

BREAKFAST OPTIONS

Continental Breakfast Buffet

\$10.00/per person

Assorted Rolls and Bread
Fresh Fruit
Coffee and Juice

Breakfast Buffet

\$14.00/per person

Scrambled Eggs
Maple Sausage or Applewood Bacon
Shredded Hash or Country Potatoes
Fruit Bowl
Yogurt and Granola
Assorted Rolls and Bread
Coffee and Juice
Add a biscuit and gravy

Light Breakfast Buffet

\$12.00/per person

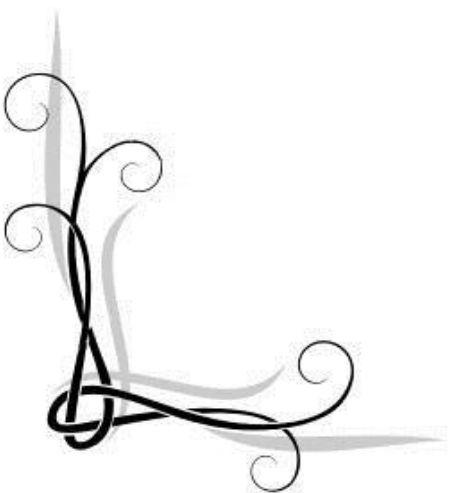
Scrambled Eggs
Bacon or Sausage
Potatoes
Coffee and Juice
Breakfast Breads

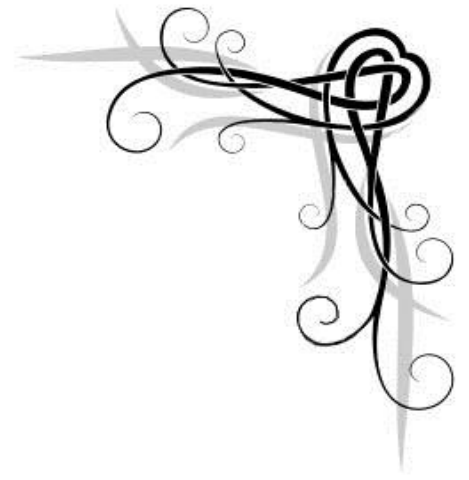
Plated Breakfast

\$11.00/per person

Scrambled Eggs
Maple Sausage or Applewood Bacon
Shredded Hash or Country Potatoes
Fresh Fruit
Toast or English Muffin
Juice or Coffee

All menu prices are subject to 22% gratuity plus tax.





ADDITIONAL BREAKFAST OFFERINGS

Additional

\$3.00/per person

2 Scrambled Eggs
Denver Egg Omelet
Sausage or Bacon
Biscuits and Gravy
Eggs Benedict
Shredded Hash or Country Potatoes
French Toast with Maple Syrup
Baked Ham

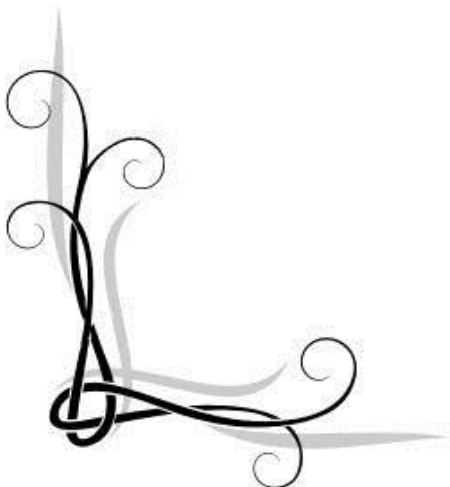
Canned Soft Drinks \$2.00

Bottled Water \$2.50

Omelet Station

\$9.00/per person

All menu prices are subject to 22% gratuity plus tax.



LUNCHEON BUFFET

\$16.00/per person

One Protein and Sauce Selections
One Starch Option
One Vegetable Option
Tossed Field Greens Salad with Two Dressings

Choice of dressing: Creamy Lobster, Herbal Vinaigrette, Blue Cheese, Honey Mustard, Dorothy Lynch, Ranch,
Fat-Free Raspberry Vinaigrette

All luncheon buffets include dinner rolls, coffee and iced tea

Proteins

Add an additional protein for \$2.00/per person

8 oz. Top Sirloin
5 oz. Salmon
6 oz. Porkloin
6 oz. Boneless Chicken Breast

Choice of Sauce: Blue Cheese Gremolata, Rosemary Balsamic Roasted Tomatoes, Lemon and Fresh Herb,
Rosemary Mushroom Cream

