

DoubleTree by Hilton Omaha Southwest Banquet Menu

Customization welcomed and Encouraged- Just ask, Chef consultation available on request

Breakfast

Plated Breakfast \$22

Choice of Fresh Scrambled Eggs or Ham and Cheese Omelet
Choice of Applewood Smoked Bacon or Sausage Links
Breakfast Potatoes, Toast with Butter and Jelly
Orange Juice and Fresh Brewed Coffee

Breakfast Buffets:

Continental Breakfast \$16

Assorted Breakfast Breads, Bagels Cream Cheese and Jellies
Assorted Fruits, Yogurt Parfait
Orange Juice and Fresh Brewed Coffee
Hot Teas

Aksarben Breakfast \$24

Farm Fresh Scrambled Eggs, Biscuits with Sausage Gravy,
Applewood Smoked Bacon and Country Sausage Links,
Breakfast Potatoes, French Toast Assorted Breakfast Breads
Assorted Juices, Coffee and Specialty Teas

Signature \$29

\$100 fee for action station

Cooked to Order Omelet Station
Seasonal Breakfast Potatoes
Applewood Smoked Bacon and Sausage Links, French Toast, Assorted Juices
Sliced Fresh Fruit, Yogurt, and House Made Granola
Assorted Muffins
Breakfast Breads
Bagels with Assorted Cream Cheese

Coffee and Tea Service with Assorted Flavored Creamers

All Prices are Subject to 9.68% NE Tax & 24% Service Charge Fee per person

Lunch

Each Buffet is accompanied by Coffee, Iced Tea, and Water Service and Assorted Desserts

Executive Bistro Sandwich Buffet L\$26 /D30

A Platter of Hand Crafted Sandwiches
Signature Wraps, Cold salads and Chips

Country Buffet L\$29/D34

Meatloaf, Fried Chicken
Mashed Potatoes & Gravy or Mac & Cheese
Green Beans with Bacon
Potato Salad or Coleslaw
Iceberg Salad with Assorted Dressings

Taste of Tuscany Buffet \$31/38

Italian Salad
Garlic Bread Sticks
Chicken Fettuccine
Lasagna
Seasonal Rustic Vegetables

Tex Mex Buffet \$29/34

Chicken Verde or Braised Beef Enchiladas
Or Birria Tacos
House Rice and Refried Beans
Chicken Flautas
Shredded Lettuce, Cheese, Pico de Gallo, Salsa, Sour Cream, and Tortilla Chips

Plated Lunches

All Plated Lunches include salad Rolls, Chef's Choice Dessert, Coffee, Water and Iced Tea Service

Roasted Chicken \$24/32

Roasted Chicken Breast with Oven Roasted Potatoes and Chef's Choice of Vegetable

Lasagna \$26/32

Handmade Lasagna with our own Marinara Sauce, Served with Rustic Vegetables and Garlic Bread

Open Faced Sandwich \$22/30

Choice of Thinly Sliced Beef or Oven Roasted Turkey on Bread, with Mashed Potatoes and Smothered in Gravy

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Iowa Pork Chop \$26/34

A Thick and Juicy Iowa Pork Chop, Seasoned and Grilled, Served with Mashed Potatoes and Herb Gravy and Chef's Choice of Vegetable

Seared Salmon Fillet \$28/36

Seared Salmon Fillet Served with Asparagus, Rice Pilaf and Lemon-Dill Cream Sauce

Chicken Fettuccine \$26/34

Grilled Chicken Breast, Alfredo, Mushrooms, Sun Dried Tomato, Broccolini

Box Lunches \$22/28

An Assortment of Boxed Sandwiches including Ham, Turkey, and Roast Beef. Served with Chips, House Slaw, a Cookie and Bottled Water

Salads

Includes Chefs Choice of Dessert, Fresh Baked Rolls, Iced Tea, Coffee, and Water Service
Please let our Sales Team know of any potential food allergies when ordering.

