



EVENTS

12520 Westport Parkway, La Vista, Nebraska

www.embassysuiteslavista.com | (402) 331 - 7400

EVENT PLANNING

The La Vista Conference Center team is focused on helping you and your attendees personally achieve success. Regardless of the size or the complexity of your function. The La Vista Conference Center provided over 65,000 square feet of pre-function, meeting, event and exhibit space, and a versatile menu with delectable options that will fit your event needs. Our culinary team provides inspired cuisine, and our event operations team delivers renowned service.

- Over 45,000 square feet of private meeting space with an additional 15,000 square feet of public area pre-conference space.
- State-of-the-art sound system technology, high-speed wireless internet access and on-site audiovisual professionals.
- On-site business center complete with audiovisual equipment rental, fax, photocopy and print services.

Room Name	Total Square Feet	Room Size	Ceiling Height
Windsor Ballroom	30,000	120' x 250'	24'
Half Windsor Ballroom	15,000	120' x 125'	24'
Quarter Windsor Ballroom	7,200	120' x 60'	24'
Eighth Windsor Ballroom	3,600	60' x 60'	24'
Sixteenth Windsor Ballroom	1,800	30' x 60'	24'
Dapper Ballroom	7,200	60' x 120'	17'
Two Thirds Dapper Ballroom	4,800	60' x 80'	17'
One Third Dapper Ballroom	2,400	60' x 40'	17'
Gatsby	2,552	44' x 58'	14'
Fedora I	810	27' x 30'	14'
Fedora II	1,470	35' x 42'	14'
Sugarloaf	1,248	26' x 48'	12.5'
Half Sugarloaf	624	26' x 24'	12.5'
Wingtip	1,092	28' x 39'	12.5'
Manhattan I	540	18' x 30'	12.5'
Manhattan II	500	20' x 25'	12.5'
Courtyard I	770	35' x 22'	13'
Courtyard II	675	27' x 25'	13'
Boardroom	495	26' x 19'	13'



BREAKFAST

BREAKFAST



All Plated Breakfasts Include:

Variety of Baked Breakfast Breads and Pastries
Butter, Jams, Fruit Preserves and Honey
Beverage Station: Freshly Brewed Coffee
Assorted Herbal Teas
Orange Juice

Plated Breakfast

Priced Per Person

All American | 26.00 (gf)

Scrambled Eggs
Choice of Bacon or Sausage Links
Breakfast Potatoes

Carb-Conscious | 25.00 (gf,k)

Scrambled Eggs
Choice of Bacon or Sausage Links
Fresh Tomatoes

Vegetarian Breakfast Quiche | 26.00 (v)

Fresh Vegetable-Sundried Tomato Quiche
Breakfast Potatoes
Asparagus Spears
Fresh Tomato Salsa

BREAKFAST

Plated Breakfast

Priced Per Person

Quiche Lorraine | 26.00 (gf)

Eggs, Bacon, Spinach and Cheddar Cheese in a Flaky Crust
Garden Roasted Vegetarian
Breakfast Potatoes

Omaha Scramble | 27.00 (gf)

Scrambled Eggs with Spinach
Roasted Corn and Goat Cheese
Diced Slow Roasted Ham
Breakfast Potatoes

Steak and Eggs | 38.00 (gf)

5 oz Omaha Steak™ Center Cut Sirloin
Scrambled Eggs with Smoked Cheddar Cheese
Broiled Tomato
Breakfast Potatoes

French Toast and Eggs | 26.00

Cinnamon French Toast with Whipped Cream
Fresh Fruits and Berries with Maple Syrup
Scrambled Eggs
Choice of Sausage or Bacon

Vegan Plated | 26.00 (vg,v,gf)

