

SANDHILLS



CONVENTION CENTER



BANQUET MENUS 2021

RAMADA BY WYNDHAM NORTH PLATTE SANDHILLS CONVENTION CENTER

2102 S. Jeffers Street, North Platte NE 69101

308.532.9090

CATERING POLICIES

Food & Beverage Provisions

The convention center must provide all food and beverage items unless otherwise agreed upon or pre-arranged with your Sales Manager. Additional menu selections and customized proposals are available through your Sales Manager. We will be glad to custom design your menu and special order any food and beverage item that is not currently on our printed menus.

- All Buffets are served for one and a half hours.
- A minimum of (15) guests is required for breakfast buffets or a \$100.00 fee will apply.
- A minimum of (25) guests is required for lunch and dinner buffets or a \$150.00 fee will apply.
- A minimum of (10) guests is required for all plated menus or a \$150.00 fee will apply.

Confirmation of Space and Deposit Schedule

All dates are considered definite upon receipt of deposit and signed agreement. The estimated final balance for your event, based on your actual food and beverage selections and all related costs is due 7 business days prior to your event in the form of cashiers check, credit card or direct billing if approved. Personal checks will not be accepted for final payments after 21 days prior to event.

Guarantee Agreement

The catering department must be notified of the exact number of guests attending a function 10 business day prior to event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend, your Sales Manager will charge accordingly.

Room Setup

Any Outside Vendors hired for your function are fully responsible for the set up and breakdown of items ordered for your event. Ramada by Wyndam does not assume responsibility for damages to or loss of any items including decoration/gifts/apparel, etc. prior to or following your function. Each banquet room is set according to details outlined on the banquet event orders with the Catering Manager. Any changes to the setup that take place the day of the event will result in a \$100.00 reset fee. Event setup time is predetermined based on availability of room; additional time may be requested by the vendor/client to the Sales Manager at least 30 days before the event.

- No open flamed candles are permitted in any space of the hotel or convention center

Attendant Stations/Beverage Service

Any food stations that require a chef attendant will be charged a fee of \$50.00 per chef. One bartender per 100 people is included complimentary with any of our hosted bars. For Cash Bars only, a charge of \$50.00 per bartender. For both Host or Cash Bars a minimum of (2) hours is required. The bartender fee is waived when you exceed sales of \$500.00 prior to tax and service charge per bar.

Guest Amenities

Amenities for your hotel guests may be delivered to the hotel to be handed out at check-in. Please note that charges will apply for distribution of in-room delivery, for further information see your Sales Manager. Due to limited storage space, guest room amenities may not be delivered more than 24 hours prior to the event date.

SANDHILLS



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RAMADA®

BY WYNDHAM

SANDHILLS

Banquet Menus 2021

CONVENTION CENTER

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Convention Center Banquet Menus Valid Through December 31, 2021.*

BREAKFAST & BRUNCH BUFFETS

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

SUNRISE

Chilled Orange, Apple and
Cranberry Juice
Sliced Seasonal Fruit and Berries
Assorted Breakfast Breads
Ham Steaks with Golden Raisin Glaze
Cinnamon French Toast
Breakfast Flatbreads

\$15.00 Per Person

ALL-AMERICAN

Chilled Orange, Apple and
Cranberry Juice
Sliced Seasonal Fruit and Berries
Breakfast Pastries, Breads, Bagels
and Muffins
Yogurt Bar with Assorted Toppings
Fluffy Scrambled Eggs
Crisp Bacon Strips & Sausage Links
Breakfast Potatoes

\$14.00 Per Person

FARM HOUSE

Chilled Orange, Apple and
Cranberry Juice
Sliced Seasonal Fruit and Berries
Assorted Breakfast Breads
Sausage Gravy and Biscuits
Chicken Fried Chicken, Pepper Gravy
Cheddar Scrambled Eggs
Breakfast Potatoes

\$16.00 Per Person

DELUXE CONTINENTAL

Chilled Orange, Appple and Cranberry
Juice
Sliced Seasonal Fruit and Berries
Yogurt Bar with Assorted Toppings
Bagel Bar with Assorted Toppings
Assorted Breakfast Pastries, Breads
and Muffins

\$13.00 Per Person

CONTINENTAL

Chilled Orange Juice
Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastries, Bagels
and Muffins
Cream Cheese, Butter and Preserves

\$9.00 Per Person

Add Unlimited Bloody Mary's or Mimosas for \$3.00 Per Person

DELUXE SANDHILLS BRUNCH

Mimosa or Bloddy Mary Greeting

Chilled Orange, Apple and Cranberry Juice
Fresh Fruit Display with Honey Yogurt Dipping Sauce
Bagel Bar with Assorted Toppings
Yogurt Bar with Assorted Toppings
Artisinal Cheese and Charcuterie Display
Mixed Lettuces with Tomato, Cuccumber and Dressings

Vegetable Frittata
Ham Steaks with Golden Raisin Glaze
Cedar Planked Soy Glazed Salmon with Tomato Chutney
Grilled Chicken Penne Primavera with Rose Cream Sauce
Chef's Fresh Vegetable and Starch

\$27.00 Per Person

SANDHILLS BRUNCH

Mimosa or Bloddy Mary Greeting

Chilled Orange, Apple and Cranberry Juice
Sliced Fresh Fruit and Berries
Smoked Salmon Display
Broccoli Waldorf Salad
Yogurt Bar with Assorted Toppings
Bagel Bar with Assorted Toppings

