



**OMAHA PRESS
CLUB**

(402) 345-8008

THE OMAHA PRESS CLUB
1620 Dodge Street, 22nd Floor
Omaha, NE 68102-1561
(402) 345-8008



Special-Event Policies and Banquet Menus

Welcome to the Omaha Press Club featuring Villamonte's Cuisine for full-service dining or catering for corporate or social events. We provide continental or contemporary catering for formal dining, brunches, receptions, rehearsal dinners, cocktail, hors d'oeuvres, and holiday parties, awards banquets, corporate receptions, open houses and other special events.

We can also cater at your place of business.

Menu Selection

A wide variety of food selections and service styles are available including full-service meals, buffets, receptions, and deliveries. Catering orders can be placed 10 a.m. to 2 p.m. Monday through Friday. Preferable 48 hours in advance to guarantee selection (24 hours cannot guarantee food items but can be accompanied). Call 402-345-8008. If preferred, appointments can be made to plan your event customized to meet your needs. Special preparations or decorations can be arranged for any special theme or occasion.

The Omaha Press Club/Villamonte's offers hors d'oeuvres, lunch, dinner, buffet, and breakfast menus. Speciality meals, ADD \$5.00.

Maximum Number of Entree Selections

* Up to three selections from the dinner banquet menu with 1 week advance notice.

Health-conscious alternatives/dietary needs can be provided. Please call and make arrangements to meet with our nutrition consultant.

Catered food is available from 10:00 a.m. to 4 p.m. weekdays. There is a \$35 delivery charge for orders under \$150 and a \$50 delivery fee for weekend deliveries (within the metropolitan area). Full-service catering on weekends requires a minimum of two weeks advance planning. (Off-premise fee only.) Building deliveries AUTOMATIC 10% gratuity.

Service charge of \$14 hourly for off hours per staff.

Staff Hours: 10:30 am – 2:00 pm M – F, 4:30 pm – close Tue – Sat
4:30 pm – close Thurs - Sat

Guarantees

All events must have food accompaniment according to OPC policies. Final arrangements for events, including guest counts and menu selections, must be made at least five (5) working days prior to the event. If no final count is received, we will consider the estimated count indicated on the original request as your guarantee for food preparation and billing purposes. Cancellations made five (5) days prior to the event will be subject to a 50% estimated food charge. For cancellations 48 hours or less, an estimated food charge of 100% will be assessed. All events must have a signed agreement prior to event. No left-over foods will be allowed taken off the premises.

Service Personnel

Service personnel and bartenders will be dressed in black pants or skirt with black shirt.

Club/Room Rental

A room deposit will be charged to all parties as a confirmation for the date requested. The deposit will be credited in full to the member's account the day of the event (no damages).. A mandatory deposit of \$300 will be held for guarantee and damage waiver. The deposit will increase during peak times (holidays or closed club) will increase to \$500. Full membership members (minus students) do not pay a room rental. Members are those persons or immediate verifiable family members of those persons who pay dues to the Omaha Press Club. (No exceptions!) In order for a member to host an event, the member must agree in writing, be present and guaranteed a credit card. If no OPC member present, host will pay the full rental room fee.

Payment: Nonmembers must pay 1/2 ten (10) working days prior to event and final 1/2 five (5) working days prior. Defined Holiday times – Last two weeks of November through first three weeks of January as well as holiday weekends. Free room and club usage is a OPC full memberships (not student membership) perk. You must be a member prior to planning your event to take advantage of this policy. Reciprocal clubs pay a 20% reciprocal fee.

Dates are not confirmed until deposit is received and rental agreement is signed.

All deposits are NON-REFUNDABLE.

