

HOFF FAMILY ARTS & CULTURE CENTER EVENT CATERING



Thank you for choosing us for your special event.

We're honored to have you pick the Hoff Center to host your special event. Here at the Hoff, we recognize that food is the heart of any event. Food is what unites people around a table, it sparks conversations and creates lasting memories. We take pride in offering our clients the best culinary experience to bring polish to your event.



From farm-to-table to soul food to New American, we have plenty of options to fit what you're looking for. Feeling adventurous and want to offer your guests Hawaiian, East African or vegan food? We have that too. And sweets? Of course.

We'll work with you to offer your guests something delicious and memorable while fitting your budget.

Whether you are looking for fancy fare, a casual meal or something in the middle ... we can make recommendations that fit your style.

We collaborate with onsite partner Kitchen Council to make a bit of culinary magic happen.

Kitchen Council is an incubator that helps food startups start up. Residing within a state-of-the-art 3,000 square foot kitchen (located in the Hoff!) are 15+ independent food businesses all specializing in something unique. This means that our clients will have a variety to choose from and their provisions will be prepared onsite.

That's about as fresh as it gets.

Plus, you save by using Kitchen Council members.

**KITCHEN
COUNCIL**



A client may work with various Kitchen Council businesses to bring their culinary vision to life.



On the next page, you'll find a list of Kitchen Council businesses followed by a sampling of their menus designed specifically for PACE clients. Each company will be happy to provide you with a complete menu, a cost per head range, and their ability to accommodate special requests.

MEMBER LIST



Mexican-inspired meal prep, advice and community support to achieve your fitness and wellness goals. Bursting with authentic and fresh flavor.

vivafitkitchen@gmail.com
(712) 314-7567



Enjoy a culinary drop-in at your table or event. Chef Seth serves meals that will leave a lasting impression.

hello@chefsethjonas.com
(402) 819-7989



Omaha's original, gluten-free, OCookieO. It's a higher protein version of a regular cookie or donut with various flavors and more goodness packed in.

info@ocookieos.com
(402) 909-1190



Breeze Bakery specializes in home-style baking and currently focuses on pies and cheesecakes for holidays, events or those "just because" occasions.

breez Bellevue@gmail.com
(602) 918-1352



Delicias Del Pan bakes artisanal bread and pastries, featuring traditional recipes from Columbia. High-quality, authentic and affordable.

leidycristancho89@gmail.com
(626) 747-1369

Humbl Roots Carinara is a carrot-based pasta sauce that eliminates fiery tomatoes. Skip the heartburn and leave the table feeling good.

jacque@humblroots.com
(402) 881-2106

Pear's Bistro is bringing delicious Creole cuisine back to the region via their food truck and catering. Hire them for your next event!

urbaneats@pearlsbistroomaha.com
(402) 899-9421

1966 camper turned into specialty coffee shop on wheels. Serving special events, pop-ups and parties in the Greater Omaha and Council Bluffs region.

info@retroroastcoffee.com
(402) 957-4820

Bluebird Bakery handcrafts high-quality artisan breads using old-world fermentation methods, heirloom wheats, and local flours.

john@bluebird-bakery.com
(605) 787-0672



Chef Around the Block can help you with all of your culinary endeavors from personal chef services to catering to private cooking classes.

dan@chefaroundtheblock.com
(720) 318-4542



Bella Bread specializes in vegan, gluten free and refined sugar-free baked goods. All clean, whole-food ingredients.

bellabread.gf@gmail.com
(402) 680-9891



Nibbs creates hand crafted chocolate bonbons and fine pastries. A sweet addition to any event experience or guest takeaway.

nibbs.omaha@gmail.com
(402) 590-5467



Oso Good Bakery uses Filipino and Pan-Asian flavors to celebrate the legacy of Asian-American immigrants. Oso has something for everyone.

osogoodkp@gmail.com
(402) 885-9581



A healthy snack option for people on the go. Free of preservatives and fillers, Kimbars are vegan, gluten-free, non-GMO, and made with organic ingredients.

tasty@kimbars.com
(402) 250-1771



Baked fresh, just for you. Kookaburra Cookies are soft-baked, jam-packed with unique flavors and topped with streusel crumble known as "strumble".

kookaburracookiecompany@gmail.com
(402) 660-7710



Sweet treats for your special occasions and everyday events. Freedman specializes in royal icing cookies, cakes, cupcakes and custom requests.

emma@freedmanbakingcompany.com
(531) 329-1862



A tricked out tricycle that offers a variety of ice-cream cannoli-style treats. Available for markets, private parties and custom catering requests.

mary@decembers.co
(402) 706-1702

CHEF AROUND THE BLOCK

Event Catering Menu

WE KNOW HOW IMPORTANT YOUR EVENT IS TO YOU.

