Omaha Restaurant Association

NEWS & VIEWS

Volume 35 • Issue 3 • Fall 2023

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News & Views is published in March, June, September & December. Comments, facts and opinions expressed herein are the sole responsibility of the authors and do not express agreement of the members. If you would like to contribute information for up coming newsletters, please mail to the ORA - 4270 N. 139th Street, 68164, or CALL (402) 493-4739.

Welcome NEW MEMBERS

- ARAMARK
- ANCHO & AGAVE
- MERCURY CONTRACTORS
- STENSLAND FAMILY FARMS

MARK YOUR CALENDAR!

FAMILY MEAL

2-4-24

Join us for a delicious family-style gathering for alumni, family + friends, ICA personnel and industry partners.
Come as you are to share, connect, and discover ways to help current students.

Metropolitan Community College
INSTITUTE FOR THE CULINARY ARTS

From Your President

Hello Everyone,

I hope the summer months have been a success! The board is back at it working on the upcoming events and focusing on next year's excitement. Thank you for coming out to our very popular annual golf tournament at Players Club! It was a nice change of location and went smooth for our first year working with them. Hall is Fame is October 15th. Tickets are now available, join us to honor our 2023 inductees. My goal for the year is getting more members out and participating in events. The Hall of Fame event is great for catching up with your peers in the industry following dinner for cocktail hour while touring the culinary facilities! Please reach out if you have any feedback or changes you would like to see in 2024, we appreciate and value our members opinions!

Dine Out Often,
Your President, Jessica Keith

Omaha Hospitality Hall of Fame

2023 Inductees

David Friedland • Ted Friedland • Carman Johnson
Dario Schicke • Bill "Laki" Sgourakis • George Sgourakis
Bruce Simon • Todd Simon • Joellen Zuk

Sunday, October 15, 2023

Dinner and Awards begin ***Promptly*** at 5:00 pm

Inductee Dessert & Cocktail Reception
Immediately Following

Food prepared by The Institute for the Culinary Arts at MCC

The Institute for the Culinary Arts

The Pegler Center at 32nd and Sorenson Parkway
Metropolitan Community College, Fort Omaha Campus

$100 per person (tax included) • Invitation is open to the public
**This is a 501(c)(3) event and $70 is tax deductible.*

FOR RESERVATIONS (LIMITED SEATING):
Online-dineoutomaha.com/omaha-hospitality-hall-of-fame/
or Email: jwarren@dineoutoften.com





1ST PLACE – Access Payment Processing



2ND PLACE – J. Gilberts



3RD PLACE – Legends



LAST PLACE – Key Impact

OMAHA RESTAURANT ASSOCIATION GOLF SCRAMBLE 2023

A NEW DESTINATION FOR FUN

The Players Club was a beautiful change of pace for our 216 golfers this year! We had so many nice comments about the course. Although we didn't escape the rain in the morning during set up, we had a beautiful afternoon to be outside.

Thanks to Chesterman Coca-Cola for providing the refrigerated semi, products stayed nice and cold but especially dry! A lot of new products were sampled and lots of tried and true as well. Three contests were being run by Chesterman Coca-Cola, Johnson Brothers/New Amsterdam and Quality Brands of Omaha. We hope you enjoyed them, we know we did! They generated over $1200!

The clubhouse fit us like a glove! The breakfast Bloody Mary's, Screwdrivers were supplied by RNDC/Pernod and the Boozy coffee by Johnson Brothers/13th Century. Taco Johns, PFG and Loffredo supplied us with hearty breakfast. After the club's golf pro, Tyler Lane got everyone off at 10 a.m., we flipped the room. Chad Hartmann and crew from Glenn Valley Foods came in to make their infamous "Phillies" for lunch. Loffredo, Rotellas, PFG, Sysco and US Foods helped to supply lunch and appetizers at the end of the day.