Rooms

(Room cost not applicable to OPC full memberships)

- * **ENTIRE CLUB:** Sound equipment is available. Seating capacity: 250 sit down; 300 cocktails and hors d'oeuvres. Rental fee: \$2,00 Minimum 180 guest for all of club
- * **ENTIRE CLUB, excluding the Spiro Agnew Room:** Sound equipment is available. Seating for dining: 220. Rental Fee: \$1,600 Minimum 150
- * **SPIRO AGNEW OAK ROOM:** The area directly to the right of the main entrance, adjacent to the bar. Southern exposure. Seating capacity: Up to 40. Rental Fee: \$300
- * **LAURITZEN WEST ROOM:** An area where press conferences generally are held. Audiovisual equipment is available (must provide your own computer, mouse and adapters). Northern exposure. Seating capacity is 25. Rental fee: \$400
- * **LAURITZEN EAST ROOM:** An extension of the press conference area. Sound equipment is available. North and east exposure. Seating capacity: 48. Rental fee: \$550
- * **LAURITZEN ROOM:** Both east and west Lauritzen rooms combined. Full audio-visual equipment is available, including big-screen TV, multimedia projection (must provide your own computer), presentation and high-speed Internet connection. Seating capacity: 80. Rental fee: \$900.
- * **FIREPLACE AREA:** Mingle around the fireplace adjacent to our circular bar – perfect for cocktail parties of up to 80 guests. HOURLY Rental fee: \$175
- * Monday through Thursday, room fees are 1/2 price.
- Maximum of 5 hours and no later than 12:00 a.m. To last call is 11:45 a.m.
- Mandatory food ordered to book club (excluding press conference).

Opening Fee

A \$350 charge will be waived with 30 or more people for a sit down dinner, buffet or order of six (6) hors d'oeuvres purchased. (applicable during normally closed hours)

OPC Rental Includes

Facility rental includes use of all available club equipment, tables, china unless otherwise stated. Anything above and beyond can be coordinated at Host expense.

Up to 26 small tables (seats up to 4 people), 4 – 72” rounds (seats up to 12 people)

5 - 60” rounds (seats up to 10 people), 4 – 8’ banquet table

3 – 6’ banquet table, 1 – 36” round (guest/sign-in table)

China, flatware, and glassware up to 180 people. Bar china: plastic after china is used, metal coat racks and hangers, LCD projectors \$25.00 hourly (Guests supply computers, mouse and adapters with IT person on site day/night of).

Member/Host is responsible for damages to the club.

Parking

Host / Non-Hosted: . All day parking needs to be given special passes at \$11.00 each. All passes must be coordinated 2 weeks in advance (especially holidays). Two hour \$4.00 and four hour \$6.00.

Miscellaneous Rentals

- We offer a variety of centerpieces for rent for a \$5.00 fee.
- Additional selections can be requested at the expense of the renter.
- Dance floor 15 X 15 rental fee is \$400
- Risers can also be installed for a rental fee.
- Multi Media projector \$30 per hour. (must provide your own computer and adapters).
- Votive candles are \$.70 each
- All deliveries and pick-ups must be coordinated prior to the event.
- Wedding Cakes brought in are charged a \$2.00 plating fee per person. Vendors must provide their own cart.
- Linen/Napkins: \$7.00 per linen and \$.70 each napkin.

Decorating

All decorators must be self sufficient (extension cords, scissors, tape, etc.)

All climate sensitive items should be delivered with time parameters. Bring appropriate amounts of people to help with loading/ unloading all non- OPC items. We do not supply our staff for the loading and unloading. All decorations must be taken from club after the event is done unless arranged prior.

No pictures are to be removed from the walls. Nothing can be hung or placed on the walls or displays.

Decorations should not include confetti, glitter or other that may litter the floor. A clean up fee may be issued determined by the coordinator.

Entertainers are to provide all equipment needed for their presentations.

Staging: Any meeting, skits, additional area needs must be coordinated prior to event (1 week in advance minimum).

No open flames are allowed in accordance with building fire codes.

OPC is not responsible for any lost or stolen items.

No Food or Drink is allowed past the main door entrance

Alcohol Beverage Service

Bar service is either hosted (billed to the function host on a per-drink basis with tax and gratuity added to the bill) or cash (drink price is collected at the time of service). Liquor will be consumed on the premises inside of the club.

The Management reserves the right to stop alcohol service for any reason. At no time will minors be allowed to be in possession of or consume alcohol. All minors must not be at bar area from 9:00pm on. Last call for liquor is at 11:45 p.m.; all drinks will be collected at 12:00 a.m. If extra time is purchased, add \$200.00 per hour up to 12:00am.