Whether it's an intimate office meeting, a formal dinner, a themed reception or a full-blown company-wide celebration with hundreds of guests, we guarantee our clients a memorable experience.

You can count on Chef Dan for timeliness, meeting budgetary obligations, and dependability in supporting your needs with delicious food. We can customize any menu to meet your event needs.

ABOUT CHEF AROUND THE BLOCK

Chef Dan has spent his life in kitchens since 1992 from starting as a dishwasher at Sizzler to becoming a National Executive Chef. He's created local food programs for companies like TD Ameritrade, Union Pacific and Google. Chef Around the Block will facilitate the planning, execution, and implementation of your menu. You can rest assured that no detail is too small and nothing will be overlooked.

THE FOOD

Creating menus for corporate clients meant that Chef Dan was prepared to offer a range of global cuisines to satisfy diverse workforces. This skill set is reflected in his current menus, which include everything from traditional meatloaf and mashed potatoes to saffron seafood risotto.

PLANNING YOUR EVENT

The preferred way of planning your event is to begin by sending an email to Chef Around the Block to discuss your menu, guest count, date, budget and any ideas you may have. A 10% deposit may be required to reserve the date. The deposit is non-refundable if canceled within 48 hours of the event.

Taxes, service fees, gratuity, and delivery may be added. Prices are subject to change.



ChefAroundtheBlock.com

Dan@ChefAroundtheBlock.com

(720) 318-4542

Please visit the website for more information and a complete catering menu.

CHEF AROUND THE BLOCK

Event Catering Menu

Included below is a sampling of the Chef Around the Block catering menu.
Visit the Chef Around the Block for a complete menu or contact Chef Dan by email.

APPETIZERS

From \$3-7 per person, Options include:

Arancini – Cheese Stuffed Rice Balls : Edamame Cake with Sriracha : Buffalo Chicken Meatball with Ranch Dip : Ginger Salmon Cake with Sweet Thai Chili Sauce : Charcuterie Board with Imported Cheese, Meats, with Fruit and Crackers

DINNER

Plated or buffet options come with two sides and one salad.

From \$20-45 per person, Options include:

New York Strip with Herb Butter : Chicken Piccata with Lemon Butter Sauce :
Baked Pesto Salmon : Prime Rib and Au Jus
Creamy Parmesan Risotto : Parmesan Mashed Potatoes : Caramelized Carrots : Roasted Brussels Sprouts : Roasted Squash, Zucchini, and Red Bell Peppers

SPECIALTY BARS

From \$20-30 per person, Entrée Options include:

BBQ : Taco Bar : Hawaiian Luau : Italian Bar : Ramen Bar : Mac and Cheese Bar

SANDWICHES

Mini \$6.50 Full \$8.50 and includes one side.

BBQ Pulled Pork with Creamy Slaw on A Slider Roll : Chicken Caesar Salad Sandwich with Tomato on Focaccia : Meatball Sliders Marinara and Fresh Mozzarella : Block Fried Chicken with Pickles, and Lettuce

BREAKFAST

From \$6-12 per person.

Breakfast Sandwiches : Skillets : Mini Quiche : Breakfast Tacos : Omelet Bar

SNACK BOX

From \$6 per person.

Hummus and Dippers : Cheese and Crackers : Salsa and Guac : Cookies : Brownies

DESSERTS

From \$2-7 per person.

Strudels : Vanilla Bean Crème Brulee : Classic Cheesecakes : Chocolate Truffles

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.



ChefAroundtheBlock.com

Dan@ChefAroundtheBlock.com | (720) 318-4542

Please visit the website for more information and a complete catering menu.