Black Bean & Potato Hash
Fresh Avocado
Asparagus Spears
Fresh Tomato Salsa

*Substitute Turkey Bacon or Sausage | 4.00

BREAKFAST

Breakfast Buffet

Priced Per Person

Continental | 21.00

Seasonal Selection of Market Style Fruit

Variety of Baked Breakfast Breads and Pastries

Greek Yogurt

Butter, Jam, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

Boxed Continental | 22.00

Seasonal Selection of Market Style Fruit

Variety of Baked Breakfast Breads and Pastries

Greek Yogurt

Butter, Jam, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

Executive | 26.00

Choice of one:

Croissant Sandwich: Bacon or Sausage

Biscuit Sandwich: Bacon or Sausage

Breakfast Burrito: Ham or Sausage

Build-Your-Own Yogurt Parfait | Yogurt, Granola and Berries

Seasonal Selection of Market Style Fruit

Variety of Baked Breakfast Breads and Pastries

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

BREAKFAST

Breakfast Buffet

Priced Per Person

La Vista | 20.00

Seasonal Selection of Market Style Fruit

Assorted Muffins and Danishes

Assorted Frittatas

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

Sunrise | 24.00

Selection of Seasonal Fruits and Berries

Assorted Greek and Low-Fat Yogurts

Assorted Breakfast Breads and Coffee Cake

Bagels and Assorted Cream Cheese

Butter, Jam, Fruit Preserves and Honey

Hard Boiled Eggs

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

BREAKFAST

Breakfast Buffet

Priced Per Person

Healthy | 36.00

Seasonal Selection of Market Style Fruit (v,vg,gf)

Oatmeal with Raisins, Brown Sugar and Almonds (V)

Scrambled Eggs (v,gf,k)

Black Bean & Vegetable Hash (vg,v,gf,k)

Turkey Bacon (k,gf)

Turkey Sausage (k,gf)

Roasted Yukon Potato Wedges with Parsley (v,gf)

Baked Bran and Blueberry Muffins (v)

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

Farmhouse | 36.00

Seasonal Selection of Market Style Fruit (v,gf,vg)

Assorted Breakfast Breads

Country Fresh Scrambled Eggs (v,gf,k)

Smokehouse Bacon and Oven-Baked Sausage Links (gf,k)

Breakfast Potatoes

Biscuits with Sausage Gravy

Freshly Brewed Gourmet Coffee Station

Assorted Herbal Teas

Assorted Juices

BREAKFAST

Breakfast Enhancements

Priced Per Person

Enhancements

Individual Low-Fat and Greek Fruit Yogurts (gf, v) (Dozen) | 48.00

Fresh Blueberry, Granola and Yogurt Parfait (V) | 5.00

Hard Boiled Eggs (v,gf,k) (Dozen) | 24.00

Seasonal Selection of Market Style Fruit (v,vg,gf) | 6.00

Biscuits and Gravy | 6.00

Designed to Compliment Your Breakfast Selection.

Donut Holes | 40.00 per Order

Served with Assorted Toppings

Serves about 12 People

Breakfast Pizza | 36.00 per Pizza

12" Crust, About 8 Slices per Pizza

Southwestern Vegetarian | Egg, Onions, Peppers and Seasonal Vegetables

Breakfast Sausage | Egg, Potatoes, Cheese and Sausage

Breakfast Sandwiches | 68.00 per Dozen

Croissant Sandwich | Scrambled Egg, Cheese and Canadian Bacon or Sausage

Biscuit Sandwich | Scrambled Egg, Cheese and Canadian Bacon or Sausage

Breakfast Burrito | Scrambled Egg, Peppers, Onion, Cheese and Ham

or Sausage

BREAKFAST

Breakfast Enhancements

Priced Per Person

The Ultimate Oatmeal Bar | 10.00

Rolled Oats | Served Hot with a Selection of Fresh and Dried Fruits, Silvered Almonds, Brown Sugar, Golden Raisins, Low-Fat and Whole Milk

Add to any breakfast buffet for \$3.00 pp

Eggs Your Way | 22.00 (Chef Attendant \$75.00 per Chef)

