

# The Nebraska Club Banquet Menu

## Pride of Nebraska Beef Entrées

<u>Prime Rib</u>	10 oz. - \$19.95
USDA Choice Slow Roasted Prime Rib Served with Au Jus, Sautéed Mushrooms and Horseradish Sauce	12 oz. - \$22.95
<u>Filet Mignon</u>	6 oz. - \$26.95
USDA Choice grade Tenderloin Served with Sautéed Mushrooms and Ruby Port Reduction	8 oz. - \$30.95
<u>Roasted Tenderloin</u>	\$24.95
Carved 6 ounce portions served with Sautéed Mushrooms and Bordelaise Sauce	
<u>Prime Nebraska Ribeye</u>	\$22.95
USDA Choice grade 10 ounce Ribeye Charbroiled and served with Cabernet Butter and Onion Frites	
<u>Tournedos of Beef Maison</u>	\$28.95
Two 3 ounce Filet Medallions topped with Crab Stuffed Artichokes, Madeira and Hollandaise Sauce	
<u>Chopped Steak</u>	\$18.95
12 ounce Chopped Sirloin topped with Caramelized Onions, Sautéed Mushrooms and Demi Glace	
<u>Nebraska Strip</u>	\$28.95
10 ounce USDA Choice grade Bourbon marinated Nebraska Strip served with Béarnaise Sauce	

## Seafood Entrées

<u>Charbroiled Atlantic Salmon</u>	\$22.95
Topped with a Green and Pink Peppercorn, Ginger and Orange Cream Sauce or a Lemon Dill Beurre Blanc	
<u>Grilled Mahi Mahi</u>	\$24.95
Grilled Mahi Mahi Fillet served with a Spicy Macadamia Nut Butter and Pineapple Salsa	
<u>Asian Shrimp Brochette</u>	\$23.95
Two Marinated and Roasted Shrimp Brochettes	

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## Pork, Veal and Lamb Entrées

<u>Husker Pork Chops</u>	\$22.95
Topped with a Maple Chipotle BBQ Sauce	
<u>Apple Stuffed Roast Pork Loin (Minimum of 16 Orders)</u>	\$21.95
Sliced and served with Brandied Cider Rosemary Reduction Sauce	
<u>Lamb Loin Chops</u>	\$27.95
Two 5-ounce Bone in Lamb Loin Chops with Apple Chutney	
<u>Home-Style Honey Ham</u>	\$16.95
Sliced Honey Ham baked in a rich Brown Sugar Sauce and topped with Cranberry Applesauce	

## Poultry Entrées

<u>Chicken Oscar</u>	\$20.95
Sautéed Chicken Breast Topped with Sautéed Shrimp, Asparagus, and Hollandaise Sauce	
<u>Lemon-Almond Crusted Chicken Breast</u>	\$20.95
Almond Crusted, Succulent Chicken Breast with a splash of Lemon Beurre Blanc	
<u>Chicken Florentine</u>	\$21.95
White Wine Poached Chicken, stuffed with Spinach, Cheese and Prosciutto, Baked and Topped with Alfredo Sauce	
<u>Chicken Marsala</u>	\$19.95
Sautéed Chicken Breast with Mushrooms and Marsala Demi	

\*All Entrées served with Tossed Green Salad (House Dressing);  
Starch Choice; Vegetable Choice; Rolls and Butter; Coffee, Ice Tea or Milk

{Prices are subject to change and do not include Gratuity or Tax}

# The Nebraska Club Entrée Accompaniments

## Vegetables

### Green Beans

Buttered Green Beans  
Green Beans Almandine  
Cranberry Green Beans

### Corn

Buttered Corn  
Corn O'Brien

### Broccoli

Buttered Broccoli  
Broccoli with Cheese Sauce

### Carrots

Baby Carrots with Dill  
Honey Glazed Baby Carrots

### Peas

Buttered Sweet Peas  
Peas with Pearl Onions  
Sugar Snap Peas

Fresh Mixed Seasonal  
Vegetables

\*Fresh Asparagus – Add \$1.50  
with Hollandaise Add \$.50

## Starches

Wild Rice Pilaf  
Baked Potato  
(Toppings provided for Buffet Service)  
Rosemary Red Potatoes  
Lemon Jasmine Rice

Parsley Buttered New Potatoes  
Gorgonzola Mashed Potatoes  
Garlic Mashed Potatoes  
Mushroom Risotto  
\*Twice Baked Potato – Add \$2.00

