



Vala's CATERING



2025 MENU



Vala's CATERING



We pride ourselves on serving fun, fresh, hand-crafted foods straight from our farm kitchens to your event. Our goal is to deliver a memorable dining experience that's unique and special, full of magical moments and delightful foods.



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To Order:
402-332-4200

catering@valaspumpkinpatch.com



HOT DOG & S'MORES BOX

\$12.49 Per Person (Minimum 10 People)



INCLUDES

- Uncooked Hot Dogs
- Buns
- Bag of Chips
- Condiments
- Assortment of Canned Soda and Bottled Water (10)
- Marshmallows
- Hershey Bars
- Graham Crackers
- Skewers for Roasting

UPGRADE

- Signature Gourmet S'Mores Board (+\$5 per person)

SIGNATURE GOURMET S'MORES BOARD

S'mores Board for 10 \$69.99

HOMEMADE MARSHMALLOWS

- Classic Vanilla
- Funfetti

CHOCOLATE & CANDY

- Milk Chocolate Bars
- Reese's Peanut Butter Cups
- Homemade Chocolate Fudge Slabs

COOKIES & CRACKERS

- Graham Crackers
- Chocolate Chip Cookies
- Peanut Butter Cookies





Signature Menu

GRAND GOBBLIN BUFFET DINNER

Minimum 25 people, one menu for all guests

Our signature buffet, this classic menu features a taste of BBQ from Ethan's Applewood Smokehouse, plus Grandma's fried chicken.

















2 Entrees + 2 Sides + Dinner Roll + Dessert + Drinks | \$23.49 per person

\$14.49 per child (11 and under)


ENTREES CHOOSE 2

- Applewood Smoked Pulled Pork 
- Grandma's Fried Chicken 
- Chicken Tenders
- Vegan Chili  

SIDES + SALADS CHOOSE 2

- Apple Cider Slaw  
- Creamy Potato Salad 
- BBQ Baked Beans 
- Mac & Cheese  
- Steamed Broccoli, Cauliflower & Carrots 
- Mashed Potatoes & Gravy
- Fresh Sweet Corn Elote  
- Garden Salad with Cider Dressing  
- Fall Fresh Squash  
- Cup of Beef Chili 
- Cup of Vegan Chili  
- Twice Baked Potato Casserole

DESSERTS

Apple Cider Donut & Cookie Platter (Gluten Free Cookies Available) 

DRINKS

Assortment of Soda and Water (1 drink per person)

A 10% Catering Coordination Fee will be added for all groups.



Made at Ethan's
Applewood Smokehouse



Fall Farm Fresh
(Subject to Availability)



Signature Items



VEGETARIAN



VEGAN

SIGNATURE BARBECUE BUFFET

NEW

Minimum 25 people, one menu for all guests

NEW for 2025, we're proud to offer the best of our own fresh BBQ smoked daily at Ethan's Applewood Smokehouse!

3 Entrees + 2 Sides + Dinner Roll + Dessert + Drinks

\$29.99 per person (with Smoked Sausage)

\$34.99 per person (with BBQ Ribs)


















\$14.49 per child (11 and under)

ENTREES



- Applewood Smoked Pulled Pork
- Smoked Beef Brisket
- Smoked Sausage OR BBQ Ribs (choose one)

SIDES + SALADS CHOOSE 2

- Apple Cider Slaw  
- Creamy Potato Salad 
- BBQ Baked Beans 
- Mac & Cheese  
- Steamed Broccoli, Cauliflower & Carrots 
- Mashed Potatoes & Gravy
- Fresh Sweet Corn Elote  
- Garden Salad with Cider Dressing  
- Fall Fresh Squash  
- Cup of Beef Chili  
- Cup of Vegan Chili  
- Twice Baked Potato Casserole

DESSERTS

Apple Cider Donut & Cookie Platter (Gluten Free Cookies Available) 

DRINKS

Assortment of Soda and Water (1 drink per person)



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Applewood Smokehouse



Fall Farm Fresh
(Subject to Availability)



Signature Items



VEGETARIAN



VEGAN

FRIED CHICKEN DINNER

Minimum 10 people, one menu for all guests

\$19.49 per person | \$14.49 per child (11 and under)

INCLUDES

- Fried Chicken or Chicken Tenders
- Choice of 2 Sides (page 8)
- Assortment of Soda and Water, 1 per person