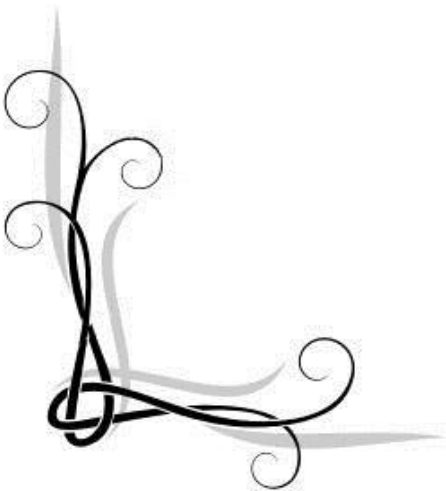
Starches

Mashed Potato
Twice Baked Potato (add \$.50 each)
Baked Potato, Roasted Red Potatoes
Mashed Sweet Potatoes
German Potato Salad
Wild Rice or Jasmine Rice
Pesto Orzo Pasta

Vegetables

Green Beans (Almandine)
Vegetable Medley
Buttered Broccoli
Creamed Corn
Corn O'Brien
Cole Slaw
Baked Beans

All menu prices are subject to 22% gratuity plus tax.



LUNCH COMBINATION BUFFETS

All buffets include dinner rolls, coffee and iced tea

Barbeque Beef, Pork or Chicken

\$16.00/per person

Hamburger Buns
Potato Salad or Chips
Green Salad and Cole Slaw
Seasonal Fruit

Taco Beef, Pork or Chicken

\$17.00/per person

Hard and Soft Shells (Add Tortilla Salad Bowls)
Shredded Lettuce, Cheese and Additional Vegetables
Spanish Rice
Chips and Salsa
Guacamole

Deli Sandwiches

\$16.00/per person

Sliced Turkey, Ham or Beef (Choose 2)
Assorted Breads
Mayonnaise, Mustard, Horseradish
Lettuce, Tomato, Onion and Pickle
Potato Salad or Chips
Green Salad or Cole Slaw

Add a soup
Additional \$3.00/per person

All menu prices are subject to 22% gratuity plus tax.

LUNCH OR DINNER BUFFETS

Penne or Fettuccine Pasta with Pomodoro

\$14.00 (Lunch)
\$18.00 (Dinner)

Herb Cream or Basil Pesto
Ground Beef
Sliced Chicken
Roasted Salmon (Additional \$2 per person)
Green Salad (Caesar Salad is extra)
Garlic Toast

Stir Fried Beef, Pork, Chicken or Tofu

\$15.00 (Lunch)
\$19.00 (Dinner)

Served with your choice of:
Teriyaki, Curry Coconut or Sweet and Sour Sauces
Jasmine Rice or Yakisoba Noodles
Steamed Vegetables
Asian Cole Slaw

Mediterranean Style Chicken or Lamb

\$14.00 (Lunch)
\$18.00 (Dinner)

Seasoned Rice
Green Salad with Kalamata Olives, Feta Cheese, Pine Nuts and Sundried Tomatoes,
Traditional Hummus and Grilled Pita

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STANDARD DINNER BUFFET

\$23.00/per person

One Protein and Sauce Selections
One Starch Option
One Vegetable Option
Tossed Field Greens Salad with Two Dressings

Choice of dressing: Creamy Lobster, Herbal Vinaigrette, Blue Cheese, Honey Mustard, Dorothy Lynch, Ranch,
Fat-Free Raspberry Vinaigrette

All dinner buffets include dinner rolls, coffee and tea

Proteins

Add an additional protein for \$3.00/per person

10 oz. Top Sirloin
7 oz. Salmon
8 oz. Porkloin
8 oz. Boneless Chicken Breast

Choice of Sauce: Blue Cheese Gremolata, Rosemary Balsamic Roasted Tomatoes, Lemon and Fresh Herb,
Rosemary Mushroom Cream