We would like to thank the following community partners for spreading awareness: Kim Foundation, on suicide prevention, Project Harmony, on Child Abuse and the Food Bank for the Heartland on food insecurity.

As always there were about 120 raffle prizes, almost 30 mulligan prizes and 19 flag prizes! What a show of support from all who donated to the cause!

The Legend's team, the Saldi brothers, Chris Banyay and Jerad Kaufman, came in 3rd place. The J. Gilbert's team, Roland Day, Jimmy Masters, Kyle Fulcher and Kansas Nygaard came in 2nd. The Access Payment Process team, Greg Hanson, JR Robley, Nate Christ and Josh Evert took 1st place. NEW this year, the Key Impact team ("girls just wanna have fun" team) placed last, Larsen Supply donated a case of toilet paper since they were the shi@*iest team! On that note, I hope you all had fun!!

We would like to thank the following companies who came together at the 2023 Golf Scramble to fight hunger and raise scholarship funds for hospitality and culinary education in Nebraska

ABSOLUTELY FRESH SEAFOOD CO
ACCESS BANK
ACCESS PAYMENT PROCESSING
ADDY'S
AVOLI OSTERIA
BACKLOT PIZZA + KITCHEN & ACX
BIAGGI'S
BLOCK 16
BREWSKY'S
BRONCO'S
CASCIO'S STEAKHOUSE
CASH-WA
CHAMPIONS RUN
CHARLESTON'S
CHESTERMAN COCA-COLA
CHURCHICH EQUIPMENT
CIBO VINO
CORKSCREW WINE & CHEESE
DI TENDENZA PHOTOGRAPHY
DJ'S DUGOUT
EMBASSY SUITES DOWNTOWN
FERNANDO'S
FLAGSHIP GROUP
FLEMING'S STEAKHOUSE
GLENN VALLEY FOODS
GODFATHER'S PIZZA INC
GOOD LIFE
HANDCRAFTED WINE & SPIRITS
HAPPY HOLLOW CLUB
HILAND DAIRY
HIRO 88
HOSPITALITY MANAGEMENT SYST
HUHOT
J. GILBERT'S
JAMS
JOHNSON BROS.
LA CASA
LARSEN SUPPLY
LAZLO'S
LEGEND'S
LET IT FLY
LOFFREDO FRESH FOODS
MAMA'S PIZZA
M'S PUB
MAGNOLIA HOTEL
MAHOGANY PRIME STEAKHOUSE
MAVEN SOCIAL
MIDSTATES MARKETING
MI MAMA'S TORTILLAS
MOUTH OF THE SOUTH
NE BEEF COUNCIL
NE PORK PRODUCERS
OKLAHOMA JOE'S
OLD MATTRESS FACTORY
OMAHA STEAKS
PASTA AMORE
PAYCHEX
PERFORMANCE FOOD GROUP
PHOENIX
PINT NINE
PREMIER MIDWEST
QUAIL DISTRIBUTING
QUALITY BRANDS
RAILCAR
RNDC
ROMEO'S
ROTELLA'S
SIPS ON 10TH
SOUTHERN GLAZER'S W & S
SPAGHETTI WORKS
SPENCER'S
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STOKES
STOKIN' GOAT
SYSCO
TALUS
TAVERN 180
TACO JOHNS
TAXI'S
THE WINERY
TIBURON
TIMBER
TIPSY PIG
TRIMARK HOCKENBERG'S
TUSSEY'S
US FOODS
VINCENZO'S
V MERTZ
VIKING SPRINKLERS
WESTEND
801 CHOPHOUSE







Omaha
RESTAURANT ASSOCIATION

GOLF SCRAMBLE

Monday, July 31st, 2023

Players Club at Deer Creek | 12101 Deer Creek Drive

Proceeds go towards culinary scholarships and education, as well as feeding the hungry

SCHEDULE OF EVENTS

9:00 AM: Check-In & Breakfast Driving Range w/balls

10:00 AM: Shotgun Start/Texas Scramble

11:00 - 2:00 PM: Lunch To Go at Clubhouse

3:00 - 4:30 PM: Cocktails, Appetizers & Prizes

EVENT COSTS

$300 Sponsorship Only: Company and Product Recognition, Golf not included.

