

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.

Included below is a list of Kitchen Council businesses and 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.



Chef Around the Block A friendly neighborhood chef, ready to provide an amazing culinary experience and can offer many different regional cuisines with flavor and a touch of class.

dan@chefaroundtheblock.com | (720) 318-4542



Seth Jonas 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



BBQ Brothers A niche catering company and food truck providing home-style, southern cooking featuring the best barbecue and comfort food in town.

bbqbrothers365@gmail.com | (712) 890-8670



Veg.Edible "Yes, it's all vegan. Yes, it's all gluten-free." A fun, dietary-friendly option for catering that offers meals, munchies and desserts that are vegan and gluten-free.

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



Viva Fit Kitchen Mexican-inspired food with a healthy, yet delicious, twist. Viva Fit Kitchen specializes in meal planning and catering for corporate and private events and are able to customize packages to fit your needs.

vivafitkitchen@gmail.com | (402) 590-5742

**KITCHEN
COUNCIL**

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



Fig + Honey Charcuterie From grazing tables to individual portioned charcuterie boxes, full of breads, cheeses, meats, jams and other delectable accoutrements perfect for any event.

figandhoneycharcuteriecb@gmail.com | (402) 206-9384



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

briannenwyatt@gmail.com | (602) 918-1352



Nibbs Chocolates & Desserts Hand crafted chocolate bonbons and fine pastries. A sweet addition to any event experience or guest takeaway.

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



Primal Indulgence Treat company that satisfies your sweet tooth cravings with desserts containing whole and clean ingredients.

primalindulgencetreat@gmail.com | (402) 201-3198

**KITCHEN
COUNCIL**

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

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



BARBECUE SPECIALIST



**SPECIAL EVENT AND WEDDING
CATERING MENU**

Duane Foster

Alonzo Lamb

DFCATERING1@GMAIL.COM

BBQBROTHERS365@GMAIL.COM

Phone 712-890-8670

Call or Email for Reservations

1001 S 6th St, Council Bluffs IA 51501

BARBECUE SPECIALIST



HORS D'OEUVRES

Caramelized Onion Bruschetta

2 per person 4.75

caramelized onions served on top a garlic toasted baguette nestled in a homemade peach bbq reduction.

Caprese Salad Skewers

2 per person 4.00

Buffalo mozzarella balls, cherry tomatoes, and basil drizzled with a mix of olive oil and sweet balsamic reduction.

Smoked Pork Eggroll Cups

2 per person 5.50

Wanton cups filled with smoky pork shoulder topped with a asian slaw and homemade white bbq sauce.

Zaalouk Cups

2 per person 3.75

Roasted eggplant and tomatoes seasoned with smoky spices served in a phyllo cup drizzled with balsamic reduction.

Jalapeno Cheddar Cornbread Bites

2 per person 4.00

Smoked pork or chicken mixed in a tangy slaw served between slices of homemade butter toasted cornbread buns topped with a smoky tomato sauce.



BARBECUE SPECIALIST



ENTRÉES

** Served with two side choices bread and salad.
Minimum 50 ppl*

Prime Rib 35.00

Choice of herb butter slow roasted or herb butter smoked served with au jus and white bbq sauce.

Short Ribs 36.00

Choice of wine braised or smoked bone in beef ribs.

Beef Tenderloin 32.00

Choice of herb smoked or roasted beef medallions served with a mushroom cognac sauce.

Shrimp Satay 26.00

** Spicy or Mild*

*6 jumbo shrimp marinated in thai coconut red curry peanut sauce. * Pairs really good with tasso luau rice.*

Salmon 27.00

Choice of smoked or grilled seasoned in our house spice topped with a citrus mango fennel salad.

Herb Roasted Chicken 15.00

2pc per person

*Roasted chicken seasoned with a lemon and herb rub.
Choice of light or dark meat.*

SPECIALTY SMOKED ENTRÉES

** Served with two side choices bread and salad.
Minimum 50 ppl*

Pork Shoulder 16.00

Slow and low smoked juicy pork shoulder seasoned in our unique house blend of spices served on a sweet brioche bun with a choice of side sauce.

