

# Nebraska State Fair Entertainer Catering

The Nebraska State Fair is seeking reliable local central Nebraska restaurants/caterers to provide some or all meals (breakfast, lunch, and dinner) for our mainstage entertainment.

# **SPECIFICS**

- Generally 3 meals are served per day depending on artist arrival schedules
- Meals are needed on August 25-26 and August 28-31
- Number of people served generally ranges from 15-40 people. Final count and service windows will be shared 2 weeks in advance.
- Due to the nature of the individuals being served, caterer/restaurant will be expected to remain confidential and respect restricted access rules.

# **CATERER/RESTAURANT TO PROVIDE**

- Perform services in a first-class, professional, and timely manner according to the instructions and schedule provided by the Nebraska State Fair
- Provide all food, supplies and additional equipment needed for service (i.e. plates, flatware, serving utensils, cups, glasses, small ware, chafing dishes, etc.)
- Deliver all food to the backstage catering area
- Develop menu based on artist suggestions to be approved in advance by artist.
- Remain on-site and maintain safe F&B temperatures for approximately 2-hour service window.

Caterer/restaurant may elect to bid all meals or a combination of caterers/restaurants will be selected to provide meals throughout the event. If you are interested in providing meals for the Nebraska State Fair mainstage entertainment, please fill out the form on the next page.



# ENTERTAINER CATERING AUGUST 25-26 AND 28-31, 2024

## **CONTACT INFORMATION**

Name of Caterer/Restau	urant:	
Contact Person:		
Mailing Address:	City:	State: Zip:
Phone:	Email:	
SERVICE TIMES	3	
I am interest in serving	the following meals:	
Sunday, Aug. 25 Casting Crowns w/ Anne Wilson Breakfast Lunch Dinner	Wednesday, Aug. 28 Riley Green Breakfast Lunch Dinner	Friday, Aug. 30 Turnpike Troubadours w/ Shane Smith & the Saints Breakfast Lunch Dinner
Monday, Aug. 26 Gatlin Brothers and Lorrie Morg Breakfast Lunch Dinner	Thursday, Aug. 29 Ramon Ayala y Sus Bravos del Norte Breakfast Lunch Dinner	Saturday, Aug. 31 <sup>Yung Gravy</sup> w/ Tayler Holder Breakfast Lunch Dinner

### **SAMPLE MENUS**

Artist contracts layout a suggested menu, but are generally open to ideas, especially specialties.

#### Breakfast

1.) Cooked to order omlette station or egg dish, hashbrown potatoes, selection of breads, fruit, breakfast meat and assorted juices

2.) Scrambled eggs, sausage, bacon, breakfast potatoes, breakfast breads and bagels with spreads, assorted donuts, coffee and juices

#### Lunch

1.) Hamburgers & Hotdogs, salad bar, soup, mac & cheese, chips, assorted fruit, assorted cookies

2.) Grilled Chicken Sandwiches with au gratin potatoes, green beans, salad bar, chips, brownies

#### Dinner

1.) Steak and fish option, baked potatoes w/ toppings, salad bar, soup, broccoli, rolls, cheesecake

2.) Pork and fish option, mashed potato, two veggies, salad bar, dinner rolls, pie

Please create a sample menu below based on the above suggestions or a restaurant/caterer specialty. Menus only need to be provided for the times of day selected above.

#### **Breakfast**

Lunch			
Dinner			
PRICING			

Based on the meals laid out above, please provide average per meal pricing.

Breakfast				
Lunch				
Dinner				
	a State Fair is tax-exemp ditional fees related to m	•	you with a Form 13 /ES	should you need it. Are <b>NO</b>
If YES, what	are they?			

All bids are due April 5, 2024 at 5:00 PM via email to Karli Schulz at kschulz@statefair.org

#### Questions

Karli Schulz 308-385-3928 kschulz@statefair.org