Made to Order | Scrambled, Fried or Omelets
Fillings and Toppings | Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños, Peppers, Tomato, Ham, Bacon, Sausage, Egg Beaters™

Add to any breakfast buffet for \$6.00 pp

Build-Your-Own Parfait Station | 13.00 (v,gf)

Vanilla Yogurt, Assorted Fruits, Berries and Granola

Add to any breakfast buffet for \$6.00 pp

Griddle Station | 20.00 (Chef Attendant \$75.00 per Chef)

Choice of Made-To-Order | Pancakes or French Toasts

Toppings | Wild Berry Compote, Strawberries, Whipped Cream, Powdered Sugar, Chocolate Chunks, Warm Maple Syrup and Sweet Butter

Add to any breakfast buffet for \$6.00 pp



BREAKS

BREAKS



Beverage Packages

Priced Per Person

All-Day Beverage Package | 24.00

9 Hours

Includes Unlimited Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Bottle Waters and Assorted Soft Drinks

Half - Day Beverage Package | 15.00

5 Hours

Priced Per Person/Per Day

Includes Unlimited Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Bottle Waters and Assorted Soft Drinks

BREAKS

À la Carte Beverage

The Following are Priced Individually

Assorted Regular and Diet Sodas | 4.00
Non-Sparkling Bottles Water | 4.00
Sparkling Mineral Water | 5.00
Assorted Chilled Bottled Iced Tea | 5.00
Assorted Herbal Teas | 4.00 per Bag
Hot Chocolate Mix | 4.00 per Bag
Assorted Juices | 4.00
Milk by the Carton | 4.00
Chocolate, 2% or Skim
Vanilla Soy Milk | 5.00
Red Bull ® (Regular or Sugar Free) | 6.00
Monsters ® | 6.00
Naked Juice® | 6.00

The Following Items are Priced Per Gallon

Freshly Brewed Coffee/Assorted Herbal Teas | 55.00
Orange Juice | 50.00
Lemonade | 50.00
Brewed Iced Tea with Lemons | 50.00
Coffee Station Upgrade | 65.00
 Freshly Brewed Coffee
 Assorted Gourmet Flavored Syrups
 Toppings: Whipped Cream, Chocolate Shavings,
 Crystalized Sugar, Cinnamon Sticks
Fruit Punch | 50.00
Hot Apple Cider | 50.00
 Infused Water Station
Fresh Infused Water with Cucumbers, Berries, and Citrus Flavors
Medium Order | 45.00
 2-Gallons of Each Type of Water
Large Order | 75.00
 5-Gallons of Each Type of Water