$800 Includes: Sponsorship, Breakfast, Lunch, Apps and Libations, Four-some w/2 Carts and a whole lot of fun!

Number of golfers is limited to 216 so sign up early!

Entry Deadline is July 17th












MATT
KUDLACEK
DAKOTA
LAMONT
RAECHEL
VAN BUSKIRK
ZACH
VAN BUSKIRK




BREAKFAST
PROVIDED BY
taco
john's


BRANDY WIEBELHAUS
DARREN PARROTT
TC LAIRD
MICHELLE BELLAMY




NATE
LICKTEIG
JOE
PRYOR
JERRY
SMITH
STAN
SMITH








CHASE SHARRAR
PAT SHARRAR
BRYAN BRABEC
PAUL SHARRAR






BEN ELLIOTT
DAN KWASNIEWSKI
JOSE URBINA
KRIS YORK


NICK BARNA
BRYON ZECHMANN
EL AFLERES
RICK BIRDSELL




TRAVIS BARBOUR
NATE LICKTEIG
CARTER KENNELL
CODI LIPPOLD






TRENTEN BAUSCH
MARK EDWARDS
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GORDON SPRAGUE


NIKI ILG
ALEX MAUSBACH
SAM TRACY
BROOKE VANDRY






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DAN LAFRENTZ
TYLER MORGAN


TYLER HOCKEY
TYLER SCHAFFER
DAN WATTS
JAKE NEWTON






ROBB
RIGGS
SHANE
KEGLER
TYE
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JASON GRAFF
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BRUCE JUST
NICK WINFREY


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JASON STENLAND
ANDREWS MEYERS
CHAD KING




ANTHONY BRADLEY
MEGAN BLAIR
SEAN GLEN
SUNNI RENNER






TERRY JACOBSON
CAROLE TEMPUS
BLAKE BARNES
DENIE HALL


SHANE
PIPER
RANDY
YOUNG, JR.
ANDREW
JACOBS
JIMMY
DUNCAN



EVENT PHOTOS Fall 2023














RAFFLE


MIKE OZMAN, JR.
MIKE OZMAN, SR.
LOREN ROHL
SCOTT BARNARD


CASEY CRAVEN
JOE KOCH
DEREK PETERSON
OYSTEIN SOLBERG








Omaha
RESTAURANT ASSOCIATION
JAKE KING
DOMINIC DIGIACOMO
MORGAN BLOCHER
DAN BURKE


Appetizers
graciously provided
by:
Sysco
US FOODS


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JEFF BREMMER, JR.
JEFF BREMMER, SR.
BELL VESCIO
DON SWOTEC






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MATT WARREN
JOE BAST
BEN WARREN




CHAD SHOEMAN
PEP CAVAZOS
MARK WEBER
JEFF KRESS


ROB MOSBY
ETHAN SCHMID
BRIAN KISSEL
TAIT WHOLOW






BRAD MOORE
JUSTIN HAYSE

EVENT PHOTOS Fall 2023
















JEREMY MEDVED
TIM GALLIGHER
JACK MILLER
SPENCER HESTWOOD


KEVIN FOREST
CHRIS OLIVIER
RANDY FOREST
CHARLES CLEVELAND


TALUS






BRIEAN DRAGOO
KEITH DRAGOO
ZACH NAVRKAL
CHARLIE HADENFELDT

Congratulations





PRESIDENT JESSICA KEITH AND AARON PARN WELCOMED OLIVER KEITH PARN INTO THE WORLD ON 8/23/23.



