



**MILLARD SOCIAL HALL
2023
Corporate/Social Events**



MILLARD SOCIAL HALL

Millard Social Hall seats up to 350 people. Eddie's Catering and Bar Services are required. Our professional team brings the perfect combination of experience and passion to every event. We will be there to guide you every step of the way, from planning through execution, helping you provide a highly successful and memorable corporate or social event.

HALL RENTAL FEES

Monday thru Thursday

- Day time Rental \$500.00
- Evening Rental \$700.00

- Friday thru Sunday Please call and request quote

Hall Rental includes: Set up and clean up of venue, staff to open and close doors, wired microphone, 36 round tables, 10 6 foot rectangle tables, 12 8 foot rectangle tables, black chairs, and 9 hour hall rental.

**5.5 % Sales tax. (Compared to Omaha's taxes which are close to 10%)
An 20% service fee will be added to the bill.**



EARLY MORNING OPTIONS

"The Continental" at \$8.00 per person

- Assorted Donuts, Coffee and Juices

"The Sweet Start" at \$10.50 per person

- Assorted Pastries and Donuts with Fresh Fruit, Coffee and Juices

"The Fast Start" at \$11.75 per person

- Sausage, Egg and Cheese on a Biscuit or Croissant with Fresh Fruit, Coffee and Juices

* All necessary disposable plates and cutlery included

- **Drink Station** (Coffee, Iced Tea and Water) \$2.00 per person



FULL SERVICE HOT BUFFET

- Includes linens and simple centerpieces.
- Buffet is selected from an extensive menu and includes two entrées, one vegetable, one potato, one salad, rolls and butter, coffee and iced tea
- Food is presented in ornate china dishes and crystal cut trays
- Disposable plates, napkins, cutlery, drink cups and salad bowls are provided
- Eddie's staff will clear all empty plates from the tables
- You will be responsible for clearing of tables at the end of the evening

COST PER PERSON

LUNCH PRICING

50 Guests or more \$19.00 per person
50 Guests or less \$21.50 per person

DINNER PRICING

50 Guests or more \$21.00 per person
50 Guests or less \$22.50 per person

COLD BUFFET MENU SELECTIONS

Cold buffet includes assorted breads, lettuce, tomato, onion, and potato chips. All necessary condiments, beverages, and disposable service ware will be provided.

MEATS (Choose 3)

- Turkey Breast
- Roast Beef **
- Hard Salami
- Deli Ham

CHEESES (Choose 3)

- American
- Cheddar
- Gouda
- Swiss
- Provolone

SALADS (Choose up to 3)

House Salad, tossed with House Italian Dressing
Tomatoes and Black Olives G/F

Tossed Lettuce, with Tomatoes and Black Olives* G/F

Choose 2 Dressings

- Ranch G/F
- Italian G/F
- Dorothy Lynch G/F
- Tomato Basil Vinaigrette (Fat Free) G/F

Caesar Salad*

Macaroni Salad

Potato Salad G/F

Marinated Pasta Salad

Sour Cream and Cucumber G/F

Broccoli/Bacon/raisin* G/F **Creamy**

Cole Slaw G/F

Vinaigrette Cole Slaw G/F

Marinated Vegetables in Ranch* G/F

Fresh Fruit (In Season)* G/F

Cold Buffet includes our staff to cover guest tables with disposable table cloth.

The buffet table will be covered with a linen tablecloth.

Disposable plates, napkins, cutlery and salad bowls will be provided.

Full Service Cold Buffet
\$19.50 per person

Eddie's Catering and Millard Social Hall • 402.733.5444 • eddiescatering.com



HOT BUFFET MENU SELECTIONS

(Hot buffet includes rolls and butter, condiments and disposable tableware)

ENTREÉS

Braised Beef, with Potatoes and Vegetables**_{G/F D/}

Carved Prime Rib +_{G/F D/F (Price increase)}

Braised Pork Roast _{D/F}

Roast Pork Loin, with Gravy _{D/F}

Baked Ham

- Sliced & Glazed _{G/F D/F}
- Rolled with Gouda and Havarti Cheeses*_{G/F}

Chicken, Fried or Baked _{D/F}

Boneless Chicken Breasts

- Parmigiana** • Picatta* • Marsala* _{D/F}
- Grilled Pomodoro**_{G/F} • Grilled*_{G/F D/F}