Mediterranean Chicken Salad \$23/27

Mixed Greens With Seasoned Chicken, Feta Cheese, Olives, Artichoke Hearts, Tomatoes, Cucumbers, Kalamata Olives and Freshly Baked Croutons.
Served with House made Dressings.

Harvest Berry \$24/28

Spinach, Fresh Berries, Candied Pecans, Freshly baked Croutons, Feta Cheese
House made dressings

California Cobb Salad \$24/28

Romaine and Spring Greens Topped with Ham, Turkey, Avocado, Boiled Egg, Tomatoes, Cheddar Cheese, Cucumbers and Fresh Baked Croutons. House made Dressings.

Dinner Buffet

Includes Salad, Two Entrees, Chef's Choice of Vegetable, Starch & Dessert, and Rolls with Butter. Water, Coffee, and Iced Tea Service

Choose from the Following Options: \$44

Choose One (1) Salad:

Chilled Pasta Salad
Spinach and Berry Salad
Caesar Salad
House Salad

Choose Any Two (2) Entrees:

Braised Beef Short Rib
Grilled Salmon with Lemon Caper Cream
Homestyle Beef Lasagna
Chicken Marsala
Chicken Picata
Iowa Pork Chop

Buffet Enhancement Options:

All Include Uniformed Chef and Carving Station (Each Serves 30 Guests)

Slow Roasted Prime Rib \$595

Honey Glazed Pit Ham \$325

Oven Roasted Turkey \$395

****Add Soup of the Day to any buffet for an additional \$3/per person.***

Plated Dinners

All Plated Dinners Served with Chef's Choice of Salad, Plated Dessert, Coffee, Water and Iced Tea service

Grilled Seafood Trio \$51

A Trio of Grilled Shrimp, Scallops, and Salmon on a Bed of Rice Pilaf and Asparagus.

Beef Short Ribs \$39

Braised Short Ribs with Demi-Glace, Bacon and Brie Mash Broccoli.

Pasta Florentine \$29

Jumbo Shell Pasta Stuffed with Ricotta Cheese and Spinach, Topped with a Garlic Alfredo Sauce, served with Roasted Fresh Vegetables and Garlic Breads.

Filet Bacon Wrapped \$44

Strip Steak Grilled to Perfection, Served with a loaded baked potato and Chef's Choice Vegetable.

Pork Chop \$32

Seasoned and Grilled Bone-in Pork Chop, Smothered in Mushroom Sauce, with Asparagus and Roasted Garlic Potatoes.

Pan Roasted Chicken \$32

Pan Roasted Chicken Halves, served with Scalloped Potatoes & Broccoli

Combination Plate \$52

All Combination Plates come with Oven Roasted Potatoes, Chef's Choice Vegetable & Plated Dessert.

8-Ounce Beef Fillet Duet

Please Choose One (1) of the Following Options:

Grilled Chicken, Mixed Grill Skewers
Grilled Shrimp, Seared Salmon

Hot Hors d'oeuvres

Choose From the Following Options: \$140 for 50 Pieces of any One (1) item.

Crispy Brussel Sprouts
Chicken Flautas
Chicken strips
Boneless Chicken Wings
Toasted Beef/Cheese Ravioli
Meatballs- BBQ, or Swedish
Buffalo Chicken Wings with Dressing, Celery and Carrots
Chicken Teriyaki Pot-Stickers

Choose From the Following Options: \$175 for 50 Pieces of any One (1) item.

Teriyaki Chicken Skewers with Grilled Pineapple and Scallions
Egg Rolls (choice of chicken, pork or vegetarian - ONE style per 50 ordered), served with Hoisin
Stuffed Mushrooms
Southwest Eggrolls
Pork Sliders

Choose From the Following Options: \$200 for 50 Pieces of any One (1) item.

Mini Grover Cheeseburgers with Bacon, BBQ and Crispy Onions
Bacon Wrapped Shrimp with BBQ
Fajita Style Skewers

Cold Hors d'oeuvres™

50 pieces (25 people)

Choose From the Following Options: \$140 for 50 Pieces of any One (1) item.