Fluffy Scrambled Eggs
Crispy Bacon Strips and Sausage Links
Breakfast Potatoes
Cinnamon French Toast
Grilled Chicken Breast with Citrus Beurre Blanc

\$22.00 Per Person

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BREAKFAST & BRUNCH ENHANCEMENTS

Not Available Individually, Minimum Order of 15 Guests Per Item is Required

HOT OATMEAL

Kettle Hearty Hot Oatmeal with Brown Sugar and Raisins
\$3.00 Per Person

BREAKFAST BURRITO

Warm Flour Tortillas served with Bacon, Sausage,
Peppers, Scallions, Eggs, Cheddar and Salsa
\$7.00 Per Person (cut in half)

DENVER FRITATTA

Country Ham, Peppers, Onions and Cheddar Cheese
\$4.00 Per Person

OMELET STATION

With Ham, Cheese, Peppers, Onions,
Tomatoes and Mushrooms
(Attendant Included)
\$6.00 Per Person

WAFFLE, PANCAKES, FRENCH TOAST

With Maple Syrup, Fresh Seasonal Fruit
and Whipped Cream
(Attendant Included)
\$7.00 Per Person

FRIED

Italian Style Fried Zeppole
Strawberry Glaze, Caramel and
Chocolate Sauce
Cinnamon Glaze and Powdered Sugar
\$4.00 Per Person

BAGEL BAR

Plain, Everything and Blueberry Bagels
Peanut Butter, Cinnamon Sugar, Raisins
Butter, Cream Cheese and Preserves
Smoked Salmon Mousse with Capers, Tomatoes and Red Onion
\$6.00 Per Person

YOGURT BAR

Plain and Fruit Yogurt
Chocolate Chips, Coconut and Raisins
Raspberries, Strawberries and Blueberries
Bananas and Sliced Almonds
\$5.00 Per Person

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SPECIALTY BREAKS

*Self-Serve Buffet Stations. Minimum Guarantee of (15) Guests is Required Per Break.
If attendance is less than the minimum guarantee required, an additional \$2.50 per person charge will apply.*

SALTY AND SAVORY

Sweet and Salty Nut Granola
Chocolate Covered Bacon and Pretzel Rods
Cheddar and Caramel Popcorn
Sea Salt Caramel Rice Krispie Treats
Salted Caramel Hot Chocolate
Lemonade and Sweet Tea

\$10.00 Per Person

WINGS AND THINGS

Boneless Wing Dings
Choice of Buffalo, BBQ, Garlic Parmesan,
Teriyaki and Honey Mustard
Celery Stalks, Carrot Sticks, Bleu Cheese and
Ranch Dressings
Sidewinder Fries with Cheese Dip
Assorted Soft Drinks and Bottled Water

\$11.00 Per Person

AT THE BALLPARK

Cracker Jacks and Roasted Peanuts
Tortilla Chips, Jalapenos, Cheese Sauce and Salsa
Hot Pretzel Bites with Stadium Mustard
Mini Hot Dogs with Condiments
Assorted Soft Drinks and Bottled Water

\$10.00 Per Person

THE EXECUTIVE

Pre-Meeting:

Chilled Orange, Apple and Cranberry Juice
Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Cream Cheese, Butter and Preserves
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf Coffee and Tea

Mid-Morning:

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf Coffee and Tea

Mid-Afternoon:

(Choice of Two)
Selection of Assorted Cookies
Plain and Flavored Yogurt
Fudge Brownies
Homemade Potato Chips with Onion Dip
Chex Snack Mix
Pretzel Bites with Stadium Mustard
Buckeye Chocolates
Fresh Vegetables with Dip
Seasonal Fruit with Honey Yogurt Dip
Fresh Vegetables and Pita Chips with Hummus
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf Coffee and Tea

\$17.00 Per Person

TIN ROOF SUNDAE

Chocolate Ice Cream
Chocolate Sauce
Vanilla Ice Cream with Warm
Marshmallow Cream
Spanish Nut Topping
Assorted Gourmet Flavored Popcorn
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaf Coffee
and Tea

\$10.00 Per Person

HEALTH SPA

Assorted Granola Bars
Whole Fresh Fruit
Plain and Fruit Yogurt
Fresh Vegetables and Pita Chips with Hummus
Bottled Water, Freshly Brewed Coffee, Decaf
Coffee and Tea

*Upgrade The Executive to a Hot Breakfast
for an Additional \$5.00 Per Person*

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A LA CARTE ITEMS & REFRESHMENTS

FRESH FROM THE BAKERY

(Priced Per Dozen)

Assorted Breakfast Pastries
\$20.00

Assorted Bagels with Cream Cheese
\$20.00

Assorted Muffins
\$18.00

Assorted Breakfast Breads
\$18.00

Cookies: Chocolate Chip,
Oatmeal Raisin, Peanut Butter
\$12.00

Chocolat Brownies
\$12.00

REFRESHMENTS

(Priced Per Gallon)

Freshly Brewed Coffee
with Cream and Sugar
\$30.00

Freshly Squeezed Orange Juice
\$30.00

Cranberry, Apple or
Tomato Juice
\$26.00

Milk (2% or Chocolate)
\$14.000

Lemonade
\$10.00

Iced Tea
\$10.00

Fruit Punch (Non-Alcoholic)
\$10.00

Apple Cider
Seasonal (Chilled or Hot)
\$24.00

REFRESHMENTS

Assorted Soft Drinks
\$2.00 Per Can

Bottled Sping Water
\$2.00 Per Bottle

Hot Chocolate
\$2.00 Per Packet

Herbal Tea
\$2.00 Per Bag

Red Bull
\$5.00 Each

Gatorade
\$4.00 Each

SNACKS

Individual Bags of Poato
Chips, Chex Mix or Pretzels
\$1.50 Each

Pretzel Bites with Stadium Mustard
\$3.00 Per Dozen

Yogurt Parfait
\$4.00 Each

Assorted Candy Bars
\$2.50 Each

Deluxe Mixed Nuts
\$24.00 Per lb.