BREAKS

À la Carte Breaks

The Following Items are Priced Individually

Assorted Candy Bars | 4.00

Fresh Whole Fruit (v,vg,gf) | 3.00

NutriGrain Bars ® | 4.00

Granola Bars | 4.00

Protein Bars | 6.00

Individual White Popcorn | 6.00

Individual Cheese or Caramel Popcorn | 8.00

The Following Items are Priced Per Person

Fiesta | 8.00

Tri Colored Tortilla Chips with Salsa, Guacamole and Queso

Bleu Cheese Chips | 8.00

Kettle Cooked Chips with Assorted Dips

Vegetable Crudites with Assorted Dips (v,gf,k) | 6.00

Seasonal Selection of Market Style Fruit | 6.00

The Following Snack Mixes are Priced per Pound

Neapolitan | 35.00

Chex Mix (vg,v) ® | 35.00

Big Chz | 35.00

Key Lime Crunch | 35.00

Gardettos ® | 35.00

Mixed Nuts | 40.00

Pretzels | 35.00

Bartenders Blend | 35.00

Chocolate Covered Pretzels | 40.00

Yogurt Covered Pretzels | 40.00

Popcorn | 40.00

Caramel Popcorn | 45.00

Cheese Popcorn | 45.00

BREAKS

Breaks

Priced Per Dozen

Breakfast Pastries, Breads, Muffins & Danish | 42.00

Bagels | 46.00

With Assorted Cream Cheese

Assorted Donuts | 42.00

Assorted Yogurt | 38.00

Greek Yogurt | 48.00

Hard Boiled Eggs (k,v,gf) | 24.00

Chocolate Fudge Brownies and Blondies | 48.00

Warm Jumbo Pretzels | 44.00

Served with Mustard & Cheese Dip

Freshly Bakes Cookies | 48.00

Dessert Bars | 50.00

Individual Bags of Chips | 40.00

String Cheese (K,v,gf) | 36.00

Individual Mixed Nuts | 45.00

Individual Trail Mix | 48.00

BREAKS



Breaks

Priced Per Person

Energizer | 18.00 (v)

Yogurt, Trail Mix, Protein Bars
Regular and Sugar Free Energy Drinks
Bottled Juices

Nature's Snack | 22.00

Yogurt Covered Nuts, Raisins
and Pretzels
Trail Mix, Protein Bars, Granola Bars
Bottled Juice

Sweet & Salty | 18.00

Assorted Cookies & Bars
Potato Chips with Dip
Chex Mix

Game Day | 20.00

Chips and Salsa
Soft Pretzels with Cheese Dip and Mustard
Caramel Popcorn
Lil Smokies

Dips and Spreads | 20.00

Feta Dips (v,gf,k)
Pimento Cheese Ball (v,k)
Muffuletta Spread (v,vg,gf,k)
Hummus(v,vg,k,gf)
Assorted Flatbreads, French Bread
Crudité (v,vg,k,gf)

Popcorn Mania | 18.00

Build-Your-Own Popcorn Mix
Plain, Cheese and Carmel Popcorn
Peanuts, Plain M&Ms®, Butterfingers® Bites.
Mini Pretzels and Gold Fish® Crackers



LUNCH

LUNCH



Plated Lunch

Salads (Choose 1)

Garden Salad | Romaine and Iceberg Lettuce, Tomato, Cucumber, Red and Green Bell Peppers with Shaved Carrots

Caesar Salad | Romaine Lettuce with Kalamata Olives, Shredded Parmesan, Cheese and Crouton

Chopped Cobb | Spinach and Romaine Lettuce, Crispy Bacon, Diced Red Onion, Chopped Egg and Bleu Cheese Crumbles with Sourdough Bread Croutons

Embassy Salad | Mixed Greens, Strawberries, Goat Cheese and Candied Walnuts

Salad Dressing Options | Honey Thyme Vinaigrette, Balsamic Vinaigrette, Peppercorn Parmesan, Ranch, Dorothy Lynch, Garlic Herb Vinaigrette, Caesar, Berry Vinaigrette, Honey Mustard, Thousand Island, Bleu Cheese, Herb Italian and Poppyseed

Split Entrée Service is available at the higher cost entrée selection. When serving split entrees, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details. Color coded place cards are required for this service

Priced per person served with Rotella's® Rolls & Butter, Chef's Choice Starch and Seasonal Vegetable, freshly brewed coffee and chef's selection of desserts.

\$2.00pp charge to hold dessert for an afternoon break

Upgrade Starch to Potato Dauphinoise | 2.00

LUNCH



Split Entrée Service is available at the higher cost entrée selection. When serving split entrees, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details. Color coded place cards are required for this service

All meals priced per person and served with Rotella's rolls & butter, chef's choice starch and seasonal vegetable, freshly brewed coffee and chef's selection of desserts.