Pricing

All billing includes sales tax according to Nebraska sales-tax laws. Automatic gratuity of 20% will be added (food and alcohol), any additions will be at your discretions. Menu pricing is subject to change due to market cost. A contract completed with menu selections will be guaranteed no greater than 10% increase. Extreme increased in markets will be subjected to the market values (club can provide recommendations for your budget as a substitute). Lock-in pricing no more than 6 months prior to event. Damage Waiver is only responsible for the damages due to the fault /negligence of our host/member and/or its invitees. A credit card number is mandatory for all functions and will be held for damage waiver.

All bookings must have a credit card guarantee with payment of \$1,000.00 or more due prior to event.

Omaha Press Club will not be responsible for steaks ordered well done.

Coordinating – OPC Event Planning will provide one hour of event planning at no charge. A \$30 per hour event planning or coordinating fee will be charged for all planning after the one hour, no exceptions. This will include phone calls, questions & answers, email responses, menu planning and changes, meeting with vendors etc...

Note: Money collected at the door for any event requires special arrangement with OPC Management

- **COVID-19 Restrictions:** *Due to the COVID-19 pandemic, Member's Business has certain policies and safety measures in place to protect its employees, staff, and guests. In the event Member's Business' then-current policies restrict and/or prevent public gatherings, Member may be allowed to adjust the final guest count and/or postpone or cancel the event without incurring penalties and/or damages. If Member needs to adjust the guest count, postpone, or cancel for this reason, Member must notify OPC in writing with as much notice as reasonably possible. Member and OPC agree to work together to either find an acceptable date to reschedule the event and transfer all funds previously paid to the new date or, if a new date cannot be agreed upon, OPC will refund Member all funds previously paid, including any and all deposits.*

Dinner Banquet Menu

Medallions of Beef: Broiled dual 3 oz. medallions of filet mignon served with choice of Poivre, Béarnaise, Bordelaise, Madera or Marsala sauce.	\$47.40
Classic Wellington: A traditional combination of seared tenderloin, foie gras and duxell, individually wrapped in a puff pastry baked to perfection and served on a sauce Bordelaise.	\$47.40
Roasted Tenderloin: Peppercorn and herb-encrusted, oven-roasted, English-cut, then served with sauce Béarnaise or Bordelaise.	\$45.00
Whiskey Pepper Steak: 8-ounce New York Strip steak pressed with a peppercorn mélange deglazed with a bourbon whiskey and served au natural.	\$41.60
Prime Rib of Beef Au Jus: Slow-roasted prime beef served with au jus and horseradish Chantilly, 2 cuts	10 oz. \$40.60 12 oz. \$44.00
Chicken Marsala: Boneless chicken breast lightly dusted in a seasoned flour, quickly sautéed and finished with a wild mushroom Marsala wine sauce.	\$33.00
Chicken Apricot: Boneless breast of chicken stuffed with sautéed onions, wild mushrooms, fresh basil and provolone cheese, baked to perfection then caressed with a white wine apricot sauce, toasted sliced almonds, mandarin oranges and fresh chives.	\$35.00
Chicken Cordon Bleu: Boneless breast stuffed with Canadian bacon, gruyere cheese, lightly breaded and baked to perfection, finished with sauce Béarnaise.	\$35.00
Chicken Supreme: Grilled breast of chicken topped with a mushroom white wine cream sauce supreme.	\$33.00
Chicken Veronique: Broiled boneless chicken breast caressed with a rich smooth blend of shallots, cream, Chablis and finished with seedless grapes.	\$33.00
Chicken Villa Encroute: Sautéed chicken, portabella mushroom, Vidalia onions and gruyere cheese baked in puff pastry.	\$35.00
Chicken Provençal: Fresh garlic, basil, cilantro, skinned tomato coulis, sautéed in a virgin olive oil with a boneless breast of chicken then gratinized with fresh-grated Parmesan.	\$33.00
Eggplant Parmesan: Eggplant and portabella mushrooms lightly breaded in a parmesan crust, topped with provolone cheese, marinara and baked.	\$31.00