Rice Krispie Treats
\$2.00 Each

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PLATED LUNCHEON MENU

Minimum Guarantee of (10) Guests Required. Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade.

FIRST COURSE SELECTIONS

Soup de Jour
Italian Wedding Soup
Tomato Basil Bisque

Mixed Greens with Choice of Two Dressings
Romaine, Parmesan, Croutons and Caesar Dressing
Caprese Salad with Fresh Basil and Balsamic Glaze

ENTRÉE SELECTIONS

(Please select up to three options for your guests)

Braised Short Rib
Cabernet Demi-Glace
\$25.00 Per Person

Chicken Picatta
Lemon Caper Beurre Blanc
\$16.00 Per Person

Pretzel Crusted Chicken Breast
Raspberry Honey Mustard Sauce
\$16.00 Per Person

Blackened Sirloin
Gorgonzola Cream Sauce
\$22.00 Per Person

Cedar Plank Salmon
Tomato Chutney
\$22.00 Per Person

Panko Crusted Cod
Seafood Newburg Sauce
\$17.00 Per Person

Vegetable Lasagna
Squash, Zucchini, Red Peppers,
Portabella and Tomato Alfredo
(Starch and Vegetable not included)
\$16.00 Per Person

Herb Grilled Chicken Breast
Wild Mushroom Marsala Sauce
\$17.00 Per Person

Eggplant Parmesan
Penne Pasta and Marinara Sauce
(Vegetable not included)
\$16.00 Per Person

ACCOMPANIMENTS

(Please select up to two options for your guests)

Herb Roasted Red Potatoes
Butter Whipped Potatoes
Creamy Risotto
Rice Pilaf

Local Squash and Zucchini
Green Beans
Buttered Broccolini
Baby Carrots with Tops

****ADD A DELICIOUS DESSERT****

\$3.00 Per Person
Dark Chocolate Icing Cake
Carrot Layer Cake
New York Style Cheesecake
Lemon Cream Layer Cake

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EXPRESS LUNCHES

Minimum Guarantee of (10) Guests Required.

PLATED SANDWICH

Selection of one Wrap or Sandwich Option.

All Lunches are served with Choice of Soup or Fruit Salad

Iced Tea, Lemonade and Water

\$15.00 Per Person

Grilled Vegetable Wrap

Squash, Zucchini, Red Peppers, Portabella, Provolone and Hummus

Chicken Caesar Wrap

Romaine, Parmesan and Caesar Dressing

Turkey Club Wrap

Turkey, Bacon, Cheddar, Swiss, Lettuce, Tomato and Aioli

Cold Cut Sub

Ham, Turkey, Salami, American Cheese and Aioli

Italian Sub

Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato and Balsamic Glaze

Shaved Roast Beef Sub

Cheddar, Lettuce, Tomato and Creamy Horseradish

SANDWICH OR WRAP PLATTERS

One Sandwich Option Per Platter

For 25 Guests \$225.00 Choice of One

For 50 Guests \$425.00 Choice of Two

For 75 Guests \$625.00 Choice of Three

For 100 Guests \$825.00 Choice of Four

TO-GO BOXED LUNCHES

Minimum Guarantee of (10) Guests Required. Per Sandwich Option

\$15.00 Per Person

For 25 or Less Guests, Choose Two

For 26 to 50 Guests, Choose Three

For 51 and Above Guests, Choose Four

All Boxed Lunches are served with Condiments,
your choice of Potato Salad or Pasta Salad
and Cookie or Brownie
Bottled Water

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SANDHILLS CONVENTION CENTER SIGNATURE BUFFETS

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

BACKYARD BARBECUE

Tangy Cole Slaw and Potato Salad
Char-Broiled Burgers
Carolina Barbecue Pulled Pork
Smokey Barbecue Grilled Chicken Breast
Sweet Corn on the Cob
Seasoned Sidewinder Fries

Sautéed Mushrooms and Applewood Bacon
Leaf Lettuce, Sliced Tomato and Red Onion
Sliced American, Swiss and Cheddar Cheese
Mustard, Ketchup, Mayonnaise and Pickle Spears
Sandwich Buns

\$22.00 Per Person

A TASTE OF ITALY

Caesar Salad with Parmesan Cheese and Croutons
Chicken Parmesan with Marinara Sauce
Grilled Italian Sausage with Peppers and Onions
Penne Pasta Primavera
Seasonal Vegetables
Garlic Breadsticks

\$21.00 Per Person

THE PIZZA BISTRO

Caesar Salad with Parmesan Cheese and Croutons
House Made Pasta Salad

(Choice of Two)

