



## thé Cup - Catering Information

(updated 18 May 2009)

All arrangements regarding food and non-alcoholic beverage will be made through the catering office at 402.475.0494. The attached menu has been selected by our staff for your event. Listed below are some details about our venue to help you plan your event.

### **Alcoholic Beverages**

thé Cup is not licensed to provide alcoholic beverage service. If you would like us to arrange for catered bar service, we are happy to help. We work exclusively with Meier's Cork and Bottle at 13<sup>th</sup> and South Streets. We don't get any perks or benefits from recommending Meier's, we just like them; they're good people, with great staff, and good business practices. Plus, They have very competitive pricing, and that never hurts!

### **Rental Items**

thé Cup offers offsite catering service and provides delicious foods for you to enjoy. Since we are not a catering venue, we do not provide event equipment, such as tables, chairs, linen, buffet tables, decorations, etc. In the event you are not working with a venue that employs an event manager, we can be of help. We have secured great rates with a local rental company and we are happy to assist you with your rental needs. Any rental fees are billed to the client with a 10% procurement and arrangement fee. Set up of procured rental items is the responsibility of the client, and not that of staff of thé Cup.

### **The Money Stuff**

A signed contract detailing all arrangements must be received by thé Cup at least 30 days prior to the event. It is vital that the catering office be notified of the guaranteed number of guests attending the function at least five (5) business days before the event. This is the official guaranteed number for which we will prepare food and for which you will be billed, even if fewer guests attend.

All prices listed are subject to proportionate changes in market conditions. Seven percent sales tax and an 18-percent service charge will be added to food and beverage items on the total bill.

Full payment of the requested deposit for services to be provided is required once the service contract has been agreed upon. The deposit amount will be applied to your final billing. An event will not be confirmed on our calendar until we have received your deposit. If the deposit is not received, an event is considered tentative, the date will remain open for other events, and services. Deposits are not refundable within 30 days of the event.

Full payment for your event is due five (5) working days prior to your event, the same day your guaranteed guest count is due.

### **Weather**

Weather is something we can't control. If we could control the weather, we wouldn't be in the catering business; we'd be billionaires, living on an always-sunny island, planning your vacation instead of your meal. Please understand that we cannot accept event cancellations for weather conditions or other acts of God. Within two days of your event, food has been ordered, preparation has begun and we are proceeding with your event. It's always wise to have a "plan

# *the Cup* 2009 Spring/Summer Catering Details

b” in order when staging outdoor events or events during times that weather may interfere with attendance.

## **Included in Our Prices**

Full service, plated meals have staffing fees built into your cost. One staff member is provided for every 20 diners. Plated meal service menus are designed on a case-by-case basis to match the needs of our clients. Plated meals include water, tea, and coffee. Hors d’oeuvre events do not include beverage service.

Setting up your Hors d’oeuvre buffet is included on all orders over \$250. Unless other arrangements have been made, all hors d’oeuvre events are considered “drop off catering” and are not staffed by thé Cup past the point of set up. Staffing is available at an hourly rate of \$25 or the first person and an hourly rate of \$18 per person for additional staff members.

We prefer items that can be re-used. Let’s face it, stainless steel chaffers, catering trays and props are much classier than disposable deli-style trays and disposable aluminum warmers. Whenever possible, we want you to have the good stuff. For drop off catering, our catering ware will be picked up the following day. It is the responsibility of the event host to make sure that all items left for your use are ready and organized for pick up at the arranged time. Any damaged or missing items are the responsibility of the host and the host will be billed at replacement value. A list of items left at your event will be presented to you when we drop off your food items.

Hors d’oeuvre events do not include beverage service. If you would like to add a non-alcoholic beverage station, just let us know and we’ll be happy to make those arrangements with you.

The price of delivery is included for orders over \$250. If your order does not meet the minimum, a \$15 fee will be charged for dropping off your items and a \$15 fee will be charged for picking up any catering items the following day. You can save money by picking up under minimum food orders and delivering catering ware back to our shop.