SETH JONAS

PERSONAL CHEF & PRIVATE EVENTS



hoff center menu

all menus are completely customizable. if you don't see what you want to serve, let me know and we'll work together to make it happen.

appetizer menu

boards

small boards serve ~15 | large boards serve ~30

small charcuterie board

large charcuterie board

assorted meats, crackers, bread and accompaniments

small domestic cheese board

large domestic cheese board

assorted cheeses, fruit, crackers, bread and accompaniments

small imported cheese board

large imported cheese board

assorted cheeses, crackers, bread and accompaniments

small vegetable board

large vegetable board

assorted veggies with dipping sauces

bites

small 2-3 bite apps

elote corn cup
with chimichurri shrimp

smoked salmon crostini
dill caper cream, sundried tomato relish, pickled shallot

chicken saltimbocca melt
crostini, swiss, prosciutto, herb veloute

sausage stuffed mushrooms
romesco, parmesan

**this is your event.
work with me
& have the food reflect it.**

how it works:

tell me about your event
style of service, menu items, guest count, budget, restrictions

menu proposal & pricing
you'll receive a custom menu, pricing. tastings are welcome and offered for a fee

day of event service
relax and enjoy your event knowing the food will be great!

email: hello@chefsethjonas.com | **web:** www.chefsethjonas.com | **phone:** 402.819.7989



SETH JONAS

PERSONAL CHEF & PRIVATE EVENTS

entrees

buffets

includes entree with sides

spinach & artichoke stuffed chicken

lemon orzo pasta, green beans,
parmesan cheese

apple brined pork medallions

garlic mashed potatoes, green beans,
apple chutney, maple mustard glaze

simple salmon

oven roasted potatoes, broccolini,
citrus herb butter

mojo marinated top sirloin

cilantro lime rice, cuban black beans,
elote corn salsa

bars

build-your-own style entree with sides

fajita bar

choice of: chicken or steak
served with: cheddar, peppers &
onions, tortillas, avocado crema,
pico de gallo, cilantro lime rice,
cuban black beans

baked potato bar

with choice of protein:
bbq chicken thigh
lemon garlic chicken breast
mustard glazed salmon
apple pork loin
served with toppings choices of:
sour cream, caramelized onion,
scallions, cheddar, bacon, broccoli

lunch menu

choose one soup & one sandwich

soups

tomato basil soup
loaded baked potato soup
broccoli cheese soup
white bean chicken chili

sandwiches

romesco chicken melt

pulled chicken, basil pepper sauce,
provolone on sourdough

philly cheesesteak

thin shaved beef, provolone,
peppers & onions on a hoagie

bbq turkey & cranberry melt

oven roasted bbq turkey, cranberry
jam, provolone on sourdough

salads

salads may be added to any entree above

caesar salad

house dressing, deviled avocado crouton, parmesan
cheese

simple salad

greens, carrot, cucumber, red onion, grape tomato,
crouton, dressing of choice

pizza salad

pepperoni, parmesan, tomato, olive, roasted red
pepper, red onion, tomato vinaigrette, parmesan
bread stick





PLACE YOUR ORDER

EMAIL: vivafitkitchen@gmail.com

TEXT: **(402)590-5742**

CATERING MENU

FAJITA BAR

Choice of Protein, bell peppers, onion, tomato and rice.

TACO BAR

Choice of Protein, tortillas, salsa, and pico de gallo.

BUILD A VIVA BOWL

Proteins, Jasmine rice, zucchini, mushroom, bell peppers, jalapeño, and chopped onion.

Ingredients all come separately:

BUILD A MENU

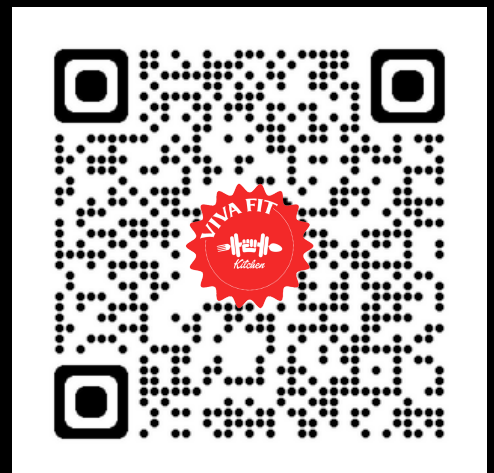
Send us your request of what you would love to eat!