Cheese Pizza
Pepperoni Pizza

Build Your Own Two Topping Pizza

Toppings:

Pepperoni, Sausage, Ham, Bacon, Chicken,
Anchovy, Red Onions, Peppers, Mushrooms,
Tomatoes, Black Olives, Kalamata Olives,
Artichokes, Spinach, Pineapple

Garlic Breadsticks

\$16.00 Per Person

*Additional Cheese Pizzas are \$12.00 Per Pizza
Add 1 Topping \$1.00*

SOUTH OF THE BORDER

Chicken Tortilla Soup
Mixed Greens Salad with Toppings and Dressings

Seasoned Ground Beef, Grilled Chicken, Sautéed
Peppers and Onions, Shredded Lettuce,
Diced Tomatoes, Cheddar Cheese, Sour
Cream, Guacamole, Salsa
Crispy Corn Shells and Soft Tortillas
Fiesta Rice, Corn Bread
Tortilla Chips with Nacho Cheese

\$22.00 Per Person

EXECUTIVE SOUP AND SALAD BAR

(Choice of One Soup)

Tomato Basil Bisque	Vegetable Minestrone
Loaded Baked Potato	Chicken Noodle
Corn Chowder	Chicken Tortilla
Italian Wedding	Beef and Vegetable

Ham, Turkey, Grilled Chicken Breast, Roasted
Sliced Sirloin, Crisp Romaine Hearts, Mixed Local
Greens, Avocados, Red Onion, Chopped Eggs,
Crumbled Bacon, Parmesan Cheese, Black Olives,
Grape Tomatoes, Garlic Herb Croutons
Bleu Cheese, Balsamic, Ranch and Caesar
Dressing

Rolls and Butter

\$18.00 Per Person

DELI

Homemade Potato Salad and Pasta Salad

Assorted Cold Cuts:

Roast Beef, Hickory Smoked Ham, Smoked
Turkey Breast and Genoa Salami
Sliced Imported and Domestic Cheese
Leaf Lettuce, Tomatoes and Red Onion
Mustard and Mayonnaise
Assorted Sandwich Breads

Pickles, Chips

\$16.00 Per Person

Add Soup or Dessert to Any Buffet for \$3.00 Per Person

LUNCHEON BUFFET MENUS

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

CUSTOMIZED BUFFET

\$16.00 Per Person
Choice of One Entrée

\$21.00 Per Person
Choice of Two Entrées

\$26.00 Per Person
Choice of Three Entrées

STARTERS

(Choice of One)

Soup de Jour
Classic Caesar Salad
Mixed Greens Salad with Ranch or Balsamic Vinaigrette
House Made Pasta Salad
Broccoli Waldorf Salad
Caprese Tomato Mozzarella Salad

ENTRÉES

Herb Grilled Chicken Breast
Wild Mushroom Marsala Sauce

Calypso Pork Loin
Honey Mustard Thyme Glaze

Panko Crusted Cod
Citrus Beurre Blanc

Roasted Top Sirloin
Gorgonzola Cream Sauce

Gruyere Crusted Chicken
Caramelized Onion Jus

Eggplant Parmesan
Basil Marinara

Chicken Picatta
Lemon Caper Beurre Blanc

Bacon Wrapped Meatloaf
Homestyle Gravy

Grilled Atlantic Salmon
Whole Grain Mustard Cream
Sauce

Vegetable Lasagna
Tomato Alfredo Sauce

ACCOMPANIMENTS

(Choice of Two)

Herb Roasted Red Potatoes
Butter Whipped Potatoes
Creamy Risotto
Rice Pilaf

Local Squash and Zucchini
Green Beans
Buttered Broccolini
Baby Carrots with Tops

Add Additional Starter or Dessert for \$3.00 Per Person

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RECEPTION MENUS

Hors d'Oeuvres are Priced on a Per Piece Basis. A Minimum of 25 of Each Hors D'Oeuvres is Required.

COLD HORS D'OEUVRES

Tomato Basil Bruschetta with Balsamic Glaze
Fresh Mozzarella, Tomato and Pesto Skewer
California Roll with Crab, Avocado and Pickled
Vegetables

Cucumber Cups with Boursin Cheese and Crisp
Bacon
\$2.50 Per Piece

Gulf Shrimp Canape with Dill Crème Fraiche
Smoked Salmon Triangles with Caper Cream
Cheese

Ahi Tuna Wonton Chips with Wasabi Soy Glaze
Steak Tartare Canape with Caper Aioli
\$3.00 Per Piece

RECEPTION STATIONS

Fresh Vegetable Crudite
Blue Cheese and Ranch Dips
\$3.50 Per Person

Assorted Domestic Cheese
Grapes, Berries and Gourmet Crackers
\$4.00 Per Person

Fresh Sliced Seasonal Fruit
Honey Yogurt Dip
\$3.00 Per Person

Whole Wheel of Baked Brie
Seasonal Berries, Melba Sauce and Crostinis
\$60.00 Per Display
(Serves 20-25 People)

Spinach and Artichoke Dip
Pumpnickel Bread
\$4.00 Per Person

Jumbo Gulf Shrimp on Ice
Cocktail Sauce and Lemon Wedges
\$36.00 A Dozen

HOT HORS D'OEUVRES

Vegetable Spring Rolls with Plum Sauce
Potato Pancakes with Chive Sour Cream
Spanakopita with Tzatziki Sauce
Assorted Mini Quiche
Fried Shrimp with Cocktail Sauce
Tempura Shrimp with Sweet Thai Chili Sauce
Meatballs with Thai Chili Sauce and Grape Jelly
Turkey Corndog with Stadium Mustard
\$2.25 Per Piece