\$2.00pp charge to hold dessert for an afternoon break

Upgrade Starch to Potato Dauphinoise | 2.00

Plated Lunch

Roasted Chicken Breast | 38.00 (gf,k)

Roasted Chicken Breast with a Parisian Jus, Roasted

Asiago Artichoke Chicken | 38.00 (gf)

Grilled Chicken with an Artichoke Cream Sauce

Tuscany Chicken | 38.00 (gf)

Grilled Chicken Breast in a Sundried Tomato Cream
Tuscany Sauce

Seared Salmon | 40.00

Salmon served with Sweet Soy Glaze

Sirloin in Demi Glace | 42.00 (gf)

Sirloin in Demi Glace with Parmesan Mash, Seasonal Vegetables

Cheese Tortellini | 31.00 (v)

Tortellini with Creamy Pesto Sauce

Add Grilled Shrimp or Chicken | 9.00

LUNCH

Plated Lunch

Whiskey marinated Chicken | 38.00

Marinated and Grilled Chicken Breast Topped with a Honey and Brown Sugar Barbecue Glaze

Pesto Chicken Parmesan | 38.00 (gf)

Lightly Breaded Chicken Breast Served with Pesto and a Broken Tomato Vinaigrette

Grilled Chicken Bruschetta | 38.00 (gf,k)

Grilled Chicken Topped with a Chardonnay Cream and a Garden Bruschetta Mixture

Lemon Thyme Chicken| 38.00 (gf,k)

Lemon Herb Marinated Chicken Breast with Balsamic Glaze

Lasagna| 38.00

Traditional Meat Lasagna, Served with Garlic Breadsticks

Top Sirloin Omaha Steaks®| 42.00 (gf)

With an Herb Mushroom Demi

Pork Chop | 38.00

With an Apple Cream Sauce

Asian Inspired Salmon| 40.00

Szechuan Garlic Glazed Salmon

Filet | 49.00 (gf,k)

6 oz Omaha Steak® filet topped with your choice of:

Filet Topping Options | House Made Cabernet Butter, Balsamic Butter, Gorgonzola Cream Sauce, Mushroom Demi, or Peppercorn Sauce, Merlot Reduction

Slow Roasted Pot Roast | 39.00

Beef Roast, Mashed Potatoes with Gravy and Carrots

Bacon Wrapped Meatloaf | 38.00

Meatloaf with a Ketchup Glaze

Vegetarian Spanish Stuffed Pepper| 35.00 (v,vg,k)

Bell Pepper Stuffed with Long Grain Wild Rice, Shallot, Zucchini, Yellow Squash, Black Beans, Sharp Cheddar Cheese and Queso Fresco with a Red Pepper Sauce

Vegetable Pierogi | 35.00 (v)

House Made Roasted Potato and Gruyere Pierogi, Sautéed in Garlic Butter, Topped with Caramelized Onions

All meals priced per person and served with Rotella's rolls & butter, chef's choice starch and seasonal vegetable, freshly brewed coffee and chef's selection of desserts.

\$2.00pp charge to hold dessert for an afternoon break

Upgrade Starch to Potato Dauphinoise | 2.00

LUNCH

Plated Lunch

* Classic Grilled Chicken Caesar Salad | 29.00

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan, Tomato, with a Rich Creamy Caesar Dressing
Substitute Shrimp | 36.00
Substitute Beef Tenderloin | 40.00

* Chicken BLT Salad | 29.00

Grilled Chicken Breast, Mixed with Field Greens, Chipped Applewood Smoked Bacon, Avocados, Tomatoes

* Blackened Salmon Salad | 32.00

Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

* Grilled Chicken Embassy Salad | 30.00

Grilled Chicken, Mixed Greens, Strawberries, Goat Cheese, Candied Walnuts with Poppy Seed Dressing
Upgrade to Grilled Salmon | Add 4.00

** Entrée Salads priced per person and served with Rotella's rolls & butter, freshly brewed coffee and chef's selection of desserts.*

* Cobb Salad | 29.00

Chopped Chicken and bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions and Crumbled Bleu Cheese

* Santa Fe Crispy Chicken Salad | 30.00

Crispy Chicken, Mixed Greens, Guacamole, Diced Tomatoes, Pico De Gallo, Charred Corn, Black Beans and Cheddar Cheese with Chipotle Ranch Dressing (grilled chicken upon request)

Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese and Vidalia Onion

\$2.00pp charge to hold dessert for an afternoon break

Split Entrée Service is available at the higher cost entrée selection.