Dinner Banquet Menu

Pasta Puttanesca: Sun dried tomatoes, kalamato olives, capers, artichoke hearts and marinara topped on a bed of noodles. All accompaniments are included.	\$31.00
Salmon Verinque: Fresh Atlantic served to your liking topped with a creamy white wine, smooth grape sauce.	\$42.00
Salmon Sun-Dried Tomato Lime BBQ: Fresh Atlantic served with our creation of sun-dried tomato in a zesty lime barbecue sauce.	\$50.60
Chilean Sea Bass: Broiled Chilean sea bass topped with Hawaiian pineapple chutney or citrus buerre blanc.	Market
Lobster Thermidor: Maine lobster de-shelled, sautéed and served with a salmon mousse, fried leeks and a traditional lobster sauce.	Market
Shrimp Scampi: Sautéed shrimp in garlic, white wine, fresh squeezed lemon, mushrooms, tomatoes and spinach served on a bed of pesto linguini with fresh herb crostini. All accompaniments are included.	Market
Paella Valenciana: A hearty combination of shrimp, scallops, clams and chicken on a bed of rice pilaf with a fish sauce.	Market
Tilapia with Lemon Butter: Center-cut steak broiled to perfection and served with a lemon butter caper sauce.	\$33.00
Swordfish: Firm, white fresh fish served with citrus buerre blanc.	\$47.60
Open to requests for other PROTEIN options. SPECIALITY PREPERATION MEALS, ADD \$5.00	
Children Meal (one course): Chicken Tenders with fries or fruit	\$15.00
Dual Entrees, please add \$5.00 and up....ask your event planner on details. Many items can be made into a buffet setting.	

Omaha Press Club is not responsible for steaks ordered well done.

All dinner selections include salad, rolls, butter, coffee and iced tea and two accompaniments (starch and vegetable). Please add 7% sales tax. Gratuity is added of 20%, additional is at your discretion.

STARTER SALAD

Thunderbird
Caesar
House/Garden

ACCOMPANIMENTS CHOICE OF 2:

VEGETABLE

Brandied Carrots with fresh Tarragon
Green Beans Almandine
Seasonal Sautéed Medley
California Blend
Lemon Broccoli
Cauliflower Parmesan
Roasted Seasonal Vegetable
Asparagus (seasonal)
Snap Peas (seasonal)

POTATO

Twice Baked
Baked
Roasted New Potato and Leeks
Dill Buttered New Potato
Potato Anna
Lyonnaise
Duchesse
Dauphine
Long Island Fries

STARCH

Creamy Risotto
Rice Pilaf
Wild Rice
Jasmine Rice
Basmati Rice
Quinoa
Couscous

All Lunch and Dinner entrees are served with starter salad plus 2 accompaniments.

Breakfast/ Brunch

Continental: Pastries or breakfast breads, orange juice, ice tea and coffee. \$10.40

Standard: Eggs, bacon or sausage, potatoes, biscuits & gravy, coffee, ice tea and orange juice. \$16.00

Classic: Sticky buns, chicken crepes, fruit, coffee and orange juice. \$17.00

Assorted juices add \$3.00 to above

OFF HOURS: Before 10:30 a. m. and after 2 p.m. and prior to 4:30 p.m., service charge \$16 per hour per server based off 35 guest or less per hors d'oeuvres and buffets and 24 per plated meals.

Luncheon Pantry

Thunderbird Salad: Our original seasoned mixed greens tossed in the famous Thunderbird dressing, diced tomatoes, bacon, bleu cheese, shredded mozzarella Cheese, homemade croutons and chives. \$16.00

Chef Salad: Fresh tossed iceberg and romaine lettuce topped with shredded cheddar and mozzarella cheese, Roma tomato, hard-boiled egg and sliced cucumber, plus your choice of dressing. \$16.00

Chicken Caesar Almandine: Grilled boneless chicken breast presented in the traditional style with fresh grated parmesan cheese, homemade croutons and a zesty Caesar dressing. \$17.40

The Porta Bella: Marinated grilled portabella mushroom presented with fresh julienne vegetables and sundried tomato basil vinaigrette. \$16.00

California Cobb Salad: Diced tomatoes, bacon, grilled chicken, egg, black olives, croutons and shredded mozzarella cheese, served on a bed of seasonal mixed greens and Cobb dressing. \$17.40

Turkey Salad Croissant: A zesty salad made with lean turkey, light mayonnaise, fresh dill, pineapple and toasted pecans. \$16.00

Continental Fruit Plate: A signature display of the freshest fruit available, served with breakfast breads. \$14.40

Classic Press Club: Made in the traditional manner -- a triple-decker with turkey, bacon, Swiss, lettuce, tomato and mayonnaise on toasted sourdough bread. \$16.40

