

Rehearsal Dinner is a time for you, your family and friends, to have a relaxing and enjoyable time, before the big wedding day. We offer many options for dinner, which will take the worry out of your hands and put it into ours. Choose from one of our many options or have us help create a menu that makes it stress free for you.

Options available include:

Cookout: We will bring our grill and cook on site (minimum 50 people)

Mexican Theme: A mini Nacho Cheese Fountain is available

Pasta Bar: Choice of pastas and sauces

B-B-Q Theme: Sounds like fun, Beef Brisket, Pulled Pork, Burnt Ends

Simple Appetizers: You choose, we do the work. Refer to Hors D'oeuvres

Hog Roast: Carved on site (minimum 125 people)

Or Choose a Traditional Dinner:
Prime Rib
Chicken Cordon Bleu
Stuffed Pork Loin

**Other menu options available upon request*

We also cater weddings, simple lunches and don't forget the day-after Wedding Brunch!

Special pricings available on:
Bar and Beverage Services
Ask for more details

Let **PLEASURE YOUR PALATE CATERING** be a part of your special day!



Wedding Brochure

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"HIGH QUALITY
AT AN
AFFORDABLE PRICE
WITH
PERSONABLE SERVICE"

Buffet # 1

Choice of Two entrees, Three Side Dishes,
Dinner Roll and Butter

Buffet # 2

Choice of One Entree, Two Side Dishes,
Dinner Roll and Butter

Choice of Entrees:

Tender Roast Beef with Au jus
Rotisserie Turkey Breast with Homestyle
Gravy
Brown Sugar Glazed Baked Ham
Marinated Herb Garlic Boneless Chicken
Breast with White Wine Sauce
Baked Chicken Parmesan
Herb Encrusted Roasted Pork Loin
Chicken Marsala in Marsala Wine Gravy

Choice of Side Dishes:

Oven Roasted Baby Red Potatoes
Baked Cheesy Au gratin Potatoes
Twice Baked Potato Casserole
Buttered Corn O'Brien
Tender Crisp Green Bean Almondine
Green Bean & Diced Tomato Sauce
Green Bean Casserole
Garden Mixed Vegetable Medley
Garden Tossed Salad
Italian Romaine Caesar Salad with Choice of
Dressings Fresh Spinach &
Strawberry
Fresh Fruit Medley Salad
Salad with Toasted Almonds
Garden Rotini Pasta Salad
Mixed Baby Greens with Cranberry, Walnut,
& Feta Cheese With Raspberry Vinaigrette

**Other menu options available upon request*

Buffet # 3

Sliced Roast Beef, Ham, Turkey
American, Swiss, Colby Jack Cheese
Assortment of Breads and/or Rolls
Lettuce, Tomatoes, Onions, Pickles
Fresh Fried Tortilla Chips with Garden Fresh Salsa

Choice of Two Sides:

Deviled Egg Potato Salad
Garden Rotini Pasta Salad
Creamy Cole Slaw
Fresh California Medley Salad

**Other menu options available upon request*

Buffet # 4 Hors D'oeuvres

Choice of 5
Choice of 6
Choice of 7

Choice of Hors D'oeuvres:

Fresh Fruit Display
Bruschetta
Fresh Vegetable Display
Egg Rolls with Sweet & Sour Sauce
Tangy Swedish Meatballs
Cracker Cut Cheese & Meat Display
B-B-Q Smokies
Fresh Fried Tortilla Chips with
Crisp Cucumber Sandwiches
Salsa & Southwestern Cheese Dip
Bone-in Chicken Wings, choice of flavors
Fresh Pumpernickel Bowl with
Tortilla Roll Ups
Fresh Spinach Dip
Boneless Chicken Wings, choice of flavors
Assorted Cocktail or Mini Croissants Sandwiches

**Other Hors D'oeuvre options available upon request*

Buffet # 5

Baked Italian Lasagna
Choice of 1 Pasta
Choice of 1 sauce with Meat
Garden Tossed or Caesar Salad
Garlic Bread Sticks

Buffet # 6

Tender Sliced Beef Brisket
Shredded Pork Carnita
Kaiser Buns
Choice of Two Side Dishes:
Thick Baked Beans
Creamy Cole Slaw
Mini Buttered Corn on Cob
Deviled Egg Potato Salad

ALL BUFFETS INCLUDE:
COFFEE AT CAKE SERVICE
CAKE CUTTING
UPSCALE DISPOSABLE TABLEWARE

Sit Down Dinners available at extra charge
Carved Meat Buffet available at extra charge
All Prices Per Person
15% Staffing Fee not included
10 % Service Fee not included
Tax not included
Gratuity at your discretion