Omaha Restaurant Association

NEWS & VIEWS

Volume 41 • Issue 3 • Fall 2025

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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

- BROTHER SEBASTIANS
- FRESH IDEAS
- PAYLOCITY
- WINDOW HERO NORTHWEST OMAHA

CONGRATULATIONS
ON THE OPENING OF

MARROW

At Marrow, every steak is treated as though it tells its own story. What began as a simple passion for crafting the perfect dining experience has grown into a restaurant that celebrates flavor and authenticity.

17870 Oakmont Dr Ste 106
Omaha, NE

marrowomaha.com

From Your President

I cannot believe we are already in October! We had a very successful Industry Night Out and golf tournament a few months ago, despite the struggles and hurdles we all are facing in the industry and the support we received from each and every one of you. Our events would not be possible without you. So, THANK YOU! We did end up postponing our Too Many Cooks event until April more to come on that, we felt it was necessary to take some pressure off the people that participate this year, but looking forward to getting all the plans in place for a successful 2026.

As we wind down the year, I encourage each of you to reach out to a fellow friend in the industry to check in. We are all in this together and all face challenges and sometimes it's just nice to hear from our like-minded industry leaders. Just even to say HI! All the committees are working very hard to tie up loose ends before we head into 2026. With that in mind we are looking to fill some open-board positions.

If you would like to be nominated or have a nomination please reach out, it's a way to be a part of a strong group and make a change.