Starches

Add an additional for \$2.00/per person

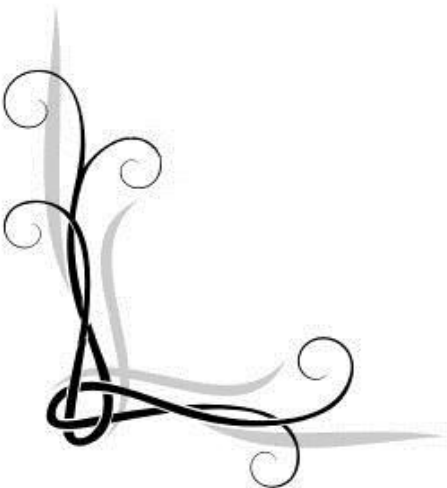
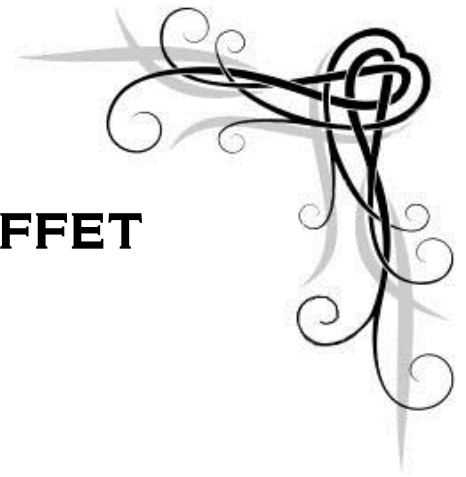
Mashed Potato
Twice Baked Potato (add \$.50 each)
Baked Potato, Roasted Red Potatoes
Mashed Sweet Potatoes
German Potato Salad
Wild Rice or Jasmine Rice
Pesto Orzo Pasta

Vegetables

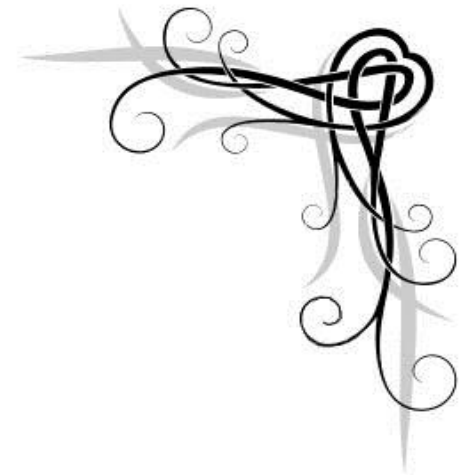
Add an additional protein for \$2.00/per person

Green Beans (Almandine)
Vegetable Medley
Buttered Broccoli
Creamed Corn
Corn O'Brien
Cole Slaw
Baked Beans

All menu prices are subject to 22% gratuity plus tax.



PLATED DINNER



Proteins

8 oz. Top Sirloin
\$21.00

10 oz. Ribeye (Delmonico add \$2 each)
\$27.00

10 oz. New York Strip
\$27.00

6 oz. Filet Mignon
\$31.00

12 oz. Slow Roasted Prime Rib
\$29.00

Sauces and Toppings for Proteins

Brandy Peppercorn Cream, Roasted Garlic Demi - Glace, Blue Cheese Gremolata, Herbed Mushrooms and Shallots, Au Jus, Cabernet Mustard, Rosemary Mushroom Cream

Seafood

(Choose Grilled, Seared/Braised or Poached)

Salmon
\$22.00

Mahi Mahi
\$21.00

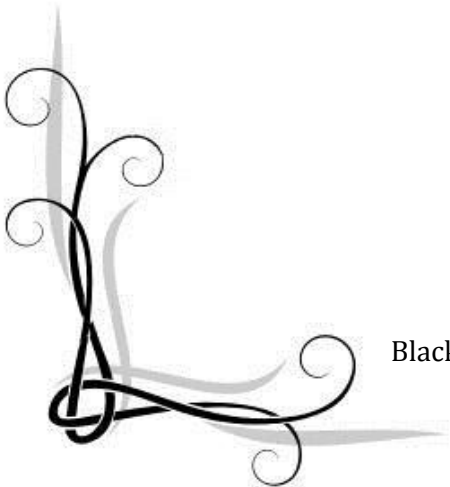
Albacore Tuna
Market Price

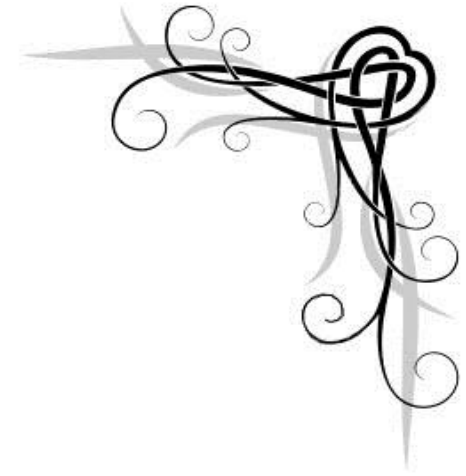
Lobster 4 oz. / 8 oz.
Market Price

Scallops
\$25.00

Sauces and Toppings for Seafood

Lemon Caper Aioli, Rosemary Balsamic Roasted Tomatoes, Blackberry BBQ, Spinach Florentine, Drawn Butter, Lemon and Fresh Herb, Rosemary Mushroom Cream