ADD-ONS

- S'mores Box for 10 (\$42.99)
- Hard Cider 6 Bottle Bucket (\$74.99)

TACO PARTY

Minimum 10 people **\$21.99 per person | \$13.99 per child (11 and under)**

INCLUDES

- Beef & Chicken Soft Tacos
- Tortilla Chips & Salsa
- Rice & Beans
- Taco Toppings
- Assortment of Soda and Water, 1 per person

UPGRADE & ADD-ON

- Upgrade to pork carnitas or beef barbacoa (+\$2 per person)
- Add Guacamole (+\$1 per person)



PICNIC PARTY

\$13.49 per person for hot dogs | \$16.49 per person for other sandwiches

INCLUDES

- Sandwiches: Hot Dog, Hamburger, Cheeseburger, Veggie Burger, or Pulled Pork
- Bag of Chips
- Assortment of Soda and Water, 1 per person

ADD-ONS

- S'mores Box for 10 (\$42.99)
- Hard Cider 6 Bottle Bucket (\$74.99)

POT PIE PARTY PACKAGE

\$20.99 per person (Minimum 10 people, sold in increments of 10)

INCLUDES

- Chicken Slab Pot Pie
- Salted Caramel Apple Slab Pie
- Assortment of Soda and Water, 1 per person

ADD-ON

- Add Ice Cream (+\$2 per person)

HAPPY BIRTHDAY PACKAGE

\$149.99 for 10 People

INCLUDES

- 3 Pizzas: Cheese or Pepperoni
- Bag of Chips
- Personalized Birthday Cake: Vanilla or Chocolate
- Vanilla Ice Cream
- Candles & Matches
- Assortment of Soda and Water, 1 per person

SMALL BITES

\$22.49 per person, 10 person minimum

INCLUDES

- Pulled Pork Sliders
- Party-Cut Pizza: Cheese or Pepperoni
- Charcuterie Board with Pretzel Bites
- Assortment of Soda and Water, 1 per person

ADD-ON FARM CRAFTED CIDERS



ENTREES & TRAYS

- Pizza (Cheese or Pepperoni)\$29.99
- Beef or Vegan Chili for 10\$71.99
- Cheeseburger (each)\$10.49
- Pulled Pork (Serves 10).....\$104.99
- Ribs (half rack)\$23.99/half rack
- Smoked Beef Brisket (Serves 10).....\$144.99
- Fried Chicken (12 Piece Bucket)\$52.99
- Chicken Tenders (25)\$77.99
- Pretzel Charcuterie Tray (3-4 people)\$39.99
- Chicken Slab Pot Pie (Serves 6-8).....\$69.99

SIDE DISHES

(Serve 8-10 people)

COLD SIDES

- Apple Cider Slaw\$34.99
- Creamy Potato Salad\$33.99
- Garden Salad
with Cider Dressing\$34.99
- Potato Chips (each)\$2.99
- Dinner Rolls (6)\$9.99

HOT SIDES

- BBQ Baked Beans\$39.99
- Mashed Potatoes & Gravy\$37.99
- Mac & Cheese\$37.99
- Steamed Broccoli, Cauliflower
& Carrots\$33.99
- Fresh Sweet Corn Elote\$43.99
- Fall Fresh Squash\$39.99

DRINKS

COLD DRINKS

- Can of Soda\$2.49
- Bottled Water.....\$4.49
- Vala's Orchard Cold
Apple Cider (gallon)\$28.99

HOT DRINKS

- Vala's Orchard Hot
Apple Cider (gallon)\$34.99
- Hot Chocolate (gallon).....\$38.99
- Coffee (gallon)\$32.99

DESSERTS

- S'mores box for 10\$44.99
- Custom Birthday Cake.....\$26.99
 (Vanilla or Chocolate)
- Cookie Coop Cookies & Milk for 10\$144.99
- Fall Dessert Tray
 (Brownies, Pumpkin Bars, Donuts)\$39.99
- Salted Caramel Apple Slab Pie (24 pieces)\$119.99
- Apple Cider Donuts (1 dozen)\$15.99
- Vanilla Ice Cream (Single Serve Cup)\$2.99