Chips, Queso Dip, and Assorted Salsas
Spinach & Artichoke Dip with Pita Chips
Traditional Bruschetta
Deviled Eggs
Buffalo Chicken Dip
7-layer Dip

Choose From the Following Options: \$175 for 50 Pieces of any One (1) item.

Antipasto Platter
Domestic and Import Cheese Board
Fruit & Berry Platter
Vegetable Crudités
Hummus with Pita Chips
Ham Pinwheels

Variety Board including all Cold Items Arranged Display \$250 per 50

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Breaks and Beverages

All Breaks and Beverage choices are priced per guest.

**AM Break Includes Coffee, Decaf & Hot Tea plus your choice of the following:
Any Two (2) Options for \$12 / Any Three (3) for \$15 / Any Four (4) for \$18**

Whole or Slice Fruit
Cereal or Granola Bars
Individual Yogurts
Yogurt Parfaits DoubleTree
Cookies

**PM Break Includes Coffee, Iced Tea, plus your choice of the following:
Any Two (2) options for \$12 / Any Three (3) for \$15 / Any Four (4) for \$18**

Tortilla Chips & Salsa
House-made Brownies
Popcorn (Butter, Caramel or Cheese)
Mixed Nuts / Potato Chips / Chex Mix
Fresh Fruit or Vegetable Display
Cookies
Stadium Pretzels with Dijon Aioli
Cheese and Cracker Tray

DOUBLE TREE

by Hilton™

A La Carte Items

OMAHA SOUTHWEST

AM Options

Whole Fruit	\$3 each
Breakfast Burrito	\$48 per dozen
Croissant Breakfast Sandwich	\$52 per dozen
Assorted Danish, Muffin & Croissants	\$38 per dozen

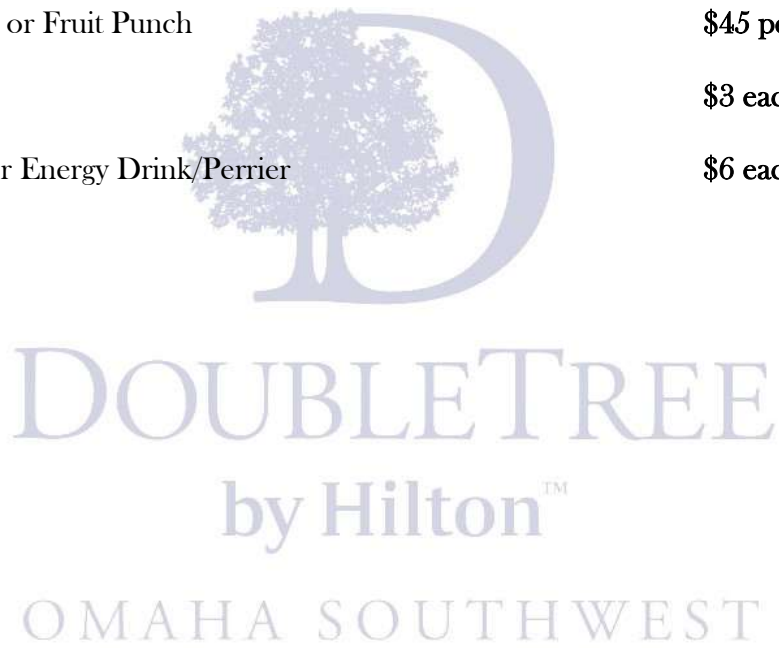
PM Options

Doubletree Chocolate Chip Walnut Cookie	\$30 per dozen
Assorted Cookies	\$30 per dozen
Dessert Bars	\$36 per dozen
Brownies	\$36 per dozen

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Beverages

Gallon Freshly Brewed Coffee & Decaf	\$50 per
Gallon Iced Tea	\$40 per
Gallon Hot Herbal Tea	\$40 per
Assorted Soft Drinks	\$3.50 each
Assorted Fruit Juices Carafe	\$18.00 per
Milk Carafe	\$18.00 per
Gallon Lemonade or Fruit Punch	\$45 per
Bottled Water	\$3 each
Red Bull / Monster Energy Drink/Perrier	\$6 each



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