Turkey

- Oven Roasted (Breast and Thigh)_{G/F D/F}
- Rolled with Dressing _{D/F}

Polish Sausage

- Fresh Polish _{G/F D/F} • Smoked Polish _{G/F D/F}

Italian Sausage, with Pepper Sauce*_{G/F D/F}

Baked Cod, with Lemon Butter* **Baked**

Salmon + _{G/F D/F (price increase)}

Meat Lasagna*

Vegetable Lasagna

Cabbage Rolls* _{D/F}

Swedish Meatballs*

Chickpea Curry, with Basmati Rice* _{D/F}

POTATOES

Herbed New Potatoes _{D/F}

Au Gratin Potatoes

Redskin Potatoes*_{G/F}

Mashed Potatoes, with Gravy

Twice Baked Potato Casserole*_{G/F}

Garlic Mashed Potatoes*_{G/F}

Sage Dressing

Wild Rice _{G/F D/F}

Macaroni and Cheese*

Penne with Marinara

VEGETABLES

Green Beans Amandine _{G/F D/F}

Whole Kernel Corn _{G/F D/F}

Glazed Whole Baby Carrots _{G/F D/F}

Cauliflower Gratin*

Catalina Blend Vegetables*_{G/F D/F}

Italian Medley (Vegetables and Pasta)

California Mix Vegetables _{G/F D/F}

- Cheese Sauce*

Peas and Pearl Onions _{G/F D/F}

Our Signature Kraut and Dumplings*

SALADS

House salad, tossed with house Italian Dressing
Tomatoes and Olives _{G/F}

Tossed Lettuce, with Tomatoes and Olives*_{G/F}

Choose 2 Dressings

- Ranch _{G/F} • Italian _{G/F} • Dorothy Lynch _{G/F}

Caesar Salad*

Macaroni Salad

Potato Salad _{G/F}

Asian Slaw*

Marinated Pasta Salad

Sour Cream and Cucumber _{G/F}

Broccoli/Bacon/raisin*

Creamy Cole Slaw

Vinaigrette Cole Slaw _{G/F D/F}

Fresh Fruit (In Season)*_{G/F D/F}

* Add .50¢ per person for each item ** Add \$1.00 per person for each item
+ Based on Market _{G/F} Gluten Free _{D/F} Dairy Free



BUDGET FRIENDLY MENUS

SLOW ROASTED PULLED PORK

- Served with Slider Buns, BBQ Sauce, Baked Beans, Potato Chips and Dip, and Marinated Pasta Salad

BAKED MEATY LASAGNA

- Served with Green Bean Amandine, House Salad, and Breadsticks

GRILLED CHICKEN BREAST

- Served with Wild Rice, California Mixed Vegetables, House Salad, and Rolls

ITALIAN SAUSAGE AND PEPPERS

- Served with Our House Pepper Sauce, Twice Baked Potato Casserole, Potato Chips and Dip, and Fresh Fruit

COUNTRY FRIED STEAK

- Served with Mashed Potatoes, Country Style Gravy, Kernal Corn, House Salad, and Rolls

- Pricing is based on 50 or more guests.
- Includes all necessary disposable tableware.

COST PER PERSON

LUNCH PRICING \$17.00 per person **DINNER PRICING** \$19.50 per person

* Please see Event Policies.



BAR PRICES

CASH BAR

The only cost to you is
\$40.00 per hour for our bartenders.
Your guests would pay...

Pop	\$1.50
Wine	\$5.00
Beer (tap)	\$4.00
Beer (bottle)	\$5.00
Premium Beer (bottle)	\$6.50
Mixed Drinks (well)	\$6.00
Mixed Drinks (call)	\$7.00

TAB BAR

If you are buying the drinks
\$30.00 per hour for our bartenders.
Your cost will be...

Pop	\$1.25
Wine	\$4.50
Beer (tap)	\$3.50
Beer (bottle)	\$4.50
Premium Beer (bottle)	\$5.00
Mixed Drinks (well)	\$5.00
Mixed Drinks (call)	\$6.00

Or You Can BUY IN BULK

\$1.00 per person for Unlimited Soda
\$275.00 per Keg of Beer (150 glasses)
\$24.00 per Bottle of Wine (8 glasses)
\$27.00 Asti Spumante (8 glasses)

COMBINATION CASH & TAB BAR

The cost to you is \$30.00 per hour for our bartenders plus the drinks on your tab.



POLICIES

- **The final guest count is due five days prior to your event**
 - **Full hall rental fee is due upon booking of party**
 - **A service fee of 18% will be added to final invoice**
- **All prices are for catered events Monday thru Saturday, Sunday events will have a 20% price increase**
- **We ask that you do not use dance floor wax or salt, any glitter or confetti**
- **Leftovers are received in the event that you are under the confirmed number**
 - **Due to market, prices are subject to change**
 - **Payment of your bill is due in advance**
- **If you have paid a deposit and happen to cancel your event with us, the deposit is not refunded to you until we rebook that date with someone else**
 - **A 4% processing fee will be added for parties paid with credit card**
- **Lessee will be held responsible for any damage to Millard Social Hall property. Lessee agrees to assume complete responsibility for the premises and agrees to hold Millard Social Hall harmless for any liability arising during Lessee's use of the premises.**
- **Millard Social Hall will not be responsible for any lost, stolen or damaged items.**