Dine Out Often
Your President,
Natalie Hankins

Omaha Hospitality Hall of Fame

2025 Inductees

Doug Case · Chad Hartmann
Mike Kelley · Loren Koch
Jim Major · Andy Reetz

Sunday, October 19, 2025

Dinner and Awards Promptly at 5:00pm
Doors open at 4:45pm

Inductee Dessert & Cocktail Reception
Immediately Following

Food prepared by
The Institute for the Culinary Arts at MCC

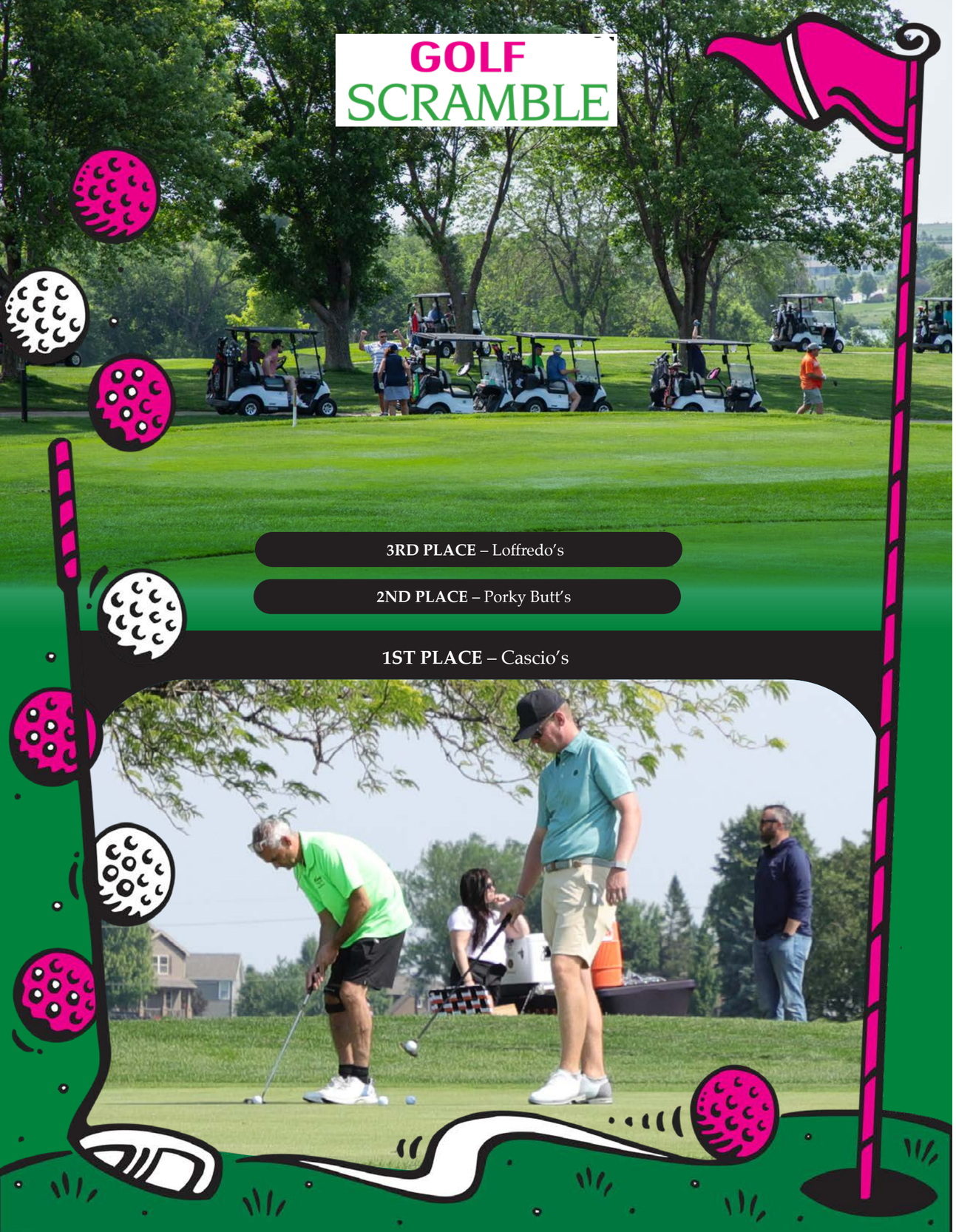
The Institute for the Culinary Arts

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

$125 per person (tax included)
Invitation is open to the public.

**This is a 501(c)(3) event and $90 is tax deductible.*

FOR RESERVATIONS (LIMITED SEATING):
www.dineoutomaha.com/omaha-hospitality-hall-of-fame-25/
or Email: jwarren@dineoutoften.com



OMAHA RESTAURANT ASSOCIATION GOLF SCRAMBLE 2025

BEAUTIFUL DAY ON A BEAUTIFUL COURSE

Tiburon knocked it out of the park at this year's Annual Golf Tournament. The facility could not have been better for our group and the staff was so incredibly efficient and accommodating, we had a fantastic day! Thank you, Becky Dickerson (General Manager) and Matt Wollum (Golf Pro) for your knowledge, hard work and support! We especially want to thank you for ordering the weather that day. We broke a very, very long streak for one of the hottest days of the year and what a nice change of pace to play on such a beautiful day.

This tournament could not be possible without all of the work our board members and other companies put in. I especially want to thank Maura Carolan, Natalie Hankins, Gary Zoucha, Curt Winters and Steve Godfroy for all of your work on the refrigerated truck before and after the tournament as well as during the tournament. Thank you to **Premier Midwest Beer & Beverage** for allowing us to use their refrigerated semi all weekend to serve you cold drinks all day. Thank you to **Tap Pay Solutions** for training our check-in people to take payment and run a smooth process. Staff at **Food Bank for the Heartland** and **Project Harmony** help us serve you on the course as well as hand out prizes at the end of the tournament. We are very grateful for their support. Thank you to **Quality Brands** for generously taking on the print job for all sponsors on the course!

We would like to thank our beverage partners who supplied drinks from the carts to the welcome to the course, lunch and finally at dinner: **Chesterman Coca-Cola, Johnson Brothers, Premier Midwest, Quality Brands, RNDC, and Southern Glazers**.

Thank you to our food, linen and paper donors all throughout the day: **Glenn Valley Foods, Institute for the Culinary Arts at MCC, Larsen Supply, Loffredo Fresh Foods, Nebraska Textile & Supply, Omaha Steaks, Performance Foodservice, Rotella's, Sysco and US Foods**.

Thank you to Bev Nelligan with **Nelligan Creative** who took all the photos and who also does the newsletter and website. It is always so much fun to see these photos!

Chesterman Coca-Cola sponsored a Plink-o contest for a Coke Zero Grizzly Cooler. Tim Addison was the winner of that and the ORA received $310.

Southern Glazers Wine & Spirits sponsored a putting contest at the turn. Pat Kelley won a **Tito's** Cooler and the ORA received $320. **Quality Brands** offered a Putting Game and Andrew Di Peri won that. ORA collected $250. **Omaha Steaks** awarded a $500 gift card for meats and grilling tools and the lucky winner of that was Roland Day. **Kerry Bast** won the set of Cleveland wedges donated by **Tiburon**. Unfortunately, no one sunk a hole in one at the **Johnson Brothers & Gosling's** hole. There's always next year!