*Each handmade pie features our all-butter crust and is baked fresh in The Pie Barn daily!
Pies are sliced into 8 slices. Order with whipped cream or ice cream on the side.*

- Salted Caramel Apple Pie\$30.99
- Apple Crumb Pie\$30.99
- Classic Pumpkin Pie\$30.99
- Bourbon Pecan Pie\$30.99
- Brown Butter Salted Honey Pie\$30.99
- Chocolate Fudge Pie\$29.99
- Cherry Pie (contains almonds)\$29.99



VEGETARIAN / VEGAN



VEGETARIAN



VEGAN

- Cheese Pizza\$12.49
- Vegan Burger\$10.49
- Vegan Chili (Bowl)\$7.49
- Apple Cider Slaw\$34.99
- Creamy Potato Salad ...\$33.99
- Fall Fresh Squash\$38.99
- Garden Salad with Cider Dressing.....\$34.99
- Dinner Rolls (6)\$9.99
- Mac & Cheese\$37.99
- Steamed Broccoli, Cauliflower & Carrots (Vegan option).....\$33.99
- Fresh Sweet Corn Elote ...\$43.99

GLUTEN SENSITIVE



All of our foods are made in kitchens that contain gluten products. We can not guarantee that cross-contamination did not occur.

- Pizza with GF Crust\$14.99
- Pulled Pork, Hamburgers, or Hot Dogs (Gluten Free Buns)\$10.49
- BBQ Ribs(half rack).....\$23.99
- Beef Brisket.....\$15.99
- GF Cookies\$2.99

VALA'S ORCHARD CIDER CO.

GROWN, PRESSED, & FERMENTED IN GRETNA, NE

Farm Crafted Ciders

Vala's Cider Co. hard cider is an alcoholic beverage made from fresh-pressed apple cider that has gone through the fermentation process, converting sugars into alcohol. We're thrilled to offer you and your guests our own award-winning craft ciders, grown, pressed, and fermented right here at Vala's Pumpkin Patch & Apple Orchard in our Cider Mill.

CIDER BOTTLE BUCKET

Must be 21 or older and present ID to receive delivery.

Six 500ml Bottles for \$79.99 (No Barrel Aged)

Treat your guests to our craft cider at your campfire site by ordering a Cider Bottle Bucket! Choose 6 bottles from our standard and premium bottle options, and we'll deliver them chilled in a bucket of ice, along with cups for sharing (serves 6-12 people). **Bonus:** Comes with a take-home bottle opener.



CORE SERIES

- Nebraska Classic
- Nebraska Dry
- Tractor Jam
- Cherry Fizz

SPELL-BOUND SERIES

- Witches Brew
- Pineapple Love Potion

LIMITED RELEASE

- Hoppy Apple
- Cozy Cranberry
- Summer Peach
- Habanango
- Hoppy Blueberry
- Blackberry

Read more details about each cider on the following pages.

INDIVIDUAL BOTTLES

ORCHARD SERIES 750 ML BOTTLES \$25.99

BARREL AGED CIDER, 500 ML BOTTLES \$19.99 (Inquire for Availability)

GROWLERS NEW

\$64.99 for a Growler, delivered cold with cups for sharing.

64 ounces, 5 to 6 pours per growler. Selection rotates throughout the season, check online for the latest availability.

- Goldrush Dry
- Harvest Honeycrisp
- Nebraska Heirloom



CIDER TOKENS

Purchase hard cider tokens for your guests for \$10 each. One token is good for one 12-ounce pour of any of our hard ciders and hard cider slushies, or a 5-ounce pour of our barrel-aged hard ciders. Tokens can be redeemed everywhere draft cider is served. Tokens cannot be used to purchase bottles of hard cider.

NEW: Sweet Cider (non-alcoholic) Tokens for \$5 each, include one 12-ounce pour of Vala's apple cider, Vala's cider soda, hot spiced apple cider, apple cider slushies, or a 16oz bottled apple cider. Tokens can be redeemed at any location serving Vala's sweet cider.

VALA'S ORCHARD CIDER^{CO.}

GROWN, PRESSED, & FERMENTED IN GRETNA, NE

Farm Crafted Ciders



CIDER BAR

Hosts of catered events can choose to set up a Vala's Cider Bar with an Open Bar. Kegs need to be pre-ordered and prepaid for. NEW: Non-alcoholic options available! Service closes 30-min before the farm closes.