WOULD YOU LIKE TO BE ON THE BOARD OF THE OMAHA RESTAURANT ASSOCIATION?

All you need to do is nominate yourself or have a co-worker do it. We need: Name, company name, cell phone #, e-mail address and a few sentences on why you would be an asset to the board.

NOMINATIONS DUE BY OCTOBER 10TH AND VOTED ON BY NOVEMBER 14TH.

SERVSAFE TRAINING SOLD OUT NOVEMBER 6-7!

We were happy to see so many of our Omaha Restaurant Association members take advantage of this benefit! Please watch for opportunities again in 2024!

ServSafe
National Restaurant Association

WE ARE THE

HOSPITALITY EXPERTS.

Since 1982, HMS has served as the premier supplier of up-to-the-minute point-of-sale technology and world-class service for the Hospitality industry. Put the power of our unrivaled experience and expertise to work for you with customized solutions.

CLOUD POS PLATFORM

SIMPHONY.

The premier cloud and mobile-based hospitality management platform, Simphony provides enterprise-level point-of-sale and back-office functionality to support a wide range of food and beverage operations. A truly comprehensive management platform, Simphony also offers gift and loyalty card acceptance, inventory and labor management, loss prevention, and much more.

SALIDO

The single platform for all your restaurant operations.

Whether you're running a full-service, casual, upscale casual, or fine-dining establishment, SALIDO will unify all your restaurant operations under one convenient interface. All while serving as the comprehensive hospitality payments and back-office solution.

PAR » Brink POS

Introducing the preferred all-in-one restaurant point of sale solution for both enterprise-level businesses and independent restaurateurs. Best of all, with a convenient monthly software as a service (SaaS) subscription, you can experience all that Brink has to offer risk free!

Tabit

Provide a personalized dining experience with the mobile-first hospitality platform. Allow your customers to submit allergy info and preferences, make online reservations, and more — all while keeping your staff in the loop on how many specials remain, providing easier upsell opportunities, and more.

FOR MORE INFORMATION, PLEASE CONTACT JOEL PRIEST, OMAHA HOSPITALITY CONSULTANT.