Pork

(Choose Slow Roasted or Grilled)

8 oz. Porkloin / Chop (Bone-In, add \$1)
\$20.00

5- 6 oz. Tenderloin
\$22.00

4 - 5 Spear Ribs
\$20.00

Schnitzel
\$20.00

Sauces and Toppings for Pork

Traditional BBQ, Ginger & Cider BBQ, Blackberry BBQ, Apricot Mustard, Slow Braised Red Cabbage and Apples, Blue Cheese Gremolata, Rosemary Balsamic Roasted Tomatoes, Lemon and Fresh Herb, Rosemary Mushroom Cream

Chicken

(Choose Grilled or Seared/Braised)

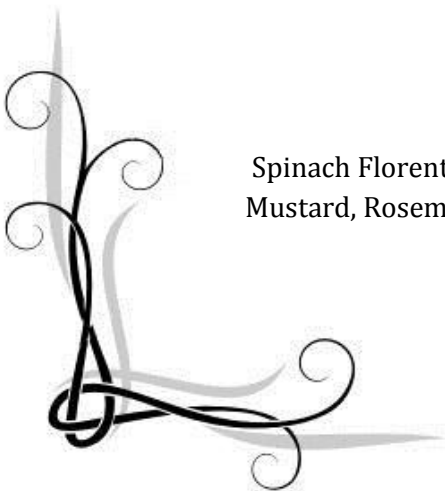
4 oz. Boneless Breast
\$17.00

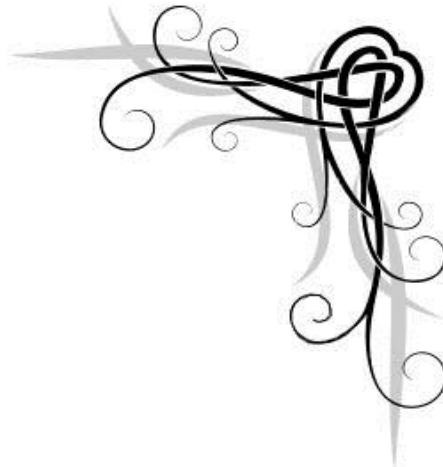
6 oz. Boneless Breast
\$19.00

8 oz. Airline Breast
\$21.00

Sauces and Toppings for Chicken

Spinach Florentine, Traditional BBQ, Ginger & Cider BBQ, Blackberry BBQ, Apricot Mustard, Rosemary Balsamic Roasted Tomatoes, Lemon and Fresh Herb, Rosemary Mushroom Cream





Lamb

Market Price

Roasted Boneless Leg
3 to 4 Bone Chops

Sauces and Toppings for Lamb

Apricot Mustard, Brandy Peppercorn Cream, Roasted Garlic Demi- Glace, Cabernet Mustard,
Rosemary Mushroom Cream

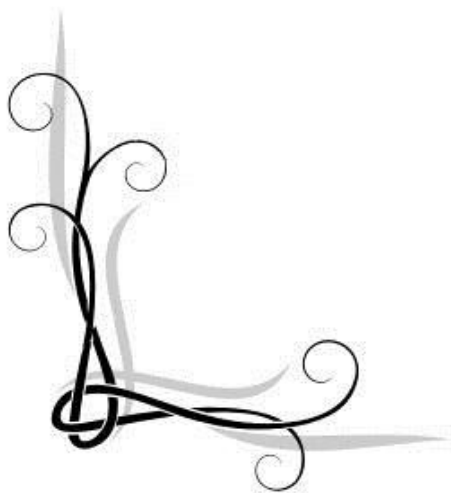
Starches

Mashed Potato
Twice Baked Potato (add \$.50 each)
Baked Potato, Roasted Red Potatoes
Mashed Sweet Potatoes
German Potato Salad
Wild Rice or Jasmine Rice
Pesto Orzo Pasta

Vegetables

Green Beans (Almandine)
Vegetable Medley
Buttered Broccoli
Creamed Corn
Corn O'Brien
Cole Slaw
Baked Beans

All menu prices are subject to 22% gratuity plus tax.