Battered Asparagus Spears with Garlic Aioli
Breaded Portobello Mushroom Spears with Pesto Aioli
Fried Mozzarella Triangle with Marinara Sauce
Bacon Wrapped Water Chestnuts
Crab Cakes with Citrus Remoulade
Assorted Mini Pizzas
Chicken Pot Stickers with Szechwan Glaze
\$2.75 Per Piece

Chicken Quesadilla Cornucopia
Teriyaki Glazed Chicken Skewers
Bacon Wrapped Sea Scallops
Mini Beef Wellington
\$3.25 Per Piece

CARVING STATIONS

*Uniformed Chefs Provided For Carving Stations
(All Items Served with Dinner Rolls)*

Roasted Whole Turkey Breast
Cranberry Relish, Pan Gravy
(Serves 25-30 Guests) \$175.00 Per Display

Calypso Glazed Pork Loin
Grain Mustard and Hawaiian Barbecue
(Serves 20-25 Guests) \$100.00 Per Display

Brown Sugar Glazed Bone-In Ham
Apricot Chutney and Honey Dijon Mustard
(Serves 50 Guests) \$225.00 Per Display

Rosemary Garlic Crusted Prime Rib
Creamy Horseradish and Au Jus
(Serves 40 Guests) \$450.00 Per Display

Beef Tenderloin Wellington
Cabernet Demi-Glace and Wild Mushroom Ragout
(Serves 25 Guests) \$325.00 Per Display

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SPECIALTY STATIONS

*Not Available Individually As Meal Option. Each Station Requires a Guarantee Minimum of 25 Guests. Must Order Three+ Stations *A \$50.00 Fee Per Attendant For Stations Requiring an Attendant**

PASTA STATION

Choice of 2 Pastas:

Penne, Bowtie, Tortellini, Rigatoni or Rotini

Choice of 2 Sauces:

Marinara, Alfredo, Pesto, Cream or Tomato Vodka

Choice of 2 Meats:

Grilled Chicken, Italian Sausage, Meatballs,
Bolognese or Shrimp

Toppings:

Red Onions, Roasted Peppers, Grapes Tomatoes,
Mushrooms, Artichokes and Spinach
Garlic Olive Oil, Grated Parmesan Cheese, Red
Pepper Flakes and Garlic Breadsticks

\$10.00 Per Person*

QUESADILLA STATION

Carne Asada Steak, Blackened Chicken and
Three Cheese Blend

Grilled Peppers and Onions, Shredded Lettuce,
Black Olives, Salsa, Sour Cream and Guacamole

\$9.00 Per Person*

BREADS N' SPREADS

Sundried Tomato Olive Tapenade, Spinach
Artichoke Dip, Herbed Olive Oil and
Aged Balsamic

Sliced Baguette, Pumpernickel, Pita Bread Triangles

\$5.00 Per Person

CHIPS N' DIPS

Homemade Potato Chips, Tri-Color Tortilla
Chips and Crispy Pita Chips

French Onion Dip, Ranch Dip, Pico de Gallo,
Nacho Cheese and Hummus Two-Ways

\$4.50 Per Person

MASHED POTATO BAR

Regular and Sweet Mashed Potatoes

Savory Toppings:

Chili, Bacon, Broccoli, Sauteed Mushrooms and
Onions, Cheddar Cheese, Sour Cream, Scallions,
Whipped Butter and Beef Gravy

Sweet Toppings:

Brown Sugar, Marshmallows, Raisins, Spiced Pecans
and Cinnamon Maple Butter

\$8.00 Per Person*

SLIDERS STATION

Choose 2:

Beef, Chicken, Turkey, Pulled Pork or Vegetable

Toppings:

Lettuce, Tomato, Onion, Pickle, Jalapeno, Cheese,
Bacon

Condiments:

Ketchup, Dijon Mustard, Mayo, Mushroom Ragout

\$9.50 Per Person

ANTIPASTO

Salami, Capicola, Prosciutto, Pepperoncini,
Marinated Olives, Roasted Peppers, Artichoke
Hearts, Provolone, Fresh Mozzarella, Crostini, Herb
Oil and Aged Balsamic

\$6.50 Per Person

CHOCOLATE FOUNTAIN

Strawberries, Pineapple, Oreo Cookies,
Marshmallows, Pound Cake and Pretzel Rods
Served with Melted Decadent Chocolate

\$7.00 Per Person*

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PLATED DINNER SELECTIONS

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

FIRST COURSE SELECTIONS

(Choice of One Soup or Salad)

SOUPS

Nueske Bacon & Corn Chowder
Tomato & Basil Bisque

White Bean Kale & Ham
Lobster Bisque
Italian Wedding Soup

SALADS

Sandhills Signature Salad
Apple-Raisin Chutney, Spiced Pecans,
Bleu Cheese, Maple-Balsamic Dressing

Mixed Baby Greens
Cherry Tomatoes, Berries, Balsamic
Vinaigrette

Iceberg Wedge Salad
Bacon, Eggs, Cucumbers, Sundried
Tomato Vinaigrette

Romaine Hearts Salad
Cherry Tomatoes, Parmesan, Croutons,
Caesar Dressing

ENTRÉE SELECTIONS

(Please Select Up to Three Options for Your Guests)