Soup & Sandwich: Choice of turkey, ham, or corned beef served on wheat, marble or sourdough bread. Delivered with the soup of the day. \$16.00
Add domestic cheese \$1.50

For a special treat, enjoy your Thunderbird or chef salad with a special topping:

*Grilled boneless chicken breast \$4.75
*Teriyaki salmon filet \$7.00
* Sautéed garlic shrimp \$8.00

Luncheon Grill

Reuben: Lean corned beef, Swiss cheese, Rubeen dressing and sauerkraut on grilled marble.	\$16.00
Philly French Dip: Sirloin steak topped with sautéed onions and peppers on a toasted hoagie bun, served with au jus.	\$17.40
Italian Philly: Sliced Italian sausage topped with sautéed onions, green peppers and black olives, topped with sauce marinara and provolone cheese on a hoagie bun.	\$17.40
The New Orleans: Grilled boneless chicken breast, dusted with a Cajun spice and served on a Kaiser roll.	\$16.00
Patty Melt: Fresh ground beef grilled to perfection, topped with Rubeen dressing, grilled carmelized onions and a Swiss cheese on marble bread.	\$16.00
Turkey Reuben: Lean grilled turkey breast prepared in the traditional manner served on marble bread.	\$16.00
Italian Melt: Capicola, Salami, grilled chicken with caramelized onions, green peppers, provolone and marinara served on a hoagie bun	\$17.40
Tuna Melt: Albacore tuna tossed with sweet pickles and mayonnaise, seasoned to perfection, topped with tomatoes and provolone cheese. Served open faced.	\$16.00
Italian Prosciutto Sandwich: Shaved Italian prosciutto, provolone cheese piled on a hoagie bun with all the trimmings.	\$17.40
Prime Rib Sandwich: Slow-roasted prime rib served atop a toasted hoagie bun, topped with sautéed bell peppers, onions and mozzarella.	\$18.80
Whiskey New York Steak Sandwich: Whiskey-marinated steak served on a toasted Kaiser roll.	\$19.80
Roasted Tenderloin Sandwich: Thin-sliced slow-roasted tenderloin served on a Kaiser roll.	\$27.60

All sandwiches come with steak fries/chips/fresh fruit/pasta/cottage cheese (one choice per entrée).

Luncheon Entrees

Southwestern Chicken: A combination of grilled chicken breast, bacon, avocado (seasonal), tomatoes and smoked Gouda.	\$21.20
Chicken Apricot: Chicken breast stuffed with sautéed onions, mushrooms and sweet basil, lightly breaded, baked, then topped with white wine apricot sauce, toasted almonds and chopped chives.	\$23.20
Lemon Chicken: Low in calories. Marinated boneless chicken breast with grilled onions, fresh dill, fresh-squeezed orange and lime juice, then grilled.	\$21.20
Picatta: Traditionally sautéed breast of chicken or pork served with lemon dill butter sauce with capers. Salmon instead, add \$2.00.	\$23.20
Chicken or Pork Parmesan: Lightly dusted in seasoned flour, topped with marinara sauce and mozzarella cheese, then baked to perfection.	\$21.20
Shrimp Scampi: Peeled and deveined, sautéed with fresh portabella mushrooms, chives and Roma tomatoes, then finished with maitre d' hôtel butter.	Market
Fresh Atlantic Salmon: Broiled, sautéed or poached and complemented with your choice of sauce: Lime BBQ, Béarnaise or Veronique.	\$24.00
Orange Roughy: Baked Norwegian orange roughly caressed with a fresh dill lemon butter sauce.	\$24.00
Roasted Pork Loin Florentine: Boneless stuffed pork loin with seasoned spinach, presented with a white wine shallot cream sauce.	\$21.20
Pork Schnitzel: Prepared in the traditional style with capers, fresh cilantro and lemon.	\$21.20
Linguini Alfredo: Traditional parmesan-flavored cream sauce and linguini noodles	\$18.80
Pasta Puttanesca: Sun dried tomatoes, kalamata olives, capers, artichoke hearts and marinara topped on a bed of with noodles. All accompiments are included.	\$18.80
Pasta Primavera - Primavera vegetables sautéed with garlic butter and tossed with linguini noodles.	\$16.80
Lasagna Parmesan - A hearty preparation of vegetable, beef, or chicken lasagna complimented with a marinara or roasted garlic cream sauce and garlic bread stick.	\$20.20
Filet Mignon: Center-cut, Cadillac of meats. Chef's choice of starch and vegetable unless otherwise stated.	\$32.80

All lunch selections include salad, rolls, bread, butter, coffee, iced tea and two accompaniments (starch and vegetable). Please add 7% sales tax. Gratuity is added of 20%, additional is at your discretion.