Prices include plastic service-ware; plates and flatware, and cups when beverages have been ordered, white paper cocktail napkins for hors d’oeuvres and white paper dinner napkins for meals. Full china and linen service can be provided for an additional fee.

Staffed buffets are replenished for one and one-half (1 ½) hours. For drop off catering, we ask that you use common sense: follow the 1 ½ hour rule for plattered foods and three hour rule for chaffered foods, stirred often and covered. Food consumed after the suggested holding times can be unsafe for you and your guests. Once drop off catering has been delivered, it is your responsibility to handle it properly.

## **Children**

Children under the age of eight (8) attending a largely all-adult party will be charged at the rate of ½ the rate of an adult. Pricing and menus for children’s events are designed on a case-by-case basis to suite the needs and wishes of our clients.

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## Breakfast Selection

### CONTINENTAL BREAKFAST

fresh cut fruits with berries, assorted baked goods, assorted bottled juice, and freshly brewed fair trade coffee. 7.95++

### ASSORTED PASTRIES

assorted pastries (2 of each): croissants, almond croissants, danoise, scones, muffins and quick breads. 23.00++ per dozen

### BAKED GOODS (10% DISCOUNT GIVEN FOR 1 DOZEN OR MORE ORDER OF EACH ITEM)

house made cinnamon rolls with cream cheese icing. 1.75++

house made buttermilk scones. 1.95++

fresh baked fruit danoise; puff pastry with pastry cream, topped with berries. 2.95++  
croissant. 1.95++

almond croissant. 2.25++

banana bread. 1.75++ per slice or 9.00++ per loaf

sour cream coffee cake. 2.75++ per piece or 20.00++ per whole cake

### YOGURT PARFAIT

greek style yoghurt topped with honeyed granola and fresh berries, served in a 20 ounce cup. \$3.95++

## Lunch Selection

### CURRENT MENU AVAILABLE AT [WWW.THECUPLINCOLN.COM](http://WWW.THECUPLINCOLN.COM)

please view our current menu online. Panini or baguette sandwiches are available for groups of 35 people or fewer. Panini sandwiches are not available for groups greater than 35 people. Groups greater than 35 people may make their selection from our regular menu however, all sandwiches will be prepared on freshly baked baguette bread.

## Hors d'oeuvre Suggestions

### Cheese Selection

#### IMPORTED CHEESE BOARD

imported cheese display of brie, gouda, boursin and Irish cheddar - served with cracker assortment and fruit garnish. 3.95++

#### BAKED BRIE

French Brie stuffed with raspberry preserves and toasted pecan pieces, served with fresh baked bread - served warm, placed at room temperature. 3.25++

### Vegetable and Fruit Selection

#### ANTIPASTO PLATTER

grilled and marinated seasonal vegetables served with an olive assortment - served chilled. 3.25++

#### CHILLED CRUDITES CUPS

individual cups filled with herbed cream, blanched asparagus and haricot vert, baby carrots, celery hearts, baby sweet peppers and red radish - for groups greater than 100, crudites will be plattered. 3.25++

#### LAVENDER GRILLED VEGETABLE PLATTER

marinated, grilled assortment of asparagus, zucchini squash, eggplant, portobello mushroom, roasted pepper, artichoke hearts, Greek olives, and carrots - served chilled. 3.95++

#### FRESH SEASONAL FRUIT CUPS

individual cups filled with raspberry-yoghurt dipping sauce, seasonal fresh cut fruits and succulent berries - for groups greater than 100 guests, seasonal fruit will be plattered. 3.95++

#### TOMATO BASIL SALAD

sliced roma tomatoes, fresh mozzarella and nebraska grown basil, drizzled with olive oil, capers and balsamic vinaigrette. 3.25++