FARE

10 oz. NY Strip Steak
Cognac Peppercorn Demi-Glace
\$43.00 Per Person

6 oz. Filet Mignon
White Truffle Demi-Glace
\$47.00 Per Person

8 oz. Sirloin Steak
Wild Mushroom Ragout
\$29.00 Per Person

Braised Short Rib
Natural Pan Au Jus
\$26.00 Per Person

Grilled Marinated Flank Steak
Cabernet Demi-Glace
\$25.00 Per Person

Honey Thyme Glazed Pork Loin
Roasted Mango Pineapple Salsa
\$21.00 Per Person

FOWL

Pretzel Crusted Chicken Breast
Raspberry Honey Mustard Sauce
\$24.00 Per Person

Parmesan Crusted Chicken
Tomato Jam
\$24.00 Per Person

12 oz. Herb Roasted Chicken
Gruyere, Wild Mushroom Marsala
\$28.00 Per Person

FISH

Jumbo Lump Crab Cakes
Grain Mustard Wasabi Aioli
\$34.00 Per Person

Soy Pepper Glazed Salmon
Tomato Chutney
\$25.00 Per Person

Panko Crusted Atlantic Cod
Seafood Newburg Sauce
\$22.00 Per Person

VEGETARIAN

(Starch and Vegetable Not Included)

Penne Vegetable Primavera
Tomato Alfredo
\$19.00 Per Person

Four Cheese Tortellini
Tomato Basil Pomodoro
\$19.00 Per Person

Eggplant Parmesan
Linguine Marinara
\$19.00 Per Person

Create Your Own Duo Plated Dinner (Select 2 Entrées) \$50.00 Per Person

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Convention Center Banquet Menus Valid Through December 31, 2021.*

PLATED DINNER SELECTIONS CONTINUED

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

DESSERT SELECTIONS

(Choice of One)

NY Style Cheesecake
Double Layer Chocolate Cake
Strawberry Shortcake
Carrot Cake

(Other Options Available Upon Request)

CUSTOMIZE YOUR EVENT WITH A SPECIALTY DESSERT STATION

NOT AVAILABLE INDIVIDUALLY AS MEAL OPTION. EACH STATION REQUIRES A GUARANTEE MINIMUM OF 25 GUESTS.

A \$50.00 FEE PER ATTENDANT FOR STATIONS REQUIRING AN ATTENDANT

BANANA FOSTER STATION

Bananas with Rum, Caramel Sauce, Ice Cream
Whipped Cream and Candied Pecans

\$7.00 Per Person*

CHOCOLATE FOUNTAIN

Strawberries, Pineapple, Oreo Cookies,
Marshmallows, Pound Cake and Pretzel Rods
Served with Melted Decadent Chocolate

\$7.00 Per Person*

ICE CREAM BAR

Self Serve Chocolate and Vanilla Ice Cream

Toppings:

Chocolate Sauce, Caramel, Strawberries, Pineapple,
Nuts, Sprinkles, Whipped Topping and Cherries

\$7.00 Per Person

CREPE STATION

Nutella, Peanut Butter and Fruit Fillings, Caramel
and Chocolate Sauce, Whipped Cream

\$7.00 Per Person*

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SANDHILLS CONVENTION CENTER SIGNATURE BUFFETS

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

THE 19TH HOLE BUFFET

Lobster Bisque

Local Greens with Dressings

Broccoli Waldorf Salad

Peel and Eat Shrimp with Cocktail Sauce

Grilled Ribeye Steaks with Cognac Peppercorn Sauce

Chicken Marsala with Wild Mushroom Demi-Glace

Soy Pepper Glazed Cedar Plank Salmon with

Tomato Chutney

Parsley Roasted Redskin Potatoes

Seasonal Local Vegetables

Dinner Rolls and Butter

Assorted Pastries and Desserts

\$49.00 Per Person

TOUR OF ITALY

Italian Wedding Soup

Classic Caesar Salad with Parmesan & Herb Croutons

Antipasto Display with Prosciutto, Soppressetta and
Cappicola

Mozzarella, Pepperoncini, Marinated Olives,
Tomatoes and Roasted Red Peppers

Chicken Parmesan with Marinara

Grilled Italian Sausage with Peppers and Onions

Beef Lasagna with Ricotta and Mozzarella

Penne Primavera with Tomato Alfredo

Broccoli with Roasted Garlic Butter

Garlic Breadsticks

Cannoli and Tiramisu

\$39.00 Per Person

HOMESTYLE BUFFET

Pasta Salad

Creamy Cole Slaw

Braised Pot Roast

Buttermilk Fried Chicken

St. Louis Style Barbecue Ribs

Baked Macaroni and Cheese

Brown Butter Whipped Potatoes

Sweet Corn on the Cob

Green Beans

Assorted Breads and Butter

Pecan, Apple and Blueberry Pies

\$34.00 Per Person

“NEBRASKA STYLE” CLAM BAKE

New England Clam Chowder

Local Greens with Dressings

Steamed Middleneck Clams

(One Dozen Clams Per Person)

