



[www.attitudeonfood.com](http://www.attitudeonfood.com) // 402-341-3663

**A**t Attitude on Food our philosophy is simple: we will give you the most innovative, highest-quality food wherever you need it – in the workplace, in your home, or on your wedding day.

We source the best local produce and pride ourselves on using only the finest ingredients. Our menu items draw from the finest ingredients and every dish is created with precision, confidence, and attention-to-detail.

Our menus are flexible and original. Our team prides itself on working closely with you to gain an understanding of your specific event needs so that we can design the best menu suited for you – all in a quick and responsive manner.

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## 2018 Menu Suggestions

These menus are a representation of the types of food that we can create for your special event. All menus can be mixed and matched to suit your needs. If there is something that you would like on your menu that you do not see, please don't hesitate to ask.

▲ Indicates our most requested "signature" dishes

**All buffet and plated meals include your choice of:  
one salad, one starch, one vegetable, and rolls & butter**

*All proposals include a 20% operations fee. This fee includes, but is not limited to: meeting, planning, site inspection, food equipment and food safety, overhead utilities (insurance, transportation and fuel, etc.)*

# Cold Hors d'oeuvres

All hors d'oeuvres are two per person unless otherwise noted.

**Ahi Tuna Salad** - seared Ahi tuna with a black sesame crust served on a pear and jicama slaw with a rice wine vinaigrette presented in a tuna can - (1 per person) GF, DF

**BBQ Peach Pork** - compressed peach, pulled pork, and BBQ pop rocks - GF, DF

▲ **Caprese Skewers** - grape tomato, mozzarella cheese, and fresh basil skewered on a mini pick, drizzled with balsamic glaze - GF, V

**Chili Sweet Potato Coin** - chili rubbed sweet potato topped with fresh guacamole - GF, DF

## Devilled Egg Flight

- Green Eggs and Ham - smoky bacon and basil pesto GF
- Curried Devilled Egg - topped with mango chutney and micro greens GF, DF, V
- The Classic - fresh dill and mustard GF, DF, V

**Grilled Artichokes** - marinated and grilled artichoke topped with red pepper hummus, preserved lemon, and fresh micro basil - GF, DF, V Vegan

**Roasted Vegetable Skewers** - grilled seasonal vegetable skewers - GF, DF, V, Vegan

**Seasonal Fresh Fruit Mini Skewers** - with yogurt dipping sauce - GF, V

**Seaweed Salad** - with seared scallop and sesame vinaigrette served in clear orbs - (1 per person) GF, DF

**Shrimp Ceviche** - with lime and cilantro on cucumber discs - GF, DF

**Shrimp Pipettes** - tequila lime infusion or bloody Mary shrimp pipette - (1 per person) GF, DF

**Spicy Salami Caprese Skewer** - spicy salami, basil, tomato, and mozzarella drizzled with white balsamic vinaigrette - GF

**Vegetable Crudite Cup** - fresh vegetable sticks served in a clear cup with hummus - (1 per person) GF, V, Vegan

**Watermelon Caprese Skewer** - watermelon, feta cheese, and grape tomato with a balsamic glaze (seasonal) - GF, V

# Hot Hors d'oeuvres

*All hors d'oeuvres are two per person unless otherwise noted; some hors d'oeuvres require an oven rental.*

**Blue Crab Nacho** - served on a corn chip with Queso Blanco - GF

**Bourbon Bacon & Apricot** - bourbon soaked apricot & fresh jalapeño wrapped in bacon - GF, DF

**Braised Lamb Shanks** - slow cooked, pulled and served on soft three cheese polenta - (1 per person) GF

▲ **Buffalo White Wings** - chicken, jalapeño, and Swiss cheese, wrapped in bacon - \$2.50 GF

**Cabernet Slow Braised Short Ribs** - served on 3-cheese soft polenta & parmesan basil popcorn - (1 per person) GF

**Chicken Lemongrass Skewers** - with peanut satay sauce - GF, DF

**Chipotle Cinnamon Salmon** - seared and served with fire roasted mango vinaigrette - (1 per person) GF, DF

**Jumbo Seared Scallop** - served on mushroom risotto with a crème de cassis glaze - (1 per person) GF

**Orange Peel Beef Skewers** - GF, DF



# Salads

*Add chicken to any salad for small upcharge*

**Fall Mixed Greens Salad\*** *GF, DF, V*

*with black pepper apples, candied walnuts, dried cranberries, and apple cider vinaigrette*

**Greek Salad** *GF, V*

*cucumbers, bell peppers, tomato, onion, black olives, and feta with our Greek dressing*

▲ **House Salad** *GF, V*

*grape tomatoes, carrots, parmesan, red onion, and balsamic vinaigrette*

**Kale Salad\*** *GF, DF, V*

*kale massaged with a citrus balsamic vinaigrette, tossed with dried cherries, fresh blueberries, black pepper roasted apples, toasted almond slivers, and roasted pumpkin seeds*

**Seasonal Berry Salad\*** *GF, DF, V*

*mixed greens with seasonal fresh berries, mandarin segments, and vanilla bean dressing*