#### ANTIPASTO SKEWERS

cheese tortellini, grape tomatoes and basil, marinated in olive oil and herbs. 3.25++

## Seafood Selection

### COLD SMOKED SALMON PLATTER

cold Scottish salmon, accompanied by dill caper spread and appropriate garnish - served with lahvosh cracker bread. 4.25++

### SHRIMP COCKTAIL

cold poached jumbo shrimp served with spicy cocktail sauce, on ice. 3.25++

### COLD SMOKED SALMON CHEESECAKE

layers of herbed cream cheese, smoked salmon and seasonal vegetables - served with lahvosh cracker bread 3.95++

### SHRIMP SPRING ROLLS

traditional chilled vietnamese shrimp spring rolls served with sweet wine vinegar sauce and peanut dipping sauce 3.25++

### GAZPACHO SHRIMP SHOOTER

jumbo shrimp served in an individual cup with house-made chilled gazpacho. 3.25++

## Meat Selection

### CHARCUTERIE

(4) assorted salami served with appropriate condiments and fresh baked bread. 3.95++

### GRILLED CHICKEN TENDERLOINS

grilled tender strips of chicken breast, served in a lemon mustard sauce. 3.25++

### CLASSIC SIRLOIN MEATBALLS

broiled sirloin meatballs served in our caper red wine sauce or a Thai-style barbeque sauce. 2.95++

### ADOBE CHILE FLANK STEAK

grilled, adobe marinated flank steak, served over roasted corn orzo with sweet peppers and cilantro - served either warm or chilled. 3.25++

### FILET MIGNON

thinly sliced broiled filet mignon topped served with horseradish aioli on toasted baguette - served chilled. 3.95++

### DRY RUBBED PORK TENDERLOIN

grilled Jamaican jerk rubbed pork tenderloin, sliced thin and served with mango salsa over herbed rice - accompanied with fresh baked sliced baguette. 3.50++



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### Dip Selection

Served with whole grain house-made pita chips or multi colored tortilla chips. 2.25++ per each

HOUSE-MADE MEDITERRANEAN HUMMUS - SUN DRIED TOMATO TAPPENADE  
ROASTED PEPPER AND RED CHILE - TUSCAN WHITE BEAN AND ROSEMARY  
SPINACH, OLIVE AND ARTICHOKE TAPPENADE  
ROASTED VEGETABLE AND ROASTED GARLIC TAPPENADE  
MANGO, CUCUMBER AND CHILE SALSA - TOMATO AND TOMATILLO SALSA  
GRILLED PINEAPPLE AND MANGO SALSA - BLACK BEAN SALSA

### Hot Selection

#### BAKED MUSHROOM CAPS

your choice of herbed boursin cheese stuffed baby portobello mushroom caps or Italian sausage stuffed baby portobello mushroom caps. 2.95++

#### STUFFED RAVIOLI

your choice of ravioli stuffed with spinach and herbed ricotta or ravioli stuffed with asiago and parmesan cheese with lobster - tossed with roasted garlic olive oil and topped asiago, parmesan and fontina cheese. 2.95++

#### ASIAGO POTATOES

roasted new potatoes stuffed with asiago cheese filling. 2.95++

### Dessert Selection

#### DESSERTS IN MINIATURE

assorted miniature fruit tartlets, ultimate chocolate and berry ganache brownie bites and lemon curd tartlets - one each per person. 3.95++

#### WHOLE DISPLAYED DESSERT ASSORTMENT/GATEAU/TIERED DESSERTS

See executive chef for selection. Priced according to selected dessert.

#### CHEESECAKE ASSORTMENT

bite-sized New York cheesecake topped with chocolate ganache, lemon curd, berries and chocolate-caramel pecan glaze. 3.25++

#### BERRY SHORTCAKE

traditional buttermilk shortcake topped with fresh berries marinated in grand marnier, agave nectar and topped with whipped cream. 3.25++