Buffet Menu
(25 people minimum)

Prime Rib Buffet: 10oz. to 12oz. slice of perfectly roasted prime rib of beef with au jus and horseradish Chantilly, served with twice-baked potato and green beans almondine and house salad.	10 oz. \$40.60 12 oz. \$44.00
Flatbread: Choice of three--Cashew chicken, margarita, chicken spinach mushroom, bbq chicken, philly cheese steak, bacon and sweet onion or artichoke, tomatoes and spinach.	\$28.80
German: Wiener schnitzel, bratwurst, spatzle, sweet & sour cabbage and German potato salad.	\$28.80
Pizza: Choose three: Supreme, Portabella and Feta, Spinach and Bacon, Four Cheese, Chicken Monterey, Canadian Jack, Artichoke Bleu cheese and garlic shrimp. Served with Caesar salad and bread sticks.	\$28.80
Mexican: Beef, chicken or cheese enchiladas with refried beans and hard shell tacos with all of the trimmings, guacamole and chips.	\$28.80
Italian: Beef or chicken lasagna with pasta and choice of meat, clam, marinara or Alfredo sauce, including parmesan bread sticks and Caesar salad.	\$28.80
Southern: Southern fried chicken, whipped potatoes and gravy, baked beans, coleslaw and potato salad.	\$28.80
Taco Bar: Mini tacos on soft and hard shells, guacamole and chips, all the trimmings.	\$28.80
Dual Entrée Beef and Chicken: Choice of beef (roasted) and chicken or fish or pork accompanied with two sides (see accompaniments page).	Market
Clubs/Wraps: Choice traditional layered clubs and wraps with choice of turkey, grilled chicken, ham, roasted vegetables or shaved prime rib. Served with choice of chips, pasta salad, fresh fruit or cottage cheese.	\$16.40

Most dinner entrees can be made into Buffet selections. Meats should be roasted.

All dinner selections include salad, rolls, butter,
coffee and iced tea and two accompaniments (starch and vegetable).
Please add 7% sales tax. Gratuity is added of 20%, additional is at your discretion.

Signature Desserts

Mocha Pave: Delicate layers of sponge cake brushed with Grand Marnier chocolate ganache and a sauce framboise.	\$9.00
Harlequin Tart: The freshest fruit of the season combined in a sweet pastry tart with vanilla cream.	\$9.00
Pastry Swan: A pate choux pastry presented in the shape of a swan filled with an authentic chocolate mousse and finished with a painted raspberry wine sauce.	\$9.00
Praline Chocolate Mousse: Pastry shells filled with a Belgian chocolate mousse then glazed with a praline pecan sauce.	\$9.00
Chocolate Raspberry Ganache Torte: A rich imported chocolate raspberry layered torte enhanced with a Chambord liquor.	\$9.00
Tiramisu: Traditional Italian presentation using mascarpone cheese.	\$9.00
Napoleon: A flaky light pastry with raspberry or apricot filling.	\$9.00
Gateau Riche Framboise: A lacy shell filled with your choice of fresh fruit, bourbon flavored French vanilla ice cream, fresh berries or chocolate mousse.	\$9.00
Petit Fors: Choice of three: pecan tassies, mini cake, chocolate-dipped, strawberries napoleons or ganache cream puffs.	\$10.00
Omaha's Blackstone Cheesecake: This cheesecake originated in the kitchens of the Blackstone Hotel in Omaha.	\$9.00
New York-Style Cheesecake: An old-school New York-style cheesecake.	\$9.00
Bars/Cookies: Assorted cookies.. (2 dozen mixed minimum) Per dozen	\$18.00
Cakes: Homemade torte-style German chocolate or homemade carrot.	\$9.00
Pastry: Petite cinnamon rolls,/sticky buns/nut breads. Minimum 2 dozen. Per dozen	\$24.00
Sheet Cake: ¼ (24 ppl) \$55.00 ½ (48 ppl) \$80.00 full (96 ppl) \$115.00 White / Chocolate / Marble Frosting: White/Chocolate and Butter cream/Whipped	

No desserts can be brought in with the single exception of wedding cakes.