# Vegetables

**Brussels Sprouts** *GF, DF*  
sautéed with bacon

**Corn Succotash\*** *GF*  
corn with bacon, peppers, chili and finished with heavy cream

**Green Beans Almondine** *GF, V*  
(can also be made without almonds)

**Grilled Asparagus\*** *GF, Vegan*

**Honey Glazed Citrus Carrots** *GF, V*

**Sautéed Brussels Sprouts\*** *GF, DF*  
with lemon confit

▲ **Sautéed Vegetables** *GF, DF, V*  
asparagus, zucchini, yellow squash, and bell peppers

**Season Vegetable Medley** *GF, DF, V*  
carrots, tri-colored bell peppers, asparagus, red onion, and brussel sprouts

# Starches

**French-Style Scalloped Potatoes\*** *GF, V*  
with heavy cream, garlic, and nutmeg

**Greek Potatoes** *GF, V*  
seasoned with oregano and lemon

**Herbed Rice Pilaf** *GF, DF*

**Roasted Baby Red and Gold Potatoes** *GF, DF, Vegan*  
seasoned with cracked pepper and garlic

**Roasted Garlic Mashed Potatoes** *GF, V*

**Smoked Tomato Mashed Potatoes\*** *GF, V*

**White Truffle Oil Infused Mashed Potato\*** *GF, V*

GF = Gluten Free // DF = Dairy Free // V = Vegetarian // Vegan  
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# Vegetables & Starches

# Chicken & Poultry

## Apple & Brie Chicken\* GF

airline chicken stuffed with apples & brie, topped with an apple cider & sage reduction

## Bourbon BBQ Chicken GF

chicken breast with a sweet potato and bacon cream sauce

## Cajun Chicken GF

chicken breast seasoned with Cajun spices and served with a spicy Creole sauce

## ▲ Champagne Chicken GF

with a champagne, almond and mushroom sauce

## House Ranch Chicken GF

lemon & herb grilled chicken breast smothered with our signature Ranch cream sauce

## Maple Bourbon Chicken\* GF, DF

chicken breast served with a maple sage glaze

## Mediterranean Chicken Roulade\* GF

with a saffron mustard cream sauce

## Mushroom & Brie Chicken GF

grilled chicken breast topped with Portobello mushroom & brie cheese sauce

## Oven Roasted Turkey Breast\* GF

served with your choice of accompaniment; pre-sliced or carved in front of guests

## Sage Pesto Chicken GF

grilled and served with a Boursin cream sauce

## Pan Seared Duck Breast \* GF, DF

served with a tart cherry balsamic reduction

## Preserved Lemon Chicken\* GF

garlic and herb marinated chicken breast topped with a delicate preserved lemon cream sauce

# Fish

## Cod Pollock Tilapia

your choice of oven-baked fish served: Cajun style (GF,DF) or with a white wine butter sauce (GF)

## Baked Atlantic Salmon\* GF, DF

with a mustard sunflower seed crust

## ▲ Citrus Sesame Glazed Grilled Salmon\* GF, DF

## Chipotle Cinnamon Seared Salmon\* GF, DF

with fire roasted mango vinaigrette

## Pesto Salmon\* GF

grilled to perfection and topped with a fresh pesto sauce

## White Wine Salmon\* GF

grilled with a white wine dill sauce

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# Entrées



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## Beef

**Carving Station\*** GF, DF

*your choice of: brisket, flank steak, inside top round, tri-tip steak or tenderloin served with red wine gravy, ale mustard and horseradish*

**Prime Rib\*** GF, DF

*served with horseradish and au jus*

**▲ Slow Braised Beef Short Ribs\*** GF, DF

*In a Cabernet braise*

**Slow Cooked Tender Roast Beef** GF, DF

*served with rich red wine gravy*

## Pork

**▲ Herb Rubbed Pork Loin** GF, DF

*with your choice of chipotle vinaigrette, spiced apple chutney, or pork au jus*

**Bone-in Pork Chop** GF, DF

*with your choice of chipotle vinaigrette, spiced apple chutney, or pork au jus*

**Honey Pork Filet\*** GF, DF

*with a honey, jalapeño, and red wine glaze and topped with a grilled lime*

**Pan Roasted Pork Fillet\*** GF, DF

*with an apple-mustard seed chutney topped with Portobello mushrooms*

# Mini Desserts

## Signature Desserts

Chocolate Marquis Bites

Shot-Colate Brownies

Chocolate Peanut Butter Cups

Dark Chocolate Brownie Bites

Mini Cupcakes

Pineapple Upside Down Cake

Cheese Cake Bites

Lemon Curd Tarts

Peanut Butter Cups

Mousse Cups

Caramel Topped Brownies Bites

## Specialty Desserts

Triple Chocolate Truffle Tart

Chocolate Caramel Walnut Tart

Chocolate Dipped Fruit\*

Chocolate Truffle Cup

Margarita Key Lime Tartlet

Black Forest Cheesecake Bite

Champagne & Berries Shooter

Macarons

Fruit Parfaits\*

Fruit Crisps or Cobblers

Blueberry Mascarpone Tart

*\* Denotes that there may be an upcharge on seasonal items.*

*Gluten-free, dairy free and vegan desserts available upon request. Prices may vary on these unique items.*



# Plated Desserts

**Caramel Apple Cake - GF**

*apple cake covered with caramel frosting & vanilla bean whipped cream*

**Chocolate Marquise - GF**

*decadent chocolate brownie base topped with chocolate ganache and white chocolate mousse finished with chocolate hippenmasse*

**Dark Chocolate and Orange Pot de Crème – GF**

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