Thirteen fantastic flag prizes were given out, thanks to our suppliers and prizes for the top three teams. Those top three teams ended in a tie that had to be decided by the Pros! **3rd place went to Loffredo's:** Jerry Smith, Brian Grad, Steve Winders and Alex Farren. **2nd Place went to Porky Butt's:** Blane Hunter, Erik ThunderBuddy, Greg "Ginger" Carleson and Billy McCarter. This year's **1st Place Champions were Cascio's:** Alfie Cascio, Lee Friedenbach, Brennan Cascio and Greg Stanik!

We hope you all enjoyed the meals, the drinks and especially the golf and seeing all of your industry friends! We are excited to announce we will be back at Tiburon June 8, 2026.

We would like to thank the following companies who donated food, beverages or prizes today to fight hunger and raise scholarship funds for hospitality and culinary education in NE

801 CHOPHOUSE
BREWSKY'S
BRICKWAY
BRONCO'S
CADDY SHACK
CASCIO'S STEAKHOUSE
CHAMPIONS RUN
CHARLESTON'S OR MAHOGANY
CHARLIE'S ON THE LAKE
CHESTERMAN COCA-COLA
CIBO VINO
CLANCY'S
DJ'S DUGOUT
EARLY BIRD
FERNANDO'S
FLAGSHIP GROUP
FLEMING'S STEAKHOUSE
GLENN VALLEY FOODS
GODEGA
GODFATHER'S PIZZA INC
GOOSE 120
HELPING U BARBEQUE
HILAND DAIRY
HOLLAND BASHAM
IKA
J. GILBERT'S
JOHNSON BROTHERS
JOJO'S DINER
KOJI
LA CASA
LARSEN SUPPLY
LEGACY CHOPHOUSE
LEGEND'S
LET IT FLY
LOFFREDO FRESH FOODS
MAMA'S PIZZA
MAGNOLIA HOTEL
MANTRA
MAS CHINGNON
M'S PUB
MI MAMA'S TORTILLAS
OMAHA KEBAB
OMAHA STEAKS
OOH DE LALLY
PASTA AMORE
PERFORMANCE FOOD GROUP
PHOENIX FOOD & SPIRITS
PITCH
PIVOT PRIME
PORKY BUTTS BBQ
PREMIER MIDWEST
QUALITY BRANDS
RAILCAR
RESTAURANT TECHNOLOGIES
RNDC
ROMEO'S
ROTELLA'S
ROTO-ROOTER
SALTED EDGE
SGT. PEFFER'S MILLARD
SOUTHERN GLAZER'S W & S
SPAGHETTI WORKS
SPENCER'S
STOKES
STOKIN' GOAT
SUGARED LEDGE
SYSCO
TALUS
TAVERN 180
TACO JOHNS
TAXI'S
THE MATT
THE SCRAPBOOK HAVEN
TIBURON
TIMBER
TRIMARK HOCKENBERG'S
TUSSEY'S
TWISTED FORK
US FOODS
V MERTZ
VIKING FIRE PROTECTION GROUP
WESTEND
YOSHITOMO







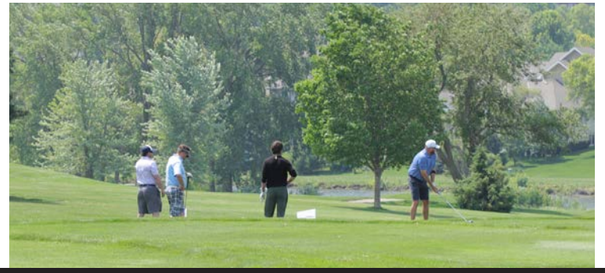





Omaha
RESTAURANT ASSOCIATION
GOLF
SCRAMBLE
Monday, June 9th, 2025
Tiburon Golf Club | 10302 South 168th Street
Proceeds go towards culinary scholarships and education, as well as feeding the hungry
SCHEDULE OF EVENTS
10:00AM: Check-In, Driving Range & Gary's Quick Steak Phillies for Lunch
11:00 AM: Shotgun Start/ Texas Scramble
Immediately Following: Cocktails, BBQ Buffet & Prizes
EVENT COSTS
$350 Sponsorship Only: Company and Product Recognition, Golf not included.
$880 Includes: Sponsorship, Lunch, BBQ Buffet and Libations, Four-some w/2 Carts and a whole lot of fun!
is limited to 216 so sign up