Whole Roasted Herb Chicken

Peel and Eat Shrimp

Smoked Kielbasa

Baked Sweet Potatoes

Sweet Corn on the Cob

Dinner Rolls and Butter

Assorted Pastries and Desserts

\$44.00 Per Person

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SANDHILLS CONVENTION CENTER

BUILD-YOUR-OWN BUFFET

Menu Includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selections, Iced Tea or Lemonade

Choice of One Entrée

\$24.00 Per Person

Choice of Two Entrées

\$29.00 Per Person

Choice of Three Entrées

\$34.00 Per Person

STARTERS

(Choice of One Soup or Salad)

SOUPS

Nueske Bacon and Corn Chowder
Tomato Basil Bisque
White Bean Kale and Ham
Lobster Bisque
Italian Wedding Soup

SALADS

Mixed Local Lettuces with Dressings
Classic Caesar Salad
Caprese Salad with Balsamic Syrup
Broccoli Waldorf Salad
Redskin Potato Salad with Bacon & Cheddar

ENTRÉES

Roasted Sliced Beef Strip Loin

Wild Mushroom Demi-Glace

Herb Grilled Chicken Breast

Citrus Cream Sauce

Roasted Pork Loin

Dijon Honey Thyme Glaze

Grilled Sirloin Steak

Cognac Peppercorn Sauce

Gruyere Crusted Chicken

Caramelized Onion Jus

Soy Pepper Glazed Cedar

Plank Salmon

Tomato Chutney

Braised Short Ribs

Cabernet Demi-Glace

Chicken Picatta

Lemon Caper Beurre Blanc

Vegetable Lasagna

Tomato Alfredo Sauce

Panko Crusted Cod

Seafood Newburg Sauce

Eggplant Parmesan

Basil Marinara

ACCOMPANIMENTS

(Choice of Two)

Herb Roasted Red Potatoes

Butter Whipped Potatoes

Creamy Risotto

Rice Pilaf

Local Squash and Zucchini

Green Beans

Buttered Broccoli

Glazed Carrots

ASSORTED PASTRY AND DESSERT BUFFET

ADD ADDITIONAL STARTER FOR \$3.00 PER PERSON

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BAR SELECTIONS

*Beverages may be charged on an actual "per drink" consumption or on a "package per person" basis
Bartender Fee | \$50 per hour, 2-hour minimum for both hosted and cash bars for under 100 guests*

UNLIMITED BY THE HOUR BAR

Selection	House Brands	Signature Brands	Premium Brands	Ultra Premium Brands	Beer/Wine Only
1st Hour	\$10 per person	\$12 per person	\$15 per person	\$18 per person	\$8 per person
Each Additional Hour	\$5	\$6	\$7	\$8	\$4

HOSTED AND CASH BAR PRICING

	Hosted Bars	Cash Bars
House Brands	\$5.50	\$6.00
Signature Brands	\$6.00	\$6.50
Premium Brands	\$7.00	\$7.50
Ultra Premium Brands	\$8.00	\$8.50
Cordials & Liqueurs/Martinis	\$7.00	\$7.50
Imported & Premium Beers	\$4.75	\$5.25
Domestic & Light Beers	\$3.75	\$4.25
Assorted House Wines	\$6.00	\$6.50
Assorted Soft Drinks & Bottled Waters	\$2.00	\$2.50

HOSTED BARS:

Beverages are charged to the master per drink plus a taxable 20% service charge and 7% State Sales Tax.

CASH BARS:

Beverages are sold on a cash basis and are inclusive of taxes.

SIGNATURE BRANDS	PREMIUM BRANDS	ULTRA-PREMIUM BRANDS
Smirnoff Vodka	Absolut Vodka	Kettle One Vodka
Beefeater Gin	Tanqueray Gin	Bombay Sapphire Gin
Bacardi Rum	Captain Morgan Rum	10 Cane Rum
Canadian Club Whiskey	Crown Royal Whiskey	Johnny Walker Red
Cutty Sark	Dewar's Scotch	Jameson
Jim Beam	Jack Daniels	Jose Cuervo

DOMESTIC BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Yuengling

IMPORT BEER

Amstel Light
Heineken
Labatt Blue
Corona
Great Lakes
Dortmunder Gold

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BANQUET WINE LIST

All prices are per bottle. Existing inventory is subject to change at any time. Any requests given less than 7 business days prior to actual event date may not be available.

WINE LIST

Canyon Road
Pinot Grigio, Chardonnay,
Cabernet, Pinot Noir and Riesling
\$28.00 Per Bottle

William Hill Chardonnay
\$34.00 Per Bottle

Rodney Strong Sonoma
Chardonnay
\$36.00 Per Bottle

Ferrante Vineyards Jesters Blush
\$38.00 Per Bottle

Edna Valley Sauvignon Blanc
\$34.00 Per Bottle

Sterling Vitners Merlot
\$40.00 Per Bottle

Don Muguel Gascon Malbec
\$44.00 Per Bottle

Firelands Cabernet
\$40.00 Per Bottle

Firelands Cab Franc
\$30.00 Per Bottle

Wente Cabernet
\$46.00 Per Bottle

Debonne Pinot Noir
\$48.00 Per Bottle

Ferrante Vineyards Riesling
\$44.00 Per Bottle

Chateau St Michelle Riesling
\$50.00 Per Bottle

LaMarca Prosecco
\$50.00 Per Bottle

William Hill Cabernet
\$46.00 Per Bottle

Ferrante Pinot Grigio
\$44.00 Per Bottle

Wycliff Brut Champagne
\$30.00 Per Bottle

South Vineyards Pinot Grigio
\$50.00 Per Bottle

This list represents a small sample of our wine selection. Additional selections are available from our Canteen Grille Wine List.