Service charge \$2.00 per person. Minimums orders of 8 or more. Staff provide cutting and plating.

Printed logos or emblems, additional fee \$10.00 to \$20.00.

Specialty Hors d'oeuvres

Roasted Tenderloin: The Cadillac of meats encrusted with fresh basil, thyme and rosemary, then chef-carved and presented with the traditional sauces -- horseradish Chantilly, Béarnaise, Bordelaise, Marsala or au poivre.	Market
Stuffed Roasted Artichoke Hearts: Marinated, then halved and stuffed with an herb-roasted garlic gorgonzola.	\$3.60
Shrimp Scampi: Jumbo prawns sautéed with clarified butter, garlic, mushrooms, chives, Roma tomatoes, shallots and white wine.	Market
Pate Encroute: A delicate spicy pate encrusted in a pate sucee pastry. (Minimum 30)	\$7.20
Barquettes: A delicate pastry canapé.	\$3.60
Wild Mushroom Canapés: Toasted croustade topped with a wild mushroom duxelle and a hint of Madera, lightly dusted with fresh-grated Romano.	\$3.30
Tartlettes: A delicate pastry canapé -- chicken portabella, curried shrimp, goat cheese herbs and bruschetta steak.	\$3.85
Baked Brie Encroute: Imported brie wheel served warm in puff pastry. Choice of fresh herbs plus Florentine, morel or smoked-duck pate, accompanied by a toasted rosemary croustade.	\$4.25
Napoleon Florentine: Spinach leaves, sautéed boneless chicken breast and a blend of herbs and spices, flambéed and wrapped in puff pastry, then served bite-size.	\$3.85
Smoked Salmon and Sun-Dried Tomato Terrine: Served chilled and sliced with a Roma tomato olive salsa.	\$5.75
Whole Smoked Salmon Chaud Froid: Covered in a creamy aspic and garnished as a centerpiece.	Market
Charcuterie: A mirror tray display of pates, pepper loaf, mini salami and champagne sausage.	\$8.75
Southwestern Chicken Tenders: A spicy southwestern delight served with a cilantro-lime barbecue sauce.	\$3.60
Prosciutto and Melon Canapés: Fresh fruit wrapped in a peppered prosciutto and spread with a pistachio cream cheese.	\$4.50
Antipasta: A tray display of hard salami, olives, cheeses and gherkin pickles.	\$6.25

Hors d'oeuvres

Bottom Round of Beef: Slow-roasted tender beef, chef-carved and served with assorted rolls, horseradish Chantilly, au jus and Béarnaise. (Minimum 75)	Market
Rumaki: Seasoned breaded chicken livers wrapped in bacon and then baked to perfection.	\$4.30
Mini Quiche: Bite-size quiche Lorraine or assorted chef's choice.	\$3.85
Swedish Meatballs: Handmade and served with a fragrant sauce.	\$3.85
Apricot Chicken Tenders - Marinated chicken tenders, lightly breaded and seasoned, served with a white wine apricot sauce. Garnished with mandarin oranges and toasted almonds.	\$3.60
Assorted Bacon Wraps: Water chestnuts with pineapple and jumbo olives, wrapped in bacon and oven baked.	\$4.25
Assorted Egg Rolls: Shrimp, pork or vegetable, served with sweet & sour and sauce.	\$3.85
Salsa/Guacamole and Chips: Homemade guacamole topped with cheddar cheese and tomato, served with zesty tortilla chips. Both sauces.	\$3.85
Seafood Puffs: Pate choux puffs stuffed with an herbed seafood cream cheese.	\$3.85
Soup du Jour: Cream, broth or consommé. The chef can offer suggestions.	\$5.00
Bruschetta: A fresh baguette, bias cut and embellished with sun-dried tomato, fresh garlic, shallots and herbs, then topped with grated provolone.	\$3.30
Teriyaki Chicken Tenders: Marinated chicken tenders lightly dusted in seasoned flour, sautéed and finished with a teriyaki glaze.	\$3.60
Seafood Stuffed Mushrooms: Stuffed with a seasoned cream cheese seafood mixture topped with freshly grated Romano and baked to perfection.	\$3.85
Teriyaki Chicken Drumsticks: Marinated chicken drumettes lightly dusted in a seasoned flour deep-fried and finished with a teriyaki glaze.	\$3.85
Hot Chicken Wings: Our own spicy hot wings served with a bleu cheese Roquefort and ranch dip. Substitutions could apply with price differential.	\$3.85
Spinach & Artichoke Hearts Dip: A slightly tangy, creamy dip made with artichoke hearts and spinach.	\$3.60