402.250.1804 | JPRIEST@HMSKC.COM

HMS Hospitality Management Systems
A North American Bancard Company

FUTURE CULINARY STARS

FUTURE CULINARY STARS of Nebraska

NEBRASKA RESTAURANT ASSOCIATION HOSPITALITY EDUCATIONAL FOUNDATION

NEBRASKA HOSPITALITY ASSOCIATION

November 12th 3-5 PM

at Champions Run

13800 Eagle Run Dr, Omaha, NE 68164

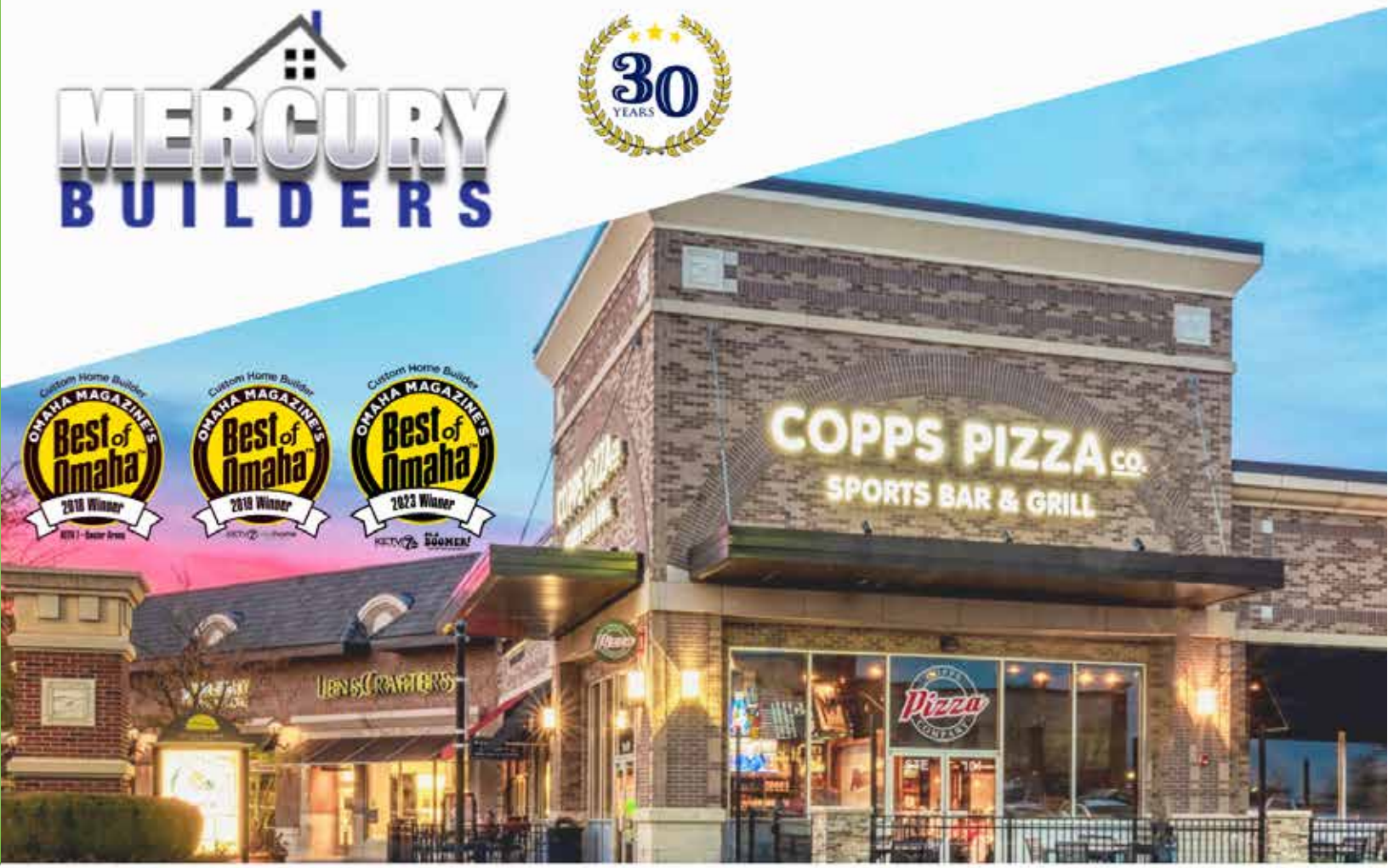
Register online at
https://www.nebraskadining.org/future-culinary-stars

or email taylor.hansen@nebraskadining.org



MERCURY BUILDERS

30 YEARS



MERCURY CONTRACTORS, INC

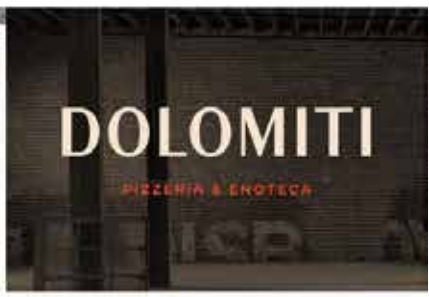
With years of experience in design-build projects, we have successfully completed numerous projects and gained a reputation for excellence.Our specialty lies in building out restaurant spaces, ensuring that every detail is meticulously crafted to create the perfect dining experience. As proud winners of multiple Best of Omaha awards, we take pride in our work and strive to deliver nothing but the best to our clients.

Trust Mercury Contractors and Builders for your next project and let us bring your vision to life!