OMAHA RESTAURANT
ASSOCIATION
Annual Golf Outing
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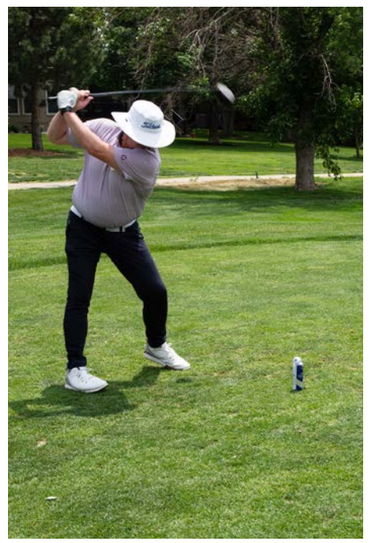


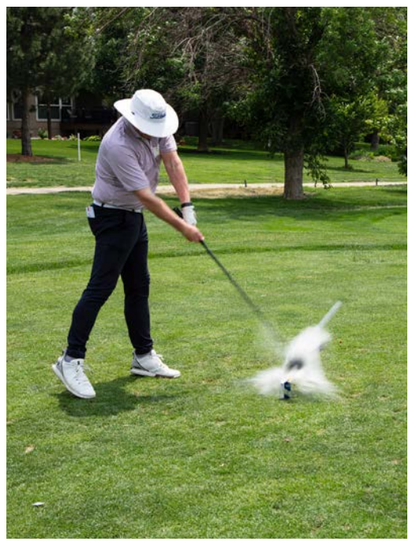


















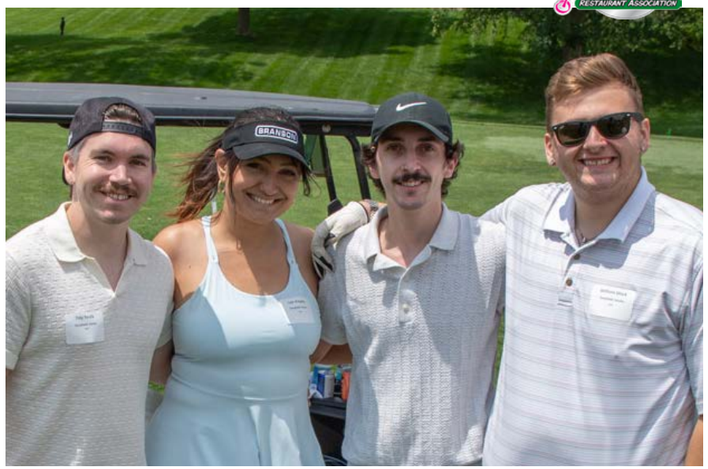




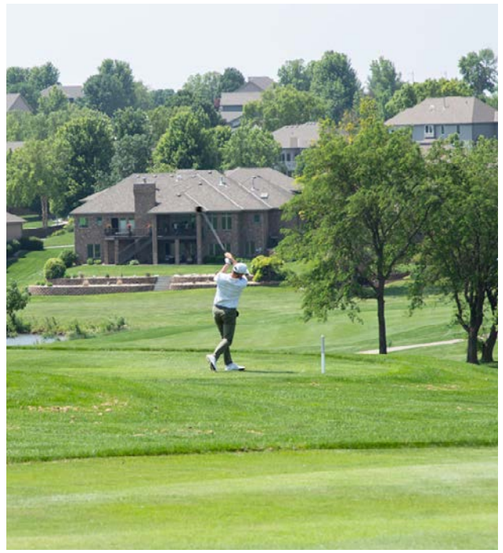






























YAMAHA

























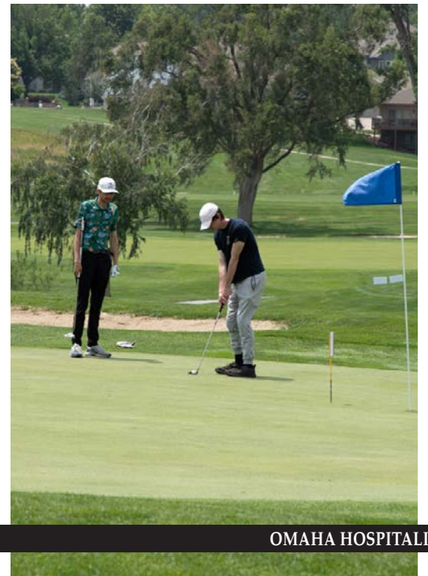














TAP-PAY SOLUTIONS

Payment Processing



The Tap-Pay Solutions Advantage

Creating Greater Opportunities

What if you could increase sales, earn customer loyalty and create new revenue opportunities overnight? With a strong record of success, we have the tools and staff to meet the challenges you face to help take your business to the next level.