## Salad Dressings

House Creamy Lobster  
Ranch  
Bleu Cheese  
Dorothy Lynch  
French  
Herbal Vinaigrette

Raspberry Vinaigrette  
Italian  
Poppyseed  
Honey Mustard  
Balsamic Vinaigrette  
Fat Free Ranch

The Nebraska Club recommends that a single plated Entrée be selected for the entire group. Multiple Entrée selections may cause preparation and service delays. If two selections are required to offer sufficient variety, both choices will be priced at the rate of the most expensive Entrée. The maximum number of Entrée choices is two (excluding special dietary requests that equal 10% or less of your guaranteed guest count). The Nebraska Club will honor all special dietary requests as we are able. All Entrée counts must be guaranteed no less than 48 hours before the event. If this guarantee is not made, the number of individual Entrée's will be left to the discretion of the Chef. The Host is responsible for designating which guest is having which Entrée through the use of place cards or other means.

{All functions are subject to 15% Gratuity and 7% Sales Tax}

# The Nebraska Club Buffet Packages

## Top of The First Buffet - \$20.95

One Entrée from Category A; One Entrée from Category B;  
Combination of Three Vegetables or Starches; Two Salads  
(Includes Dinner Rolls and Butter, Coffee, Tea or Milk)

### Entrées Category A

Sliced Roast Beef with Dijon Brown Sauce  
Florentine Chicken Roulade  
Penne Alfredo with Grilled Chicken  
Wild Mushroom and Vegetable Tortellini

Apple Stuffed Pork Loin  
Sliced Beef with Melange Peppercorn Sauce  
Baked Ham with Cranberry Applesauce  
Sliced Turkey with Pan Gravy

### Entrées Category B

Sliced Roast Beef with Cabernet Mushroom Sauce  
Sliced Pork Loin with Apricot Brandy Sauce  
Lemon Artichoke Grilled Chicken  
Chicken Oscar

Tilapia Fillets with Lemon Thyme Sauce  
Shrimp Scampi with Tomato Caper Relish  
Poached Salmon with Lemon Dill Sauce  
Burgundy Beef Tips

(Add an additional Entrée from Category A - \$4.95; Entrée from Category B - \$5.95)

### Add an Entrée from our Carving Board Selection:

Roasted Inside Round of Beef (Serves up to 40 Guests)	\$200.00
Herb Crusted Beef Tenderloin (Serves up to 25 Guests)	\$300.00
Prime Rib of Beef (Serves up to 20 Guests)	\$250.00
Roast Turkey Breast (Serves up to 30 Guests)	\$200.00
Honey Baked Pit Ham (Serves up to 30 Guests)	\$200.00

(All Carving Boards served with Cocktail Buns and appropriate Garnishes and Condiments)

{Prices are subject to change and do not include Gratuity or Tax}

# The Nebraska Club Buffet Packages

## Top of The First Buffet Choices

(Combination of Three Vegetables or Starches)

### Vegetables

#### Green Beans

Buttered Green Beans  
Green Beans Almandine  
Cranberry Green Beans

#### Corn

Buttered Corn  
Corn O'Brien

#### Broccoli

Buttered Broccoli  
Broccoli with Cheese Sauce

#### Carrots

Baby Carrots with Dill  
Honey Glazed Baby Carrots

#### Peas

Buttered Sweet Peas  
Peas with Pearl Onions  
Sugar Snap Peas

Fresh Mixed Seasonal  
Vegetables

\*Fresh Asparagus - Add \$1.50; with Hollandaise Add an additional \$.50

### Starches

Wild Rice Pilaf  
Baked Potato  
(Toppings provided for Buffet Service)  
Rosemary Red Potatoes  
Lemon Jasmine Rice

Parsley Buttered New Potatoes  
Gorgonzola Mashed Potatoes  
Garlic Mashed Potatoes  
Mushroom Risotto

### Salads

(Choice of Two Salads)

Tossed Garden Salad with Assorted Dressings  
Caesar Salad  
Fresh Fruit Salad

Marinated Vegetable and Pasta Salad  
Broccoli Raisin Salad  
Strawberry Spinach Salad

\*Add an additional Vegetable, Starch or Salad for \$2.95/guest

### Salad Dressings

(Choice of Three Dressings)

House Creamy Lobster  
Dorothy Lynch  
Ranch  
Bleu Cheese

French  
Raspberry Vinaigrette  
Italian  
Poppy seed