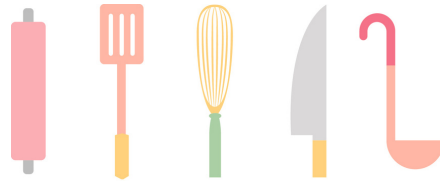
PROTEIN OPTIONS:

Steak, Chicken, Turkey, Salmon, Shrimp

Vegan & GF options available

VISIT OUR WEBSITE FOR MORE INFO





Breeze Bakery

CATERING MENU

C H E E S E C A K E & P I E S H O O T E R

\$2.25 per unit or \$24 a dozen

Choose from flavors: White Chocolate, Raspberry, Mint Oreo, Lemonade, Caramel, Chocolate, Vanilla, Cookie Butter, Key Lime, Banana Cream. We can accommodate any flavor you have!

C H E E S E C A K E & P I E

\$5 per slice

We can accommodate any flavor request you have!

C U P C A K E S

\$15 a dozen mini size or \$25 a dozen full size

Choose from flavors: Red Velvet, Chocolate, Vanilla, Lemon and Coffee. Topped with Buttercream, Cream Cheese or Whipped Frosting.

B R O W N I E S

\$10 a dozen bite size or \$20 a dozen full size

Choose from flavors: Double Chocolate, Chocolate Raspberry, Caramel Toffee and S'mores.



C O N T A C T

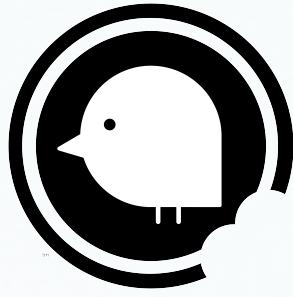
www.breezbellevue.com

briannwyatt@gmail.com

(602) 918-1352



Breeze Bakery



kookaburra cookies

Catering Menu



Catering Menu

Thank you for your interest in Kookaburra Cookies for your next event!

COOKIES — All of our cookies are “strumble” cookies. Strumble™ is inspired by the streusel-y, crumble-y topping you find on muffins (AKA the best part). We upgraded it and fused it with our favorite dessert: cookies! Our catering cookies weigh about 3 ounces each.

PRICING — Mini cookies cost are \$27/dozen. This pricing include individual packaging.

PICK UP OR DELIVERY — Delivery fees are calculated based on the delivery location. Free delivery is offered for orders over \$250. Free pick up is available from the Kookaburra Cookies Kitchen in Council Bluffs, Iowa.

COOKIE FLAVORS — We currently offer the following strumble cookie flavors: Birthday Cake, Cookies & Cream, Coffee Cake, Lemon Shortbread, Peanut Butter Brownie, Chocolate Chunk, and Gluten-Free Cookies & Cream. Ask us about our current seasonal cookies!

We ask you to order at least one dozen cookies per flavor.

TASTING BOXES — Strumble cookie tasting boxes (\$20) contain all of our six signature strumble cookies. If you decide to proceed with ordering for your event, the \$20 will be applied to your order.

CUSTOM STICKERS — Custom stickers are available for orders of six dozen cookies or more. There is a \$25 design fee + the cost of the stickers.

DEPOSIT & PAYMENT — A 50% deposit is required to reserve the date (and begin the custom design process, if requested). Full payment is due seven days prior to the event.

If you have any questions, please email eli@kookaburracookies.com or call or text 402-660-7710. We'd love to bake for you!

ELI & THE KOOKABURRA TEAM

kookaburra cookies

www.KookaburraCookies.com
@KookaburraCookies

Kimbar Energy Bar is a healthy snack option for people on the go.



Made of whole superfoods and free of preservatives and fillers. Count on our Kimbars™ to be vegan, gluten-free, non-GMO, and made with organic ingredients. A delicious snack or meal replacement without the guilt.

PACKAGED WHOLE KIMBARS

Great for Full Day Events!