Hors d'oeuvres

Fresh Crudités Display: A combination of hand-carved vegetables presented in baskets, served with roasted garlic and ranch dip.	\$4.00
Handmade Canapés Rouladen: Smoked salmon and dill, turkey pimento, peppered beef and mustard.	\$4.80
Domestic Cheese Display: Bite-size sliced cheese fanned on a platter.	\$3.85
Imported Cheese Display: A wine and cheese lover's delight of assorted imports.	\$4.50
Jumbo Shrimp Cocktail: Poached to perfection, served with cocktail sauce and lemon wedges.	Market
Oyster on a Half Shell: Choice of Rockefeller, mornay or thermidor.	Market
Peruvian Ceviche: Marinated fresh tilapia with fresh dill, Walla Walla onions, lemon, lime and orange.	\$4.00
Assorted Ravioli: Meat and cheese ravioli presented with marinara sauce.	\$3.85
Fresh Fruit Display: The freshest fruit available, hand carved and displayed on a mirror (smaller groups will be displayed on platters).	\$4.00
Gardettos: Snack mix.	\$3.00
Shrimp Purses: Seasonal chopped prawns wrapped in filo pastry	\$3.85
Cheese Bread: Butted garlic bread toast topped with parmesan and mozzarella cheese.	\$3.30
Crab Rangoon: Cream cheese and crabmeat wrapped in Phyllo.	\$3.85
Shrimp:	
26/30 Large 100 pieces	\$140.00
21/25 Extra Large 100 pieces	\$195.00
16/20 Jumbo 100 pieces	\$285.00

Hors d'oeuvres prices are based on a minimum selection of six (6) total selections. Each hors d'oeuvre is based on 3 pieces per person. Prices may need to be adjusted if fewer items are selected (total on less than 6 hors d'oeuvres). Minimum requirement of 20 people or more for hors d'oeuvre menu.

ALCOHOL

BEER

Tap Domestic Light (16oz)	\$5
Tap Micro/Craft/Import (16oz) (Fair Nectar \$7.00)	\$6
Bottle Domestic.....	\$5
Bottle Imports	\$6

Keg Purchase not allowed

Wine

House Merlot /Cabernet/Chardonnay /Pinot Grigio/Riesling (glass).....	\$7.00
Bottle.....	\$28.00
Ask for our wine list for name recognition by the bottle.....Prices vary by bottle	

Liquor

Well.....	\$6
Call	\$7 and \$8
Premiums	\$9 and UP

No Alcohol is to be brought in

**All alcohol is to be purchased through OPC, No exceptions
If buying by the case of Wine or Champagne (NO splits allowed), receive a
10 % discount. There will be an additional fee of \$1000.00 for all of club
functions if removal of alcohol. NO SMOKING ALLOWED—state law
A Security Guard is mandatory for club functions 100 people or more. A
guard will be provided at \$30.00 - \$40.00per hour for entire event (4 hour
minimum).**

**All VENDORS are responsible for set up of center pieces, linens, any
decorating, or place cards etc..... If Press Club staff is used for any vendor
item set up or break down, a service fee will be charged. If items, products,
equipment etc is not picked up within 48 hours become OPC property.
Lunch: 11:30 a.m. to 2 p.m. Monday-Friday. Dinner: 5:30 p.m. to
8:30 p.m. Thursday; 5:30 p.m. to 8:30 p.m. Friday and Saturday.
Non-hosted parking is available at the Doubletree Hotel at 16th and Dodge
Street. Free street parking after 9:00pm (Sunday exempt).**