Smokehouse Chicken 17.00

2 pcs per person

House seasoned slow smoked chicken with your choice of light or dark meat.

D's Smokehouse Brisket 20.00

Slow smoked juicy beef seasoned in our powerhouse blend of spices that will leave you wanting more this is not your ordinary brisket served with your choice of sauce.

Smokehouse Ribs 18.00

Slow smoked baby back ribs seasoned in our house blend of spices served in 4 bone pcs.

** Buffet options are available with a 10% service charge
prices subject to change with market.*



ACCOMPANIMENTS

*** Additional items
price per person**

Trio of Slaws Choose One

*Asian style sweet and tangy *3.00*

*Cajun Style spicy and sweet *3.00*

*Tropical Style sweet and tangy with papaya*3.50*

Southern Style Green Beans *3.25

Slow simmered in house seasonings and smoked turkey for a deep southern flavor.

Garlic Parmesean Green Beans

***4.25**

Haricot vert style green beans pan sauted in garlic butter and finished with parmesan cheese.

Garlic Mashed Potatoes *3.25

Creamy russet potatoes seasoned with garlic and butter finished with chives and a wine gravy

Macaroni and Cheese *4.50

*Creamy double cheddar cheese sauce with the option of adding cherrywood bacon or smoked pork belly. * 1.50 extra*

Smokehouse Baked Beans *4.00

Navy beans slow simmered in our house blend mixed with smoked pork belly for a sweet and savory bite.

Lemon Butter Asparagus *4.25

Sauted in a lemon and butter sauce.

Smokehouse Potato Salad *4.00

Creamy cold potato salad seasoned with a sweet and tangy blend.

Tasso Luau Rice *4.50

Fragrant basmati fried in coconut oil seasoned with cajun tasso pork, pineapple, macadamia nuts, ginger, garlic and green onion.

Chef Choice of Vegetable

*Chef's choice of seasonal vegetable. *subject to market price.*

Salads Choose One

*Strawberry feta mixed green salad *5.00*

*Chef mixed green salad *3.00*

*Cesar salad *4.00*

Dressings Choose One

Additional Sauce sold by the quart 6.00

Raspberry Vinegarette

Ranch

Italian

Cesar

Dorothy Lynch

Specialty Sauces Choose One

Additional Sauce sold by the quart 6.00

Spicy BBQ Sauce

Honey BBQ Sauce

White BBQ Sauce

Smoky Tamato Sauce

Breads

Wheat berry roll

Sweet dinner roll

Garlic bread sticks

Jalapeno cheddar corn muffin

VEG.EDIBLE

CATERING MENU

ENTIRE MENU IS: VEGAN | GLUTEN-FREE
NUT-FREE (EXCEPT COCONUT) | SOY-FREE OPTIONS

APPETIZERS

Get the celebration started with appetizers to please the whole crowd!

Spinach Artichoke Cups
Veggie + Hummus Platter
Charcuterie
Fresh Fruit Platter
Antipasto Pasta Salad

MAIN COURSE

We can accomodate for a few special plates or a whole buffet!

BBQ Jackfruit Sandwiches
Taco Bar
Flatbread Pizza
Pasta - Alfredo, Carbonara, Marinara Meatballs
Mac + Cheese

DESSERTS

Don't forget dessert!
Whole Cakes, Cupcakes or Cake by the Slice
Lemon Bars
Avocado Brownies
Cookies
Scones

VEG.EDIBLE

Stacie Van Cleave

owner + chef

YES, IT'S ALL VEGAN.