SPECIALTY DRINKS

Rum Punch/Sangria Punch
\$55.00 Per Gallon

Mimosas
\$6.00 Per Drink/\$55.00 Per Gallon

Bloody Mary's
\$7.00 Per Drink

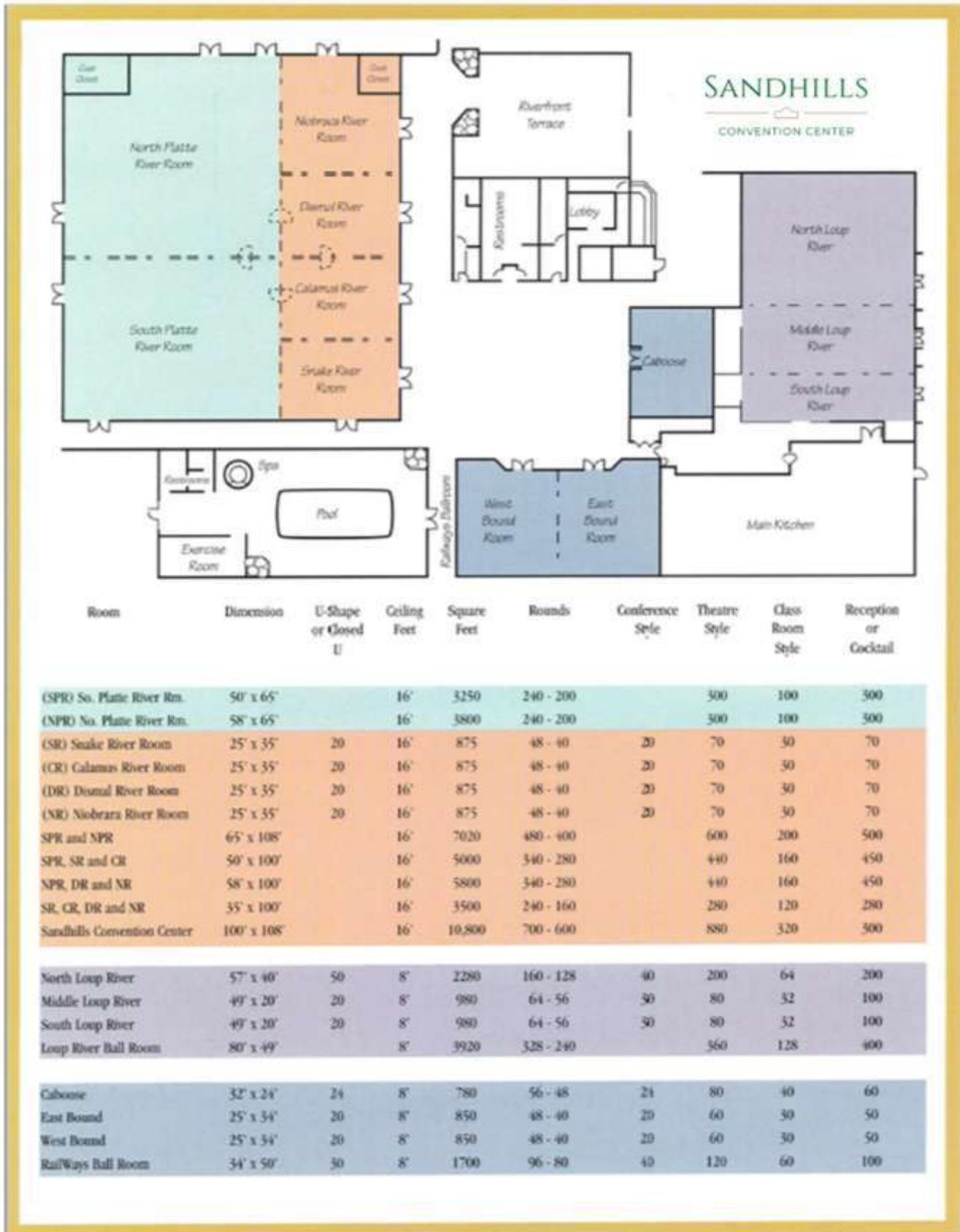
Champagne Toast
\$3.00 Per Person

Domestic Keg Beer
\$350.00 Per Keg

Wine Corkage
\$15.00 Per Bottle

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MEETING FLOOR PLAN



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MEETING ROOM RENTAL FEES

Sandhills Convention Center | \$1,500 (10,800 sq. ft.)

South Half | \$750

North Half | \$750

South & North Platte River Rooms | \$1,200 (7,050 sq. ft.)

South Platte River Room | \$600

North Platte River Room | \$600

Snake/Calamus/Dismal/Niobrara River Rooms | \$275 each or \$525 for any combination of two (875 sq. ft. each)

Loup River Ballroom | \$750 (3,920 sq. ft.)

North Loup River | \$600

Middle Loup River | \$300

South Loup River | \$300

Railways Ballroom | \$575 (1,700 sq. ft.)

East Bound | \$275

West Bound | \$275

Caboose/Hospitality/Riverfront | \$250

SANDHILLS

CONVENTION CENTER