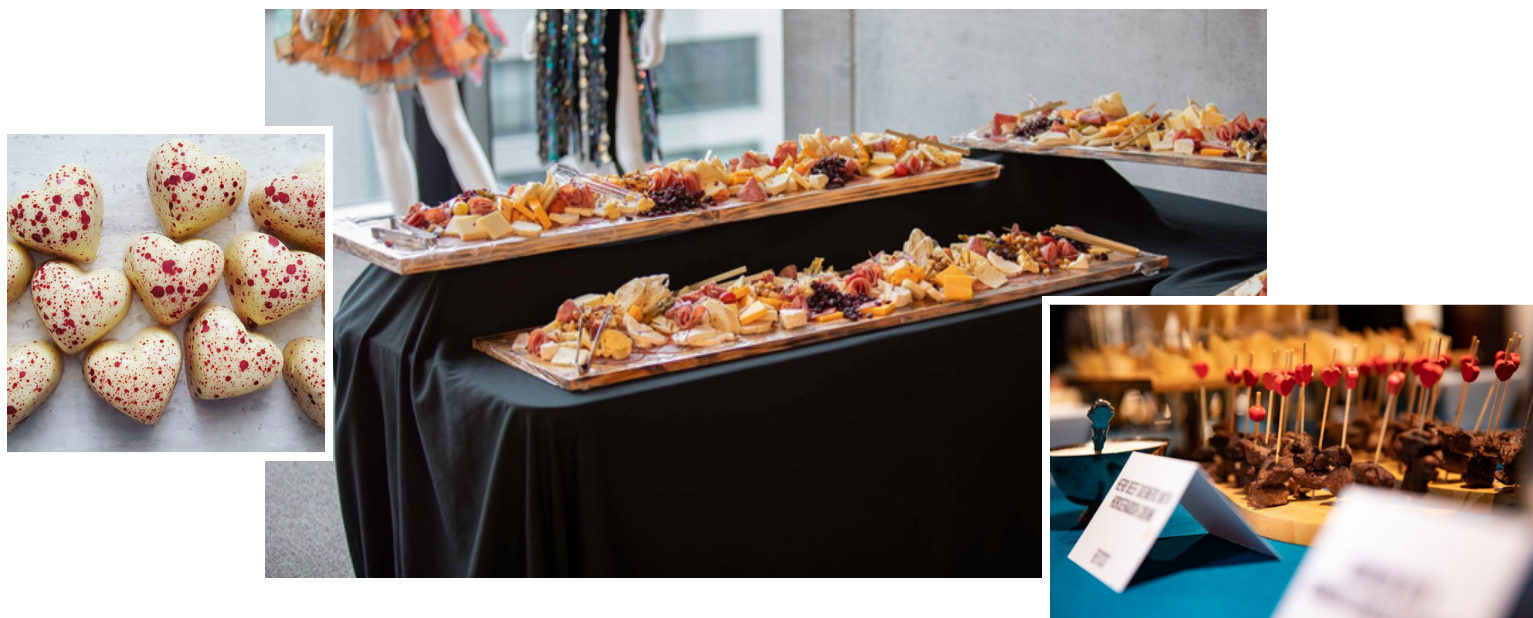


HOFF FAMILY ARTS & CULTURE CENTER EVENT CATERING



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



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

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



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

breezebellevue@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

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



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



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) 660-771



A premium BBQ caterer known for rich, slow-smoked meats, bold flavors, and thoughtfully crafted menus for events

Duanessmokingbbq@gmail.com
(712-890-8670)

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

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Catering Menu

Floral Cupcakes



7-Cupcake Bouquet	54
12-Cupcake Bouquet	75
19-Cupcake Bouquet	119
24-Cupcake Bouquet	150

Premium Floral Boxed Bouquet (12)	72
Mini Floral Cupcakes (24)	60
Rosette Boxed Bouquet (12)	39

42-Cupcake Dome	Inquire about pricing, setup, & delivery
72-Cupcake Dome	
115-Cupcake Dome	

Flavors

Cake

Vanilla
Chocolate
Vanilla-Almond
Red Velvet
Pink Champagne
Confetti

Fillings

Strawberry
Lemon Curd
Peanut Butter Mousse
Salted Caramel
Chocolate Ganache
Cream Cheese

Buttercream

Vanilla
Chocolate
Vanilla-Almond
Strawberry
Peanut Butter
Cream Cheese

Build your own cupcakes start at 36 per dozen

Vanilla & vanilla-almond frosting are the only available frosting flavors for floral cupcakes.
Additional charges may apply for fillings, dark, saturated, and/or bright colors.

Gourmet Cakes

	Quarter	Half	Full
White Chocolate Lemon Bar	120	170	200
S'mores	100	150	180
Strawberry Champagne	120	170	200
Snickers Peanut Butter Caramel Bliss	115	160	190
Chocolate Peanut Butter Pie	115	160	190

Mini Desserts

Mini Cookies (50 Per Order)

Frosted Sugar Cookies	50
Sugar	40
Triple Chocolate Chip	40
Original Chocolate Chip	40
Spiced Snickerdoodle	40
White Chocolate Confetti	40

Mini Bars & Brownies (40 Per Order)

Original Brownie	45
Zebra Brownie	56
Turtle Brownie	60
Lemon Bar	40

Mini Cupcakes (24 Per Order)

Red Velvet	36
Double Strawberry	36
Double Chocolate	36
Peanut Butter Chocolate	36
Build Your Own	

Trifle Cups (24 Per Order)

Banana Cream Pie	78
Vanilla Bean Cheesecake	
with Strawberries	78
Cookies n' Cream	78
Peanut Butter Pie	78
Salted Caramel Chocolate	
Cheesecake	78

 Please email NikNakBakery@outlook.com to inquire about gluten-free & vegan options. All items are made in a shared facility that processes wheat, milk, eggs, peanuts, tree nuts, fish, shellfish, soy, & sesame.

Visit NikNakBakery.com for more details, descriptions, & inquiries

1001 S 6th St, Council Bluffs, LA 51501

Follow & Like @NikNakBakery



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.

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 Wells

Event Director

Pottawattamie Arts, Culture & Entertainment (PACE)

paceartsiowa.org

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