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www.mercurycontractors.com

Board Member Bio

DAN WATTS
Culinary Director
MAIN STREET THEATRES



My name is Dan Watts, and I am the Culinary Director for Barstow Hospitality Partners, which operates Backlot Pizza + Kitchen and Backlot Taphouse in Omaha, Nebraska and several locations of movie theaters in the upper Midwest. My time on the board of the Omaha Restaurant Association has been extremely valuable. As someone who's learned nearly all they know from other restaurant owners and chefs, it's important to me to help and develop others in the industry.

I've been working in kitchens since high school and always had an affinity for restaurants. In my current role, I'm responsible for overseeing the many aspects of the business—managing costs, planning menus and working with location general managers to conduct research and development, and ensure proper execution of our plans.

I started with Barstow Hospitality Partners in 2022. Immediately upon meeting the Barstow family, I knew that they had integrity, a willingness to innovate and were pushing forward to grow the company at an aggressive speed. I knew that I would have the opportunity to incorporate my own creativity into our menus while fulfilling our overall mission and making an impact.

I always aim to create a memorable experience for those we serve so they'll come back again and again. As a team, we want to 'wow' customers every step of the way from our movies and games to our food and beverage offerings. That means getting to the heart of what customers want. Our teams are deep and our food and drink are killer, come visit us!

RECURRING PAYMENTS

Go to https://dineoutomaha.com/

At the top of the home page, you will see > PAY DUES HERE

You will select the **Membership Package** from the drop-down.

- Lounge Dues
- Restaurant Dues
- Multi Concept Dues
- Triad Dues
- Purveyor Dues

Select the Payment Type, **Every Year on January 1st**

Enter in Transaction Details: Customer First Name, Last Name, Business Name & Email.

Under Card Details select either **Credit Card** or **Check**

Click accept terms & conditions then hit the **process** button.

** PLEASE NOTE THAT SETTING UP A RECURRING PAYMENT WILL NOT CHARGE YOU UNTIL THE FIRST OF THE YEAR ON THE FOLLOWING YEAR. TO MAKE A PAYMENT FOR THIS YEARS DUES, YOU WILL NEED TO RUN A ONE TIME TRANSACTION UNDER THE "PAYMENT TYPE" **

ACCESS Payment PROCESSING

2710 South 140th Street
Omaha, NE 68144
402.502.7269
www.access-processing.com

EVENTS CALENDAR

*Any ORA member is welcome to share in any meeting at any time. If you would like to speak at a meeting, please call Jennie Warren at 402-493-4739 and schedule a time.

OCTOBER 10th	**Monthly Board Meeting** 8:30 a.m. - TriMark Hockenberg's 14036 Cornhusker Rd.
OCTOBER 15th	**Hospitality Hall of Fame** 5:00 - Institute for the Culinary Arts 5300 North 30th Street
November 14th	**Monthly Board Meeting** 3:30 p.m. - J Gilberts 10th & Capital
December 4th	**Monthly Board Meeting** Monday Meeting - 3:30 p.m. Corkscrew in Blackstone 3908 Farnam St.

GOLF EVENT PHOTOS PROVIDED BY SHERI POTTER - TENDENZA FOOD STYLING AND PHOTOGRAPHY 402-321-3928

Omaha Restaurant Association Board of Directors

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BRIAN O'MALLEY *Institute for the Culinary Arts @ MCC*
SHERI POTTER *DiTendenza Food Photography and Design*

Join Us In Celebrating
~ THE HONOREES ~

Omaha Hospitality Hall of Fame

SUNDAY
OCTOBER 15TH

Make your reservations!
Online at:
dineoutomaha.com/omaha-hospitality-hall-of-fame/

(LIMITED SEATING)
Reservations must be made by October 4th



THE NOMINEES FOR 2023 INDUCTION ARE: DAVID FRIEDLAND (1932-2008),TED FRIEDLAND, CARMAN JOHNSON, DARIO SCHICKE, GEORGE SGOURAKIS, BILL SGOURAKIS (1939-2020), BRUCE SIMON (1957-2021), TODD SIMON AND JOELLEN ZUK