YES, IT'S ALL GLUTEN-FREE.



eatvegedible@gmail.com



402-578-9538



www.eatvegedible.com



@VEG.EDIBLE





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

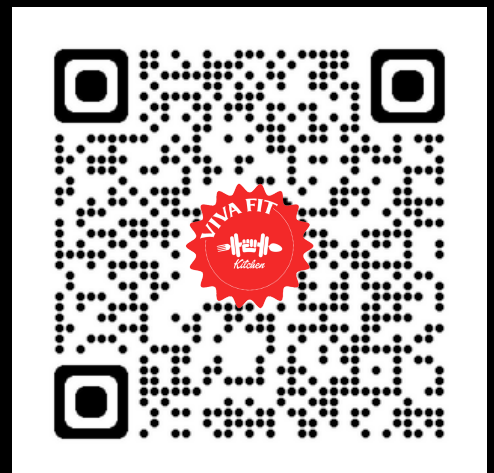
Send us your request of what you would love to eat!

PROTEIN OPTIONS:

Steak, Chicken, Turkey, Salmon, Shrimp

Vegan & GF options available

VISIT OUR WEBSITE FOR MORE INFO





MENU

Traditional Box

\$60

Feeds 3-4: 2 meats, 2 cheeses, crackers, fruit, nuts, chocolate & accoutrements

Small Board

\$90

Feeds 5-7: 3 meats, 4 cheeses, crackers, fruit, nuts, chocolate & accoutrements

Large Board

\$140

Feeds 10-12: 3 meats, 4 cheeses, 3+ crackers, bread, fruit, nuts, chocolate & accoutrements

Flat Grazing Table

\$300-600

Depends on size: meats & cheeses are customizable

Additional Tables, Boxes, & Boards are made to order

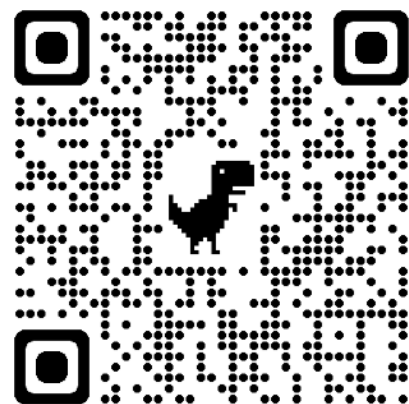
Personal boxes & snack cups or cones available upon request with a minimum order.

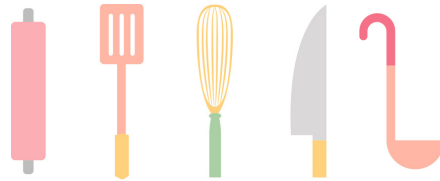
See the latest here:

 [@figandhoneycharcuterieCB](#)

 [@figandhoneycharcuterieCB](#)

 figandhoneycharcuterieCB@gmail.com





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

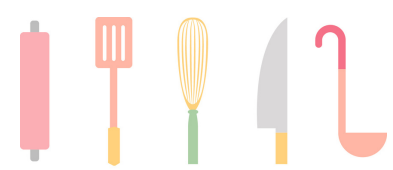
\$10 a dozen bite size or \$20 a dozen full size

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



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!



PRIMAL INDULGENCE CATERING MENU

STARTERS

Dinner salad
Deviled Eggs
Bacon Wrapped Beef Smokies
Fresh Veggies and Dip
Stuffed Mushroom Caps
Taco Cups in Cheese Shell

LUNCH

Chicken Salad
Egg Salad
Chile & Cinnamon Rolls
Roasted Zucchini & Tomatoes
BLT Lettuce Wraps
Taco Salad Bar

BREAKFAST

Scrambled Eggs w/Bacon or
Sausage
Quiche
Biscuits and Gravy
Breakfast Burritos
Muffins

DINNER

Sausage & Peppers
Blackened Chicken Alfredo
Roasted Vegetables
Lemon Caper Chicken
Salmon & Asparagus
Garlic Shrimp & Zucchini

DESSERT

Ice Cream Sundae Bar
Cake
Cupcakes
Cookies
Bars
Pies



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.

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.

Event Contact Information

Bitsy Metzger

Event Director

Pottawattamie Arts, Culture & Entertainment (PACE)

paceartsiowa.org

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