All Cider Bar packages require a bartender. The bartending fee is based on a 4-hour event.

- 50-150 people: \$250
- 151-500 people: \$300
- 500+ people: \$400
- Over 4 hours: \$100/hr

Each keg is approximately fifty 12oz pours. Please check one week prior to your event for the most updated keg options.

CORE & SEASONAL \$400

- Nebraska Classic
- Nebraska Dry
- Tractor Jam
- Cherry Fizz
- Hoppy Apple
- Cozy Cranberry
- Summer Peach
- Blackberry
- Habanango

SPELLBOUND SERIES \$450

- Witches Brew
- Pineapple Love Potion

ORCHARD SERIES \$475

- Goldrush Dry
- Harvest Honeycrisp
- Nebraska Heirloom

BARREL AGED KEG \$650

(Check for Availability)

SWEET CIDER SODA (NEW!) \$250

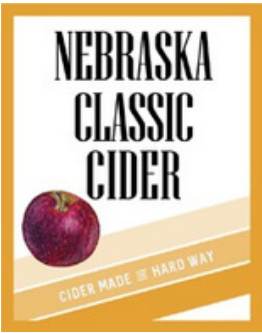
Read more details about each cider on the following pages.



Cider Kegs & Bottles

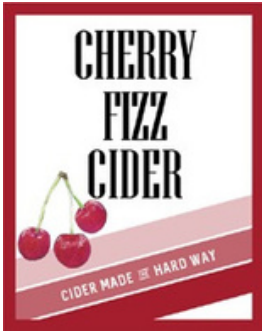
These are our traditional ciders, made from apples grown, pressed and fermented here at Vala's. Subject to availability. Please check one week prior to your event for the most updated options.