Fast, Easy and Affordable

If you do not currently own point-of-sale (POS) equipment, we carry the most up-to-date payment equipment at competitive costs so you can begin taking advantage of expanded business potential immediately. If you already own POS equipment, our specialist can reprogram it to begin taking advantage of our superior solutions in a matter of minutes.

Superior Services

Bankcard Processing

We provide complete credit and debit card processing for retail, mail-order and internet businesses, including terminal equipment, 24-hour customer service, training, supplies, online statements and much more;

- Competitive rates and fees
- Secure online transaction reporting
- Funds available in 24 – 48 hours from time of batch
- Reprogramming of compatible EMV equipment
- PCI DSS Compliant
- Free customer service, 24 hours a day, 7 days a week

Virtual Terminal

Virtual Terminal includes a free shopping cart, product management tools, complete online reporting and 24/7 internet access, so you can manage your business from anywhere and anytime.

- One system processes both credit card and check payment
- Integrates with QuickBooks software
- Automated recurring billing at no extra cost
- Reduces invoicing costs by 90%
- No installation or upgrades to perform
- Low processing rates

Board Member Bio



KAREN STARKEY

Catering Manager for Porky Butts BBQ

I joined the Porky Butts BBQ team five years ago as the Catering Manager, shortly after the restaurant's opening. My initial focus was on developing and expanding the catering side of the business, and over time my role has grown to also include responsibilities in human resources.

I began my career in the restaurant industry during college before transitioning into retail management. In 2020, I was furloughed during the pandemic and seized the opportunity to return to hospitality, where my passion truly lies.

Customer service is at the heart of everything I do. I am dedicated to ensuring that every guest, whether part of an intimate gathering or a large-scale event, enjoys the same exceptional experience.

I'm a proud mom of two boys and love spending time with my husband, family, 2 dogs and friends.

As a member of the ORA, I've had the opportunity to build meaningful connections and collaborate with others who share a deep commitment to hospitality and service.



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 14TH AND VOTED ON BY NOVEMBER 11TH.

SERVSAFE TRAINING SOLD OUT NOVEMBER 3 & 4!

We were happy to see so many of our Omaha Restaurant Association members take advantage of this benefit! Please watch for opportunities again in 2026!

ServSafe National Restaurant Association

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 14th — **Monthly Board Meeting**
8:30 a.m. - Phoenix
12015 Blondo St

OCTOBER 19th — **Hospitality Hall of Fame**
5:00 p.m. - Institute for the Culinary Arts, Bldg 22
5300 North 30th Street

NOVEMBER 3 & 4th — **SERVSAFE Training**
Classes Full.

NOVEMBER 11th — **Board Meeting**
3:30 p.m. - Legends
6920 Pacific St

Photos in this issue were graciously provided by Beverly Nelligan

Omaha Restaurant Association Board of Directors

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DJ's Dugout

VICE PRESIDENT
NICK SALDI
Legend's Patio Grill & Bar

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Casio's Steakhouse
AMY FRESHMAN
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Omaha Steaks

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CRAIG CASADOS *Nebraska Hospitality Association, HEF & ProStart*
BRIAN O'MALLEY *Institute for the Culinary Arts @ MCC*
BEVERLY NELLIGAN *Nelligan Creative*

Join Us In Celebrating
~ THE HONOREES ~

Omaha Hospitality Hall of Fame

SUNDAY
OCTOBER 19TH

Make your reservations!
Online at:
dineoutomaha.com/omaha-hospitality-hall-of-fame-25/

(LIMITED SEATING)
Reservations must be made by October 10th



THE NOMINEES FOR 2025 INDUCTION ARE: DOUG CASE, CHAD HARTMANN, MIKE KELLEY (1946-2023), LOREN KOCH (1947-2023), JIM MAJOR AND ANDY REETZ.