

Plated Dinner

Plated dinner entrees include garden salad, dinner roll, Chef's choice of vegetable, dessert, coffee and iced tea.

Prime Rib of Beef

Ten ounces of grain-fed Midwestern prime rib, slow roasted, served with baked potato.

New York Strip

A tender 12 oz. cut of New York strip steak, char-broiled and served with oven roasted potatoes.

Sliced Roast Strip Loin (Minimum of 10 people)

Slow roasted and carved. Served with a cognac mushroom sauce and bacon horseradish dutchess potatoes.

Slow Roasted Pork Loin

Tender slices of pork loin topped with apple chutney and served with cornbread stuffing.

Chicken Princess

Char-broiled 8 oz. boneless breast of chicken topped with fresh asparagus and a Chablis cream sauce served with wild rice.

Chicken Chasseur

Char-broiled 8 oz. boneless breast of chicken topped with a sauce of au vin rouge, mushrooms, tomatoes and brandy served with parsley red potatoes.

Chicken Cordon Bleu

A 7 oz. boneless breast of chicken stuffed with ham and Swiss cheese. Breaded and topped with a Dijon cream sauce served with wild rice.

Spicy Sweet Salmon

Fresh Atlantic salmon filet crusted and sautéed with spicy sweet seasoning finished with honey mustard and served with haricot trio.

(choices continue on next page)

Add an additional entrée to your meal for \$50 more. All food & beverage prices are subject to an 18% service charge and applicable sales tax. Call us to discuss details and pricing: (402) 873-8705.

Nebraska Prime Rib Buffet

Chef-carved prime rib with your choice of second entrée, side, and dessert. Chef's choice vegetable, garden salad with three dressings, fresh baked bread, regular and decaffeinated coffee, and hot and iced tea.

A minimum of 25 people is required for buffet. Carver fee is \$35.00 per carving station plus applicable tax.

Entrée Choices - A third entrée choice may be added for \$3.95 per person.

Chicken breast: piccata, lemon pepper or florentine style

Pork loin: saltimbocca, wild mushroom marsala or apple wood smoked with sour cherry demi glace

Salmon: grilled with lemon butter, blackened with sweet and spicy mustard sauce or primavera style

Shrimp (additional \$1.95 per person): beer battered and deep fried or scampi style

Sides

Baked potato bar

Wild rice pilaf

Roasted garlic mashed potatoes

Oven roasted baby red potatoes

Au gratin potatoes

Grilled mushroom mélange

Whipped sweet potatoes

Garden vegetable risotto

Penne pasta with alfredo or marinara

Sweet Endings

Apple pie

New York cheese cake

Strawberry short cake

Chocolate cake

Cherry, peach, blueberry, or apple cobbler

Coconut, chocolate, or lemon meringue pie

Pecan pie

Carrot cake

Tiramisu

Crème brulee

(choices continued on next page)

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Dinner Buffets

All buffet menus are served coffee and tea. A minimum of 25 people is required for buffet.

All buffets are replenished for one hour; additional charges for each additional 30 minutes.

The Italian

Mixed greens salad bar with three dressings, croutons, black olives, sunflower seeds, and roll with butter. Pasta salad and three bean salad. Linguini and penne pastas, Alfredo sauce along with marinara sauce. Italian sausage and chicken parmesan, sautéed vegetables and garlic breadsticks. Served with sticky pecan cheesecake and chocolate éclairs.

The Tex Mex

Spanish rice, refried beans, fiesta corn. Chicken and beef fajitas, and cheese enchiladas, flour tortillas, chips, salsa, guacamole, sour cream. Served with cinnamon tortilla apple crisp.

The Western

Cole slaw, potato salad, baked beans, new potatoes, corn on the cob, cornbread, fried chicken, barbecue ribs. Served with hot apple cobbler.

The Chairman

Tossed Caesar salad, fresh spinach salad along with hot bacon dressing, and dinner rolls. Slow roasted pork loin with au vin rouge and wild mushroom white bean ragout. Grilled boneless breast of chicken with a Belgian sauce of Dijon cream, artichoke hearts and mushrooms. Served with broccoli 'a la polonaise, Served with caramel apple cheese cake, and strawberry shortcake.

The Home Style

Mixed greens salad bar with 3-dressings, croutons, black olives, sunflower seeds. Chicken fried steak and barbeque brisket, baked beans, whipped potatoes with brown gravy, O'Brien corn and rolls with butter. Served with apple pie and strawberry shortcake.

The Traditional

Mixed Greens salad bar with 3-dressings, croutons, black olives, sunflower seeds, dinner rolls. Baked ham and oven roasted chicken served with parsley red potatoes along with green bean amandine. Served with strawberry shortcake and mini cheesecake.

(choices continued on next page)

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Grill Out Menu

You'll find classic choices on our grill out menu. Add grilled portabella mushrooms to any of these choices for an additional \$3.00 per person. Grill charge is \$75 per grill. Our oversized grills can accommodate entrees for up to 50 people. All selections below include coffee and tea.

The Home Style

Mixed greens salad bar with three dressings, croutons, black olives, sunflower seeds, and rolls. Fried chicken, barbeque brisket, baked beans, whipped potatoes, brown gravy, and O'Brien corn. Served with apple pie.

The Western

Cole slaw, potato salad, baked beans, new potatoes, corn on the cob, Corn bread, fried chicken, and barbecued ribs. Served with apple pie.

Grilled Burgers and Brats

Potato salad, cole slaw, baked beans, potato chips, and relish tray with dip. Grilled hamburgers and bratwurst. Swiss and American cheese, lettuce, tomato and sliced red onion tray, condiments. Served with strawberry shortcake.

Grilled Chicken and Portabella Mushrooms

Pasta salad, cottage cheese, corn on the cob, potato chips, and relish tray with dip. Grilled boneless breast of chicken and marinated portabella mushrooms. Swiss and American cheese, lettuce, tomato and sliced red onion tray. Served with lemon meringue pie.

Steak and Chicken Grill

Tossed Caesar salad, cole slaw, rolls, corn on the cob, green beans, parsley red potatoes. Grilled 10 oz. ribeye steak and a 4 oz. marinated boneless breast of chicken. Served with apple pie.

Filet and Seafood Grill *This menu requires a \$5.00 per person up charge to package pricing.

Tossed Caesar salad, pasta salad, rolls. Marinated stir fry vegetables, garlic dill red potatoes and wild rice. Grilled 5 oz. filet and shrimp kabobs. Shrimp is served with teriyaki glaze. Served with sticky pecan cheesecake with melba sauce.

(choices continued on next page)

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Children's Plated Dinner (ages 4 -11)

The children in your group will appreciate these tried-and-true favorites.

All choices below start with applesauce during the salad course, and finish with the same dessert selection as the adults are served. Also includes a children's beverage.

- Grilled Chicken Breast with Wild Rice

- Macaroni and Cheese with Vegetable (same as adults)
 - Chicken Strips with French Fries
 - Hamburger and French Fries
 - Cheeseburger and French Fries

An additional fee applies for each additional children's entrée selected.

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