CORE & SEASONAL SERIES



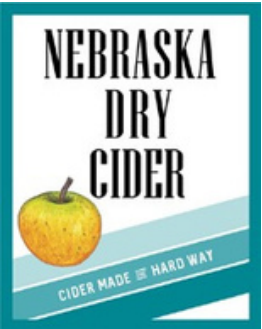
Nebraska Classic

Our standard, semi-sweet craft cider made with our own orchard apples



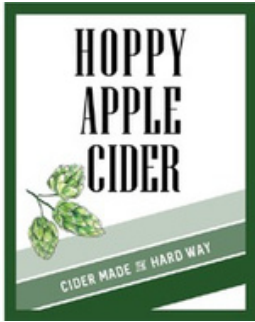
Cherry Fizz

A bubbly craft cider made with Montmorency tart cherries



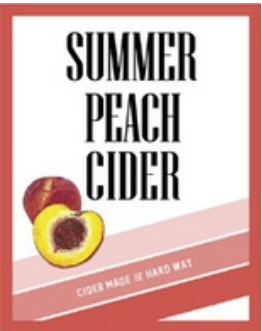
Nebraska Dry

Our own orchard apples fermented dry



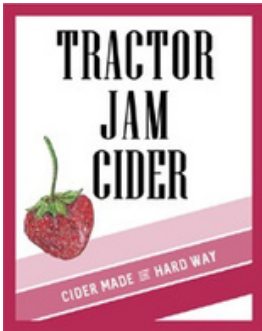
Hoppy Apple

A lightly hopped craft cider



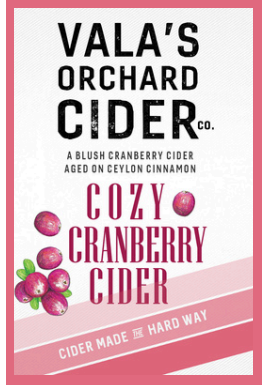
Summer Peach

A sweet and sessionable peach cider



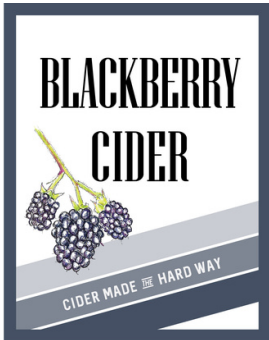
Tractor Jam

A sweet, blush craft cider made with strawberries



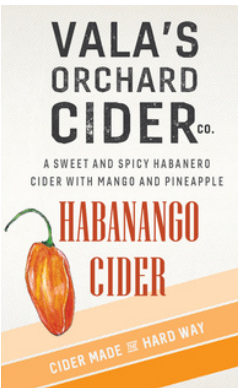
Cozy Cranberry

A blush cranberry. cider aged on Ceylon cinnamon



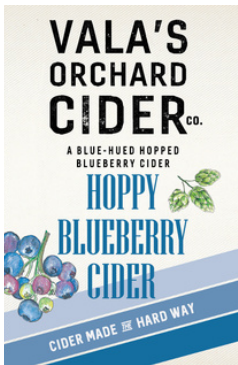
Blackberry

NEW! A semi-dry cider made with Marion Blackberries



Habanango

A sweet and spicy habanero cider with mango and pineapple



Hoppy Blueberry

A blue-hued, semi-sweet hopped blueberry cider



Cider Kegs & Bottles

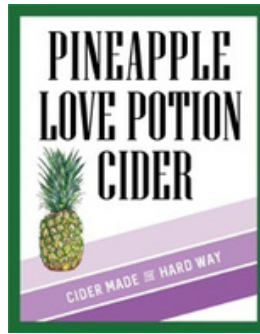
These are our traditional ciders, made from apples grown, pressed and fermented here at Vala's. Subject to availability. Please check one week prior to your event for the most updated options.

SPELLBOUND SERIES



Witches Brew

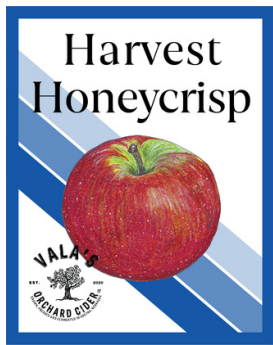
A bubbly, dark craft cider made with blackcurrants



Pineapple Love Potion

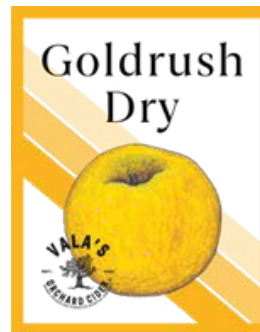
A loveable, semi-sweet cider, touched with a splash of pineapple and lavender

ORCHARD SERIES



Harvest Honeycrisp

A sweet and bubbly cider made with Honeycrisp apples from our orchard



Goldrush Dry

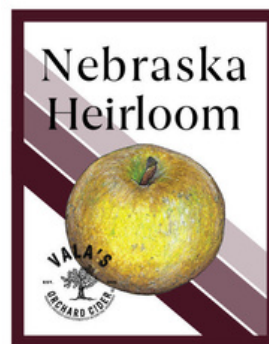
A tart and dry cider made with Goldrush apples from our orchard

BARREL-AGED SERIES



Barrel Aged Ciders

Our orchard craft ciders are aged for up to 6 months in ex-spirit barrels, and then crafted into cocktail-inspired beverages. Made in very small batches, they rotate regularly. Inquire about available flavors, such as Imperial Cherry, Bourbon Barrel Blueberry, and Vanilla Rye Peach Pie.



Nebraska Heirloom

A semi-sweet cider made with a blend of bittersweet and bittersharp heirloom cider apples from our orchard



Catering FAQ's

WHAT'S INCLUDED IN THE MENU PRICES?

All per-person prices include the delicious menu items listed, beautifully prepared in our farm kitchens. Each package comes with disposable plates, napkins, utensils, and serving essentials—plus a generous serving of Vala's hospitality and charm.

WHAT IS THE 10% CATERING COORDINATION FEE?

To help make your event seamless and stress-free, we add a 10% Catering Coordination Fee to all catering orders. This covers:

- Our team's time preparing, transporting, and setting up your meal
- Basic service items and equipment for your package
- Behind-the-scenes logistics like staffing, packing, and presentation

Think of it as the fairy dust that ensures your food is hot, your cider is chilled, and everything is ready when your guests arrive.

DOES THIS FEE INCLUDE GRATUITY?

Vala's staff does not accept tips or gratuity. We believe in fair wages and transparent pricing, and our team is paid accordingly. You don't need to worry about tipping—just relax and enjoy the experience! Your service fee takes care of everything needed to deliver magical, memorable hospitality.

DO SMALL ORDERS STILL INCLUDE THIS FEE?

Yes, the 10% fee is applied to all orders.

