



www.attitudeonfood.com // 402-341-3663

At 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.

2020 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.

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

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

Antipasto Skewer - a variety of skewered antipasto items - GF

BBQ Jackfruit Sweet Potato Chip - BBQ jackfruit on a sweet potato chip with green onion and red cabbage - GF, DF, V, Vegan

BBQ Pork Sweet Potato Chip - BBQ pulled pork on a sweet potato chip with green onion and red cabbage - GF, DF

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

Blackberry Caprese Skewer - blackberry, cucumber, fresh basil, and mozzarella skewered and topped with a blackberry ginger balsamic reduction, sprinkled with lemon salt - GF, V

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

Chicken Salad Bites - tender pieces of chicken tossed in our special sauce with walnuts, grapes and spices, placed in a baked gougère - (can be made GF; served on an apple disk)

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

Deviled Egg Flight -

- Green Eggs and Ham: smoky bacon and basil pesto GF
- Curried Deviled 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

Pear + Prosciutto Rolls - pear, arugula, and gorgonzola are delicately wrapped with prosciutto and drizzled with a balsamic glaze - GF

Cold Hors d'oeuvres

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

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

Vegan Sushi Duo - (2 rolls per person)

- Unami Maki: BBQ eggplant eel, vegan cream cheese, avocado, sweet soy SAUCE GF, DF, V, Vegan

- Spicy Ahimi: spicy tomato tuna, cucumber GF, DF, V, Vegan

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

Watermelon Caprese Skewer - watermelon, feta cheese, and mint 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

Brussels Onion Puff - seared brussels sprout topped with a bacon onion puff mixture - GF

Buffalo White Wings - chicken, jalapeño, and Swiss cheese, wrapped in bacon - 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

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

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

Bruschetta Chicken* *GF, DF*

marinated grilled chicken breast baked with a light tomato sauce and topped with fresh bruschetta

Champagne Chicken *GF*

with a champagne, almond and mushroom sauce

House Ranch Chicken *GF*

lemon and 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 and 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

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

GF = Gluten Free // *DF* = Dairy Free // *V* = Vegetarian // *Vegan*
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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

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 brussels 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*

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Vegetables & Starches



Mini Desserts + Cookies

Signature Mini Desserts

Cheesecake Bites *(GF upon request)*

Lemon Curd Tarts *(GF upon request)*

Peanut Butter Cups *GF*

Mousse Cups *GF*

Specialty Mini Desserts

Almond Cake *(mini slices; GF upon request)*

Chocolate Dipped Fruit* *GF*

Coconut Tapioca Cups *GF, V*

Fresh Fruit Tarts* *(GF upon request)*

Macarons *GF*

Triple Chocolate Truffle Tart *GF*

Cookies

GF Chocolate Chip Cookies

GF Monster Cookies



Dessert Stations

All stations are completely customizable and we are always looking for new ideas!

Bananas Foster Station *GF*

fresh-cut bananas sautéed in butter, brown sugar, banana liqueur, and Myers's rum served over vanilla ice cream

Nitro Ice Cream Pop Station *GF*

ice cream pops prepared in front of guests using liquid nitrogen

Plated Desserts

Almond Cake - *(GF upon request)*

topped with a mixed berry compote and amaretto whipped cream

Blood Orange Panna Cotta - *GF*

blood orange panna cotta dome garnished with fresh fruit and a fresh fruit compote

Chocolate Pomegranate Tart - *(GF upon request)*

dark chocolate ganache topped with fresh pomegranate arils

Coconut Fool - *GF, V*

coconut cream fool with seasonal fresh fruit

Edible Chocolate Blossom - *GF*

delicate chocolate pieces come together to form a flower filled with chocolate mousse

Flourless Chocolate Cake - *GF*

with dark chocolate ganache, plated with raspberry coulis, fresh berries, and chocolate curls

Orange Almond Rosewater Cake - *GF*

with orange and raspberry coulis, orange curd whipped cream, garnished with candied pistachios and dried rose petals