SALADS

All salads come as an entrée
Includes roll with butter, iced tea and coffee

Salads can also be substituted on plated dinners or buffets for an additional \$2 per person

Add Chicken or Salmon
\$4 per person (Lunch) / \$5 per person (Dinner)

*Nebraska Club House Salad**

Mixed greens with dried cranberries, shaves fennel and roasted nuts
Choice of two dressings
Lunch \$9
Dinner \$12

Iceberg Wedge Salad

Two crisp wedges of iceberg, bacon, roma tomato and blue cheese crumbles
Choice of two dressings
Lunch \$10
Dinner \$13

Caesar Salad

Crisp romaine leaves, shredded parmesan cheese, focaccia croutons
Lunch \$10
Dinner \$13

Spinach Salad

Baby spinach leaves, Dried cherries, almonds and blue cheese crumbles
Choice of two dressings
Lunch \$11
Dinner \$14

Mediterranean Salad

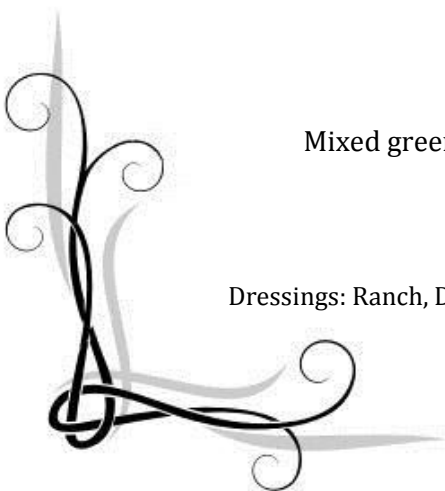
Crisp romaine, sundried tomatoes, pickled red onion, shredded carrot, pine nuts and feta cheese
Choice of two dressings
Lunch \$11
Dinner \$14

Trio Salad

Mixed greens with a portion each of tuna salad, chicken salad and egg salad
Choice of two dressings
Lunch \$12
Dinner \$15

Dressings: Ranch, Dorothy Lynch, Thousand Island, Blue Cheese, Creamy Lobster, Creamy Garlic
Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette

*Nebraska Club House Salad comes as a basic salad for all buffet



Cold Hors D'oeuvres

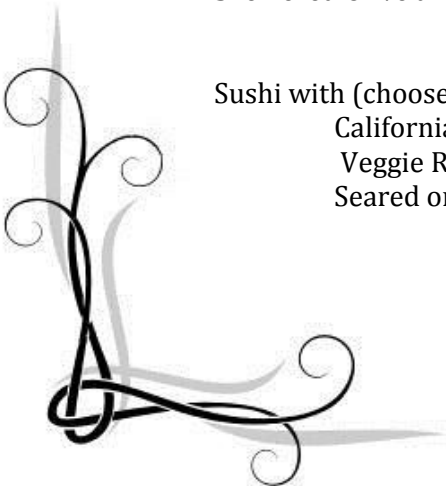
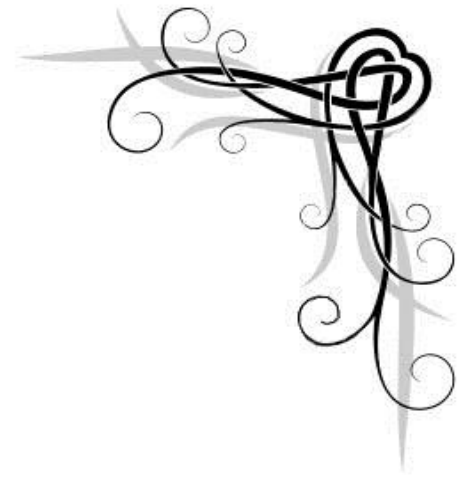
Priced at 50 pieces for 25 people

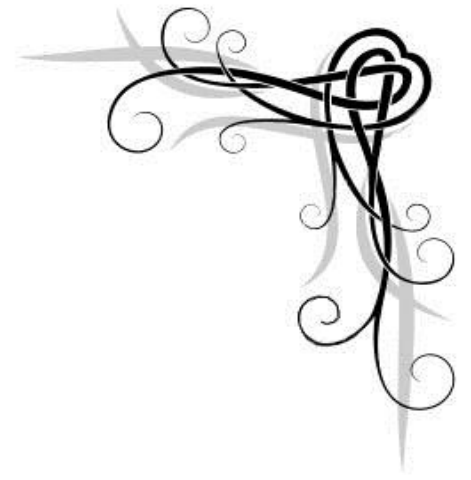
Jumbo Cocktail Shrimp
Market Price

Bruschetta served with (choose one):