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LUNCH

Boxed Lunch

Hearty Wrap | 29.00

Choose from Grilled Chicken Breast, Seared Sliced Beef and Bleu Cheese, or Vegetarian Option, with Crisp Romaine, Pickled Onion, In Spinach Wrap

Smoked Tukey Breast | 29.00

Sliced Smoked Turkey Breast with White Cheddar Cheese, Ripened Tomatoes, Butter Lettuce with a Lemon Aioli on Ciabatta

Fresh Mozzarella and Tomatoes | 29.00

Fresh Mozzarella Drizzled with Basil Pesto, Topped with Yellow and Red Tomatoes, Bibb Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

Southwest Wrap | 29.00

Chicken, Bacon, Shredded Cheddar Cheese, Shredded Lettuce, Black Bean Corn Salsa, Chipotle Ranch in a Jalapeño Cheddar Wrap

Priced per person served with potato chips, pickles, pasta salad, brownie or cookie and bottled water or soda

LUNCH

Lunch Buffet

Priced Per Person

All Lunch Buffets Include:

Freshly Baked Rolls and Butter

Freshly Brewed Coffee | Regular and Decaf

Assorted Dessert Display

Lunch Buffets will be served for a maximum of 2 hours of service

Healthy | 42.00

Fresh Greens with Assorted Market Style Topping and Dressings

Artichoke and Tomato Salad in Herb Vinaigrette

Roasted Chicken Breast with Herb Au Just

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables



Lunch Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

LUNCH

Lunch Buffet

Priced Per Person

Backyard Cook Out | 40.00

Mixed Green Salad | Assorted Toppings, Ranch and Dorothy Lynch

Grilled Angus Hamburgers and Brats

(Turkey and Veggie Burgers Available)

Assorted Cheeses

Vegetables | Leaf Lettuce, Sliced Tomatoes, Sliced and Diced Onions and Pickle Spears

Condiments | Mayonnaise, Mustard, Ketchup and Chili

Mustard Potato Salad

Baked Beans

Assorted Individual Bags of Chips

Kansas City Style Barbecue | 45.00

Cucumber Slaw

Mustard Potato Salad

Creamy Coleslaw

Beef Brisket

Rotisserie Chicken

Corn on the Cob

Au Gratin Potatoes

Corn Bread

Classic Italian | 40.00

Caesar Salad | Romaine, Herbed Croutons and Traditional Caesar Dressing

Meat Lasagna

Basil Grilled Chicken Breast | Pesto Sauce

Fettucine Alfredo

Garlic Bread Sticks

Roasted Italian Herbed Vegetables

Lunch Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

LUNCH

Lunch Buffet

Priced Per Person

South of the Border | 40.00

Mixed Green Salad with Assorted Toppings and Cilantro Vinaigrette

Roasted Corn and Black Bean Salad

Tacos | Spicy Ground Beef with Corn Tortillas

Fajitas | Grilled Sliced Seasoned Chicken Breast, Seated Peppers and Onions, Served with Soft Flour Tortillas

Toppings | Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa, Guacamole, Shredded Cheese, Sliced Jalapeños and Salsa Verde

Enchiladas | Cheese and Onion

Tortilla Chips and Salsa

Spanish Rice

Refried Beans

Baked Potato Bar | 38.00

Salad Bar | Assorted Toppings, Assorted Dressings

Seasonal Selection of Market Style Fruit

Chicken Salad Croissants

Soups (Choose 1)