We display your packaged bars for the event in appropriate basket or tray.

10 Bars*	\$5.00 / each
30 Bars	\$4.75 / each
50 Bars	\$4.50 / each
70+ Bars	\$4.25 / each

UNPACKAGED HALF KIMBARS

Great for Meals & Snack Options!

We cut your choice of Kimbars and place in individual cup and display on a tray.

20 Half Bars*	\$2.40 / each
60 Half Bars	\$2.25 / each
100 Half Bars	\$2.15 / each
140 Half Bars	\$2.00 / each

**Minimum Order*

We're happy to customize your order. Please submit all orders 7 days in advance.

We look forward to working with you!

- Kim & Greg Meyer, Founders

(402) 250-1771
tasty@kimbars.com
kimbars.com





NibbsChocolates.com | (402) 590-5467 | Nibbs.Omaha@gmail.com

Chocolate Bonbons

Starting at \$1.50/pc

Our specialty at Nibbs is crafting handmade chocolate bonbons. These bite-sized treats encompass a variety of flavors inspired by classic favorites, traditional desserts, and the changing seasons. We offer boxes ranging from 4 to 12 pieces, assorted gift sets, as well as bulk purchasing options for larger events.

Dark Chocolate	White Chocolate
Salted Caramel Cherry Almond S'mores Mocha	Lemon Meringue Pie Strawberries & Cream Raspberry Cheesecake Passionfruit

Desserts & Sweets

In addition to our signature chocolates, we also offer classic desserts options. Whether it's a graduation, birthday, or wedding party these treats are sure to satisfy your sweet tooth!

Cupcakes <i>\$25/dozen</i>	Cookies <i>\$10/dozen</i>	Bars <i>\$25/dozen</i>	Small Bites <i>\$6 \$15 \$20/dozen</i>
Vanilla Chocolate Mocha Red Velvet	Chocolate Chip Apple Oatmeal Snickerdoodle Peanut Butter	Lemon Curd Fruit & Oat Brownie Honey Pecan	Soft Caramels Chocolate Covered Strawberries Macarons

If you have any allergies or dietary restrictions, let us know and we can accommodate your needs! Don't see exactly what you are looking for? Contact us to discuss how we can help you bring your ideas to life with a custom creation!

CATERING MENU

CONTACT

INFO@OCOKIEOS.COM

(402)909-1109

OCookieOs regular size

\$60 A Dozen/Volume Discount Available

Our Variety of all flavors of the week including Vegan.

All 3oz Regular sized OCookieOs, individually sealed.

Always Gluten Free & High protein

OCookieOs mini Os

**MiniO Sampler Box: \$30
For 30 Mini Os/Volume
Discount**

Variety of Flavors:
30 Mini Bite Sized
OCookieOs
In 2oz Sample Cups with
Lids.



OCookieOs SuperO



**A Double Layered 8 by 8" OCookieO
\$45**

feeds 10-12
Optional frosting

Can be sealed or put on cake
tray in dozen box.

You Pick The Flavor!

A few more options ...

PACE and Kitchen Council love to support past member businesses even after they have moved on. Here are a few more options of Kitchen Council alumni caterers who currently have their own production kitchens off site. If interested in having them cater your event, we welcome them back at no cost to our client.

BBQ Brothers

bbqbrotherscafe.com

bbqbrothers365@gmail.com | (712) 256-9900

Homestyle, southern cooking + food truck.

Veg.Edible

eatvegedible.com

eatvegedible@gmail.com | (402) 578-9538

Meals, munchies and desserts that are vegan and gluten-free.

Heirloom Fine Foods

heirloomff.com

shelley@heirloomff.com | (402) 378-2784

Farm to table, savory catering.

The Bubbly Tart

thebubblytart.com

chelsie@thebubblytart.com | (402) 315-9833

Wedding cakes, desserts and more.



You may use an outside caterer for an extra fee. Please speak with our staff for logistical info and costs.

Event Contact Information

Bitsy Metzger

Event Director

Pottawattamie Arts, Culture & Entertainment (PACE)

paceartsiowa.org

bitsy@PACEartsiowa.org | (712) 890-5605