Tomato and Basil
Roasted Red Pepper and Feta
Olive Tapenade and Pimento
Roasted Apple and Blue Cheese
\$75.00

Traditional or Roasted Red Pepper Hummus	\$65.00
Trout Dip with Lahvosh	\$75.00
Chips and Salsa	\$35.00
Oysters on the Half Shell	Market Price
Grilled Pineapple wrapped in Prosciutto	\$75.00
Deviled Eggs	\$50.00
Skewered Olive and Cheese	\$65.00
Sushi with (choose one):	
California Roll	\$60.00
Veggie Roll	\$55.00
Seared or Spicy Tuna	Market Price

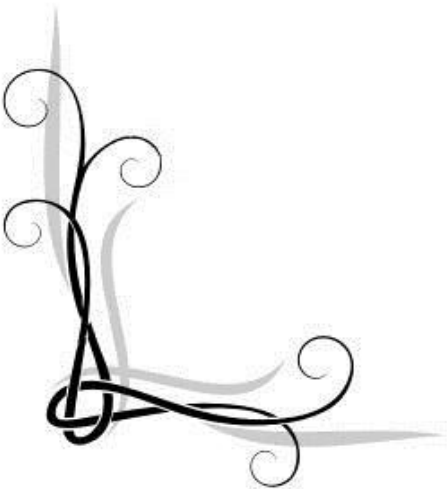




Cold Hors D'oeuvres

Priced to serve 50 people

Crudité Platter	\$85.00
Fresh Fruit Tray	\$85.00
Domestic Cheese Tray	\$100.00
Imported Cheese Tray	\$130.00
Smoked Salmon	\$130.00
Deli Meat and Cheese Platter	\$140.00





Hot Hors D'oeuvres

Priced at 50 pieces for 25 people

Chicken Tenders / Strips	\$75.00
Mini Quiche	\$85.00
Chicken Artichoke Turnovers	\$95.00
Cocktail Meatballs	\$75.00
Seafood Rangoon	\$85.00
Mini Beef Wellingtons	\$130.00
Mini Crab Cakes	\$110.00
Chicken Wings	\$75.00
Spanikopita	\$90.00
Spinach and Artichoke Dip	\$80.00
Oysters Rockefeller	Market Price
Mushroom Tarts	\$85.00
Marinated Flank Skewers	\$90.00





Carving Boards

Baked Ham

Serves 30

\$225.00

Roasted Porkloin

Serves 20

\$225.00

Roasted Turkey Breast

Serves 30

\$175.00

Roasted Inside Round of Beef

Serves 30

\$220.00

Prime Rib with Au Jus & Horseradish Sauce

Serves 25

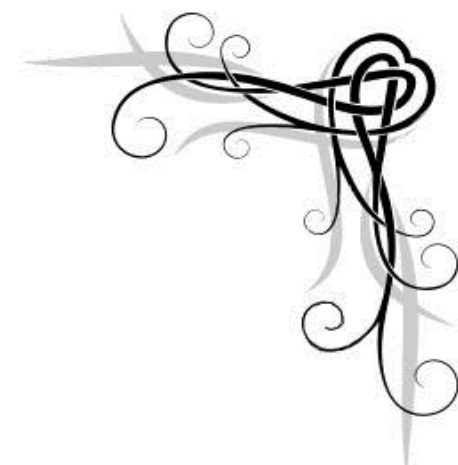
\$325.00

Roasted Beef Tenderloin

Serves 25

\$375.00





Desserts

Priced as individual portions
\$6.00

NY Style Cheesecake

Brownie Sundae

Fruit Crisp

Red Velvet Cake

Chocolate Cake

Add a Topping \$1.00

Chocolate, Caramel, Whipped Cream, Vanilla Ice Cream, Seasonal Berries

Assorted Individual Cheesecakes, Dessert Bars or Brownies

Serves 25 people
\$45.00

Assorted Cookies

\$15/dozen

Cobbler with Cream

(Apple or Cherry)

Serves 25 people
\$60.00