Chili

Broccoli and Cheddar Soup

Creamy Tomato Basil Soup

Baked Potato

Butter

Sour Cream

Shredded Cheese

Green Onions

Bacon Crumbles

Lunch Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

LUNCH

Lunch Buffet

Priced Per Person

Gourmet Picnic Table | 34.00

Soup of the Day

Pasta Salad

Red Skin Potato Salad

Assorted Potato Chips

Seasonal Pre-Made Sandwiches Cut in Half

Add Gourmet Mac-n-Cheese | 2.00 per Person

Freshly Prepared Sandwich (Select 3)

Freshly Prepared Sandwich (Select 3)

Roast Beef | Boursin® Cheese, Arugula, Tomato and Pickled Red Onions in an Italian Roll

Chicken Caesar Wrap | Sliced Grilled Chicken, Asiago, Romaine, Tomato and Caesar Dressing in a Tortilla

Boardwalk Deli | Salami, Turkey, Capicola, Red Onion and Provolone on a Hoagie Bun

Blackened Chicken Wrap | Tomato, Lettuce, Peppers, Chili Ranch in a Tortilla

Caprese Panini | Tomato Mozzarella and Basil on a Flatbread

Grilled Veggie Wrap | Mushroom, Vegetable, Boursin® Cheese on a Spinach Tortilla

Turkey Club Sandwich | Sliced Turkey, Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise on a Wheat Berry Bread

Chicken Salad Croissant | Smoked Chicken, Cranberry and Pecan Salad on a Croissant

Hoagie Hog | Ham, Soppressata, Salami, Lettuce, Tomatoes and Provolone Cheese

Lunch Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

LUNCH

Lunch Buffet

Priced Per Person

Create Your Own Buffet

2 Entrées | 42.00

3 Entrées | 50.00

Salads (Choose 1)

Garden Salad (v,vg,k,gf)

Caesar Salad | with Garlic Crouton (v)

Spinach Salad | with Bacon, Feta and Apples

Choice of 2 Salad Dressings for Salad Options

Cold Sides (Choose 2)

Roasted Red Potato Salad (v)

Cucumber Slaw (gf,k,v)

Coleslaw (gf,v,k)

Fresh Fruit Salad (v,vg,gf)

Cold Roasted Vegetables Salad (vg,v,gf,k)

Corn and Black Bean Fiesta Salad (v,gf,k)

Vegetable Crudit  | with Ranch and Dill Dips (v,k,gf)

Tri-Color Tortellini and Prosciutto Salad (v)

Entr es (Choose 2 or 3)

Whiskey Marinated Chicken

Pesto Chicken Parmesan

Grilled Chicken Bruschetta (gf,k)

Lemon Thyme Chicken (gf,k)

Pork Chop | with Apple Cream Sauce

Roasted Pork Loin

BBQ Pulled Pork

Chef's Salmon Specialty

Baked Tilapia | with a Creamy Red Pepper Sauce

Pot Roast

Braised Beef Brisket

Meatloaf

Lasagna | Meat or Vegetarian (v)

Vegetarian Stuffed Pepper (vg)

Vegetarian Manicotti (v)

Hot Sides (Choose 2)

Garden Orzo Pasta (v)

Fettuccine in a light Pesto Sauce (v)

Macaroni-n-Cheese (v)

Au Gratin Potatoes (v,gf)

Herb Roasted Rosemary Yukon Gold Potatoes (v,vg,gf)

Wild Rice Pilaf (v)

Seared Potato Gnocchi | with Garlic Cream (v)

Hot Side Included

Chef's Choice of Seasonal Vegetables (v,gf,k)

Lunch Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40



DINNER

DINNER



**All entrées are priced per person and included
Rotella's® rolls, salad, chef's selection of
dessert and coffee station**

Soup Enhancements

Soup | 8.00

Broccoli and Cheese

Baja Chicken Enchilada

Chicken Noodle

Southwest Chili

Plated Dinner

First Course

Select 1 Salad

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls

Spinach Salad

Farmer's Baby Spinach, Pickled Onion, Dried Cranberries, Feta Cheese

Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Crumbled Bleu Cheese and Topped with a Tomato Relish

Garden Salad (v.vg.gf.k)

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons

Caprese Greens Salad

Arugula, Spinach, Julienne Red Onion, Mini Mozzarella Pearls, Cucumber, Grape Tomatoes and Basil

Beet Salad

Mixed greens, Sliced Beets, Goat Cheese, Walnuts and Pickled Red Onions

Summer Salad

Mixed Greens, Strawberries, Goat Cheese and Candied Walnuts

Orange Salad

Mixed Greens, Mandarin Oranges, Red Onions, Sweet Red Peppers, Toasted Almonds

Salad Dressing Options

Honey Thyme Vinaigrette, Balsamic Vinaigrette, Peppercorn Parmesan, Ranch, Dorothy Lynch®, Garlic Herb Vinaigrette, Caesar, Berry Vinaigrette, Honey Mustard, Thousand Island, Bleu Cheese and Poppysseed

v = vegetarian

vg = vegan

gf = gluten friendly

k = keto friendly

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

DINNER



Plated Dinner

Entrée Course

Select 1

Chicken

Grilled Seared Chicken Breast | 40.00 (gf)

Grill Seared Chicken Breast with Fire Roasted Red Pepper Sauce, Chefs choice starch & Vegetable

Asiago Artichoke Chicken| 40.00 (gf)

Grilled Chicken with an Artichoke Cream Sauce, Chefs choice starch & Vegetable

Tuscany Chicken| 40.00 (gf)

Grilled Chicken Breast in a Sundried Tomato Cream Tuscany Sauce, Chefs choice starch & Vegetable

Chicken Milanese | 40.00 (gf)

Lightly Breaded Chicken Breast with a Broken Tomato Vinaigrette, Chefs choice starch & Vegetable

Deconstructed Chicken Cordon Bleu | 40.00

Lightly Seasoned Chicken Breast, House Crusted with Italian Breadcrumbs, Layered with Gruyere Cream and Thinly Sliced Ham, Chefs choice starch & Vegetable

Split entrée service is available at the higher cost entrée selection. When serving split entrees, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details. Color coded place cards are required for this service

All entrées are priced per person served with Rotella's® Rolls & Butter, chef's choice starch and seasonal vegetable, freshly brewed coffee and chef's selection of desserts.

Upgrade Starch to Potato Dauphinoise | 2.00

DINNER

Plated Dinner

Beef

72 Hour 10 oz Braised Beef Short Rib | 72.00 (gf)

Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

Filet | 75.00 (gf)

8oz Omaha Steaks® Filet Topped with Your Choice of Cabernet Butter, Balsamic Butter, Gorgonzola Cream Sauce, Mushroom Demi, or Peppercorn Sauce, Served Chefs choice starch & Vegetable

Strip Steak | 59.00 (gf)

12 oz Omaha Steaks® NY Strip with a Mushroom Demi, Served Chefs choice starch & Vegetable

Pot Roast | 49.00

Beef Roast, Mashed Potatoes with Gravy and Carrots

Split Entrées

Split Entrée Service is available at the higher cost entrée selection. When serving split entrees, all attendees will receive the same salad, starch, vegetable and dessert. Please see your catering manager for more details. Color coded place cards are required for this service Priced per person served with Rotella's rolls & butter, chef's choice starch and seasonal vegetable, freshly brewed coffee and chef's selection of desserts.

Upgrade Starch to Potato Dauphinoise | 2.00

Pork

Rosemary Balsamic Pork | 41.00 (gf)

With Velouté Sauce, Served with Andouille Cornbread Stuffing and Chefs Choice Vegetable

Cider Brined Nebraska Pork Loin | 41.00 (gf)

Grilled and Topped with Caramelized Onion Cream, