

# 2023

## Fall & Winter Menu



heirlooms

*fresh  
fine foods*

# Hors D'oeuvres

1-2 Bites | Prices Listed are Per Dozen Unless Specified

## Snacks

Southern Cheese Straws with Milton Creamery Cheddar Cheese | \$24

Caramelized French Onion Dip with Classic Potato Chips | \$26

Candied Mixed Nuts with Seasonal Herbs | \$40

Citrus Marinated Olives with Garlic | \$26

Panisse (Chickpea Fries) with Aioli | \$28

Truffle Parmesan or Cheddar Herb Popcorn | \$26

## Vegetarian

Baked Brie Tartlets with Honey, House-made blueberry jam, and rosemary | \$40

Gourgères Stuffed with Butternut Squash, Blue Cheese and Sage | \$40

Crostinis with Fresh Chèvre, Honey and Roasted Pecans | \$46

\*Add: Pears, Apples or Presimmons (dependent on seasonal availability) | \$52

Wild Mushroom Duxelles with Oyster Mushroom Conserva on Crostini | \$46

Curried Carrot with Tarragon Oil or corn Bisque Soup Shooter | \$33

Pickled Deviled Eggs | \$40

Egg Colors: yellow, orange, red, magenta, blue, or green

Flavors: Classic, Green Eggs n' Ham, Pimento Cheese, Guacamole, Miso-Sesame, Curry, or Moroccan Spices, Option to Add Caviar or Salmon Roe | market price

Seasonal Gourgères | \$40

With Butternut Squash, Sage and Blue Cheese Purée served with Eggplant Marmalade  
Traditional Cheese with Cranberry Compote or Tomato Jam

Tarts with Butternut Squash, Sage and Blue Cheese or Roasted Tomatoes, Chevre and Chives | \$38

Savory Shortbread "Smores" | \$48

Fig Jam, Cherry Preserves, or Strawberry Preserves with Brie on Herb Parmesan Crackers

VEGETARIAN MENU CONTINUED

Mini Grilled Cheese Sandwiches with Local Cheddar | \$40

Large Format "Fall Garden" Tarts with Gorgonzola, Pears and Walnuts (contain nuts) | \$52

Mini Margherita Pizzas with Mozzarella and Basil (gluten free option available) | \$52

## Vegan

Mini Avocado Toasts with Red Pepper, Olive Oil, Tomatoes, and Everything Bagel Seasoning | \$48

Crostinis with Mushrooms and Caramelized Onions | \$46

Creamy Tomato Soup Shooters (contains nuts) | \$33

Spring Rolls with choice of Hoisin Peanut Sauce or Miso Almond Sauce (nut free sauce available) | \$60

Three Sisters Empanadas (Corn, Squash, and Black Beans) | \$60

Farmers Market Crudités Board | \$120

Highlighting the best seasonal vegetables with Sweet Potato Hummus, Raita (Yogurt Dip), or Spiced Carrot Spread. All boards come ready to enjoy and the type of vegetables is dependent upon seasonal availability. (serves 10-12)

Individual Crudité Party Cups | \$60 per dozen

## Seafood

Shrimp Toasts | \$54

Teriyaki Salmon Skewers | \$52

Shrimp Cocktail with Cocktail Sauce, Horseradish and Buttered Saltines | \$56

Smoked Salmon Potato Latkes with Classic Accompaniments (Chopped Egg, Capers, Dill, Crème Fraiche) | \$56

Salmon Tartare with Potato Chips | \$56

Confit Baby Potatoes with Caviar and Crème Fraiche | \$60

\*Caviar and oysters available upon request in a variety of preparations

\*Caviar, Salmon Caviar, or Trout Roe can be added to a number of hors d'oeuvres | MP

# Meat

Seasonal Gourgères | \$46

Stuffed with Cabbage and Beef (it's a play on a Runza! or bierocks)

Arancini with choice of Bacon Jam and Cheese or Chicken and Mushroom | \$42

Soy Glazed Chicken Thigh Yakitori Skewers | \$40

Chinese Five Spice Chicken Nuggets Bites from Plum Creek Farms | \$40

Nashville Hot Chicken Nuggets Bites from Plum Creek Farms | \$40

Herbed Beef Tenderloin Skewers with Horseradish Crème | \$48

Moroccan Spiced Lamb Meatballs with Spiced Yogurt Sauce | \$56

Spanish Albondigas Meatballs with Tomato Sauce | \$32

Fig Jam and Prosciutto Crostinis | \$48

Deluxe Pigs in a Blanket (Pork, Chicken or Beef) | \$40

Sausage, Swiss Chard, and Cheese Tarts | \$38

Mini Reuben Sandwiches | \$52

Reuben Crispbread Canapes | \$52

Mini Pepperoni + Taleggio Piadinas (Flatbreads) | \$52

Braised Beef Empanadas with Crème Fraiche ) | \$60

Mini Charcuterie Cups | \$80

Charcuterie and Cheese Platter | \$160

Handcrafted cheese and cured meat combination includes  
4 cheeses, 3 meats, honey, jam, assorted nuts, + crackers  
(serves 10-12)

# Plated

Priced based on per person

## For D'oeuvres

Classic Shrimp Cocktail with Cocktail Sauce and Horseradish and Buttered Saltines | \$20

Seared Scallops with Pea Puree and Cumin Foam | \$24

Grilled Scallops with Tomato Chutney, Roast Peppers, and Corn | \$24

Ceviche with Shrimp, Scallops, and Red Snapper | \$22

## Bread

Bread Service with Whipped Butter + Sea Salt | \$4 per person  
Classic Yeast Dinner Rolls, Corn and Tomato Cornbread, or Focaccia

## Soups

Carrot Soup with Tarragon Oil with Garam Masala Crème Fraiche | \$10

Butternut Squash Soup with Crème Fraiche | \$10

Creamy Cauliflower Soup with Dukkah and Garlic Scape Pesto | \$10

Mushroom Soup | \$10

Classic French Onion Soup with French Bread | \$12

# Salads

\$10 side portion | \$18 full salad

Classic Wedge Salad with Bacon, Tomatoes, Scallions, Blue Cheese and Buttermilk Dressing

Classic Chopped Salad with Tomatoes, Eggs, Avocado, Bacon, and Blue Cheese

Fall Harvest Salad with Kale, Butternut Squash, Apples, Cherries and Cider Vinaigrette

Heirloom Tomato Panzanella Salad with Chèvre, Pistachios, and Basil Vinaigrette

Winter Greens with Chèvre, Dried Cherries and Pistachios with a Pomegranate Molasses Vinaigrette

Sumac Roasted Sweet Potato and Chickpea (vegan)

Moroccan Chopped Salad with Golden Raisins, Almonds, Chickpeas, Apples, and Chermoula Yogurt Dressing

## Add-ons:

Add Plum Creek Farms Chicken Breast | \$8

Add Skirt Steak, Salmon or Shrimp | \$13

# Sides

\$9 side portion

Pearled Cous Cous with Cauliflower and Dates

Beets, Arugula, Citrus and Pistachios

Herb Roasted Carrots, Avocado and Smoked Yogurt

Roasted Asparagus with Bacon Shallot Jam

Potatoes Lyonnaise with Lemon and Chili

Pomme Purée  
(Mashed Potatoes)

Hasselback Potato

Delicata

# Main Course

- Compressed Wild Mushrooms with Avocado and Red Pepper Coulis (vegan) | \$22
- Harissa Carrots and Fennel with Lentils (vegan) | \$22
- Cauliflower Kiev with Minty Peas and Carrot Puree (vegan) | \$23
- Eggplant Pomodoro with Rosemary Polenta (vegan) | \$22
- Pan Roasted Mushrooms with Pomme Puree + Vegetables (vegan) | \$22
- Mushroom Bourguignon (vegan) | \$22
- Butternut Squash Gnocchi with Brown Butter and Sage Sauce | \$20
- Salmon Filet with Smoky Romesco Sauce and Seasonal Vegetables | \$33
- Chicken Paillard with Caperberries and Roasted Plum Tomatoes | \$26
- Roasted Chicken with Mushrooms and Pomme Purée | \$26
- Coq au Vin with Seasonal Vegetables and Mushrooms | \$26
- Pork Tenderloin with Brown Butter Sweet Potato Purée, Brussels Sprouts, Bourbon Mustard Sauce, and Pecan Crunch | \$32
- Pork Shoulder with Butternut Squash and Walnut Gremolata | \$32
- Pork Chops with Brandied Apples and Mashed Potatoes | \$33
- Classic Pot Roast | \$30
- Tony's burger with Gribèche Sauce, Gruyère, and Brioche Bun | \$20
- Skirt Steak with Salsa Verde and Seasonal Vegetables | \$35
- Skirt Steak with Peruvian Style Creamed Corn and Escabeche | \$35
- French Bistro Steak with Red Wine Sauce, French Fries, and Seasonal Vegetables | \$35
- Short Ribs with Crispy Potatoes, Peas, Carrot Puree, + Horseradish Sauce | \$36
- Short Ribs with Crispy Brussels Sprouts, Pomegranates and Celery Root Puree | \$36
- Hangar Steaks with Loaded Potato Skins and Late Summer Succotash | \$36
- Lamb Chops with Mint + Date Sauce, Seasonal Vegetables, + Hasselback Potatoes | \$55

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MAIN COURSE MENU CONTINUED

Petite Beef Tenderloin | \$42, or Beef Tenderloin | \$57

Served with choice of:

Corn Sabayon with Potato Pave and Tomato Jam

Loaded Potato Skins, Late Summer Succotash and Onion Glaze

Roasted Carrots and Minty Peas

Salsa Verde and Ratatouille

Seasonal Vegetables and Pomme Puree

## Desserts

Chocolate Orange Tiramisu | \$11

Lemon Olive Oil Cake with Seasonal Fruit | \$10

Semla Cakes (Cardamom Scented Buns with Almond Filling and Fresh Whip Cream) | \$10

Milk Chocolate Cremoso with Espresso Cream and Hazelnuts | \$11

Crème Bruleé | \$10

Pavlova with Fresh Whip Cream, Lemon Curd, + Seasonal Fruit | \$10

Winter Apple Tarts with Ice Cream | \$11

Brownies with Bourbon Buttercream | \$30 per dozen

Blondies | \$30 per dozen

Chocolate Chip Miso Cookies | \$30 per dozen

Vegan Chocolate Chip Cookies | \$30 per dozen

Floral Shortbread Cookies | \$30 per dozen

With choice of:

Vanilla Bean | Cardamom & Orange Blossom Water | Lemon Lavender

Mint Julep | Tequila Lime | Pistachio & Rosewater



# Market Stations

## Taco Bar

serves 12-15 guests

### Tacos

Squash, Oyster Mushroom, and Spinach (vegan) | \$148

Shredded Chicken, Carnitas, or Barbacoa | \$175

Shrimp with Cabbage Slaw | \$200

Tacos include:

Corn and flour tortillas, cheese, cilantro, onion, and house-made salsa

### Add-ons:

From Scratch Empanadas | \$5

with choice of: Our famous Three Sisters (v) with black beans, squash, and corn  
Spinach and Peas(v) | Braised Beef | Cheese, Beef & Potato | Ham & Cheese

Meatless Quesadillas | \$8

Local Three Cheese Blend | Seasonal Vegetables

Imperial Wagyu Short Rib Quesadilla | \$12

Side Salads | \$8

with choice of:

Southwestern Chopped Salad | Charred Corn Salad with Tomatillo Dressing

Quinoa Salad with Vegetables and Lime Yogurt Dressing

Black Beans and Rice | \$8

Cabbage Slaw | \$8

Chips and Homemade Salsa | \$4 (per person)

Add Fresh Haas Avocado Guacamole | (\$6 per person)

# Tailgate Party

## **Appetizers and Hors D'oeuvres**

1-2 Bites | Prices List are Per Dozen Unless Specified

Crimson + Cream Caprese Salad Bites | \$39

Fried Pickles | \$36

Truffle Parmesan or Caramel Popcorn | \$26

Candied Mixed Nuts with Seasonal Herbs | \$40

Mini Corn Dog Skewers | \$46

Beef Skewers with Horseradish Crème | \$48

Beef + Potato Empanadas | \$60

## **Salad**

Nebraska Summer Chopped Salad | \$10 per person  
with goat cheese, tomatoes, carrots, beets, basil mint yogurt dressing

“Glammed Up” Pasta Salad | \$7 per person  
with Seasonal Vegetables and Local Feta

## **Sliders + Hot Dogs**

Mini Slow Roasted Pork, BBQ Chicken, or Brisket Sliders with Cabbage Slaw | \$7 each

Organic Chicken or Pork Sausage Hot Dogs | \$9 each

Mini Hamburgers or Vegetarian Mushroom Black Bean Burgers with Bacon,  
Lettuce, Tomato, and Smokey Mayo | \$7 each

Note: we can make the black bean burgers vegan, by request

## **Dessert**

Classic Strawberry Shortcake | \$10

House-made Cookies | \$30 per dozen  
Hopi Blue Corn, Rolled Oat, Brown Sugar or Snickerdoodle

# Tifi Beach Party

## **Appetizers and Hors D'oeuvres**

1-2 Bites | Prices List are Per Dozen Unless Specified

Poke Bites (tuna poke crostinis) | \$56

Chicken Thigh and Pineapple Skewers with Hawaiian Sesame Ginger Glaze | \$40

Beef Teriyaki Skewers | \$48

Coconut Pineapple Shrimp Skewers | \$48

Hawaiian Empanadas (Ham, Pineapple, and Cheese) | \$60

Beef Tenderloin Spring Rolls with Edible Flowers | \$65

Vegetarian Spring Rolls with Edible Flowers | \$60

## **Add-ons:**

Maui Wowie Side Salad Portion | \$10 per person  
with feta, butter leaf lettuce, avocado, caper lime vinaigrette

Mini Sliders with Hawaiian Slaw | \$7 each  
with choice of: Pork, Chicken, Beef, or Cheeseburger

Huli Huli Chicken | \$26 per person  
teriyaki-style grilled and roasted chicken with Hawaiian Coleslaw and Luau Rice

Hawaiian Grilled Salmon | \$33  
with Citrus Ponzu Sauce with Sweet Potato Purée and Seasonal Vegetable

## **Appetizers and Hors D'oeuvres**

### General Information

**Custom Designed Menus:** we can create menus for events upon request or make modifications to existing menu items.

**Allergies:** we can accommodate a wide range of food allergies when given advance notice.

**Event Food Minimums:** \$300 for weekdays and \$500 for weekends.

**Rush Fees:** a "25% Rush Fee" will apply with last minute bookings, which we define as booked within 14 days of the event date.

**Black-Out Dates:** We are closed on New Year's Day, Easter, Memorial Day, Fourth of July, Labor Day, Thanksgiving, Christmas Eve and Christmas Day

**Travel Fee:** We charge a travel fee to cover gas and travel time for events 30 miles or more from Central Omaha (our commercial kitchen at 72nd and Cass).

### **Heirloom's Three Categories of Event Service**

**For all events:** All events are subject to a 20% service charge, which we call a "Planning and Logistics" Fee. This is not a gratuity charge. It is a service charge related to the cost of executing your event and running our business. It covers overhead costs we have at Heirloom, including the time and labor spent planning your event, the time and logistics involved in executing your event on the front and back end, and to go containers (for drop-offs). It also covers the maintenance and repairs of our equipment, our delivery vehicle, and items like chafing dishes, serve ware, and utensils.

**Level 1:** Drop-off. Subject to a delivery fee based on your location and proximity to our kitchen near 72nd and Cass.

**Level 2:** Chef Set Up. We will deliver the food to your event venue and charge you for the time required to reheat food and set it up on your own serve ware. We call this a "chef set-up fee."

**Level 3:** Full Service. The highest level of service includes chefs, servers, and/or bartenders working onsite to set-up, execute, and clean-up after your events. It also includes any serve ware and utensils required (does not include dishware). 3 hour event minimum.

### **Types of Service**

**Buffett Events:** Guests serve themselves, and either rented dishes or compostable disposables are appropriate.

**Sit-Down Service:** Guests are served all courses at their tables and rented dishes (or your own) are required.

### **Staff**

Heirloom staff will wear our mustard yellow or slate blue Artifact aprons unless client requests standard black. Heirloom staff wears either “farm chic” or basic black or white attire. Please specify in advance if you have a preference.

### **Payment, Pricing and Taxes**

Payment for larger events (i.e., weddings, dinners larger than 50 guests, etc) are due 7 days prior to the event. Your Event Planner will communicate this to you, too.

All prices are subject to sales tax as required by state and county law and are subject to change.

Visa, Mastercard, American Express, and Discover are accepted. As of September 2023, credit card payments will be charged a 3.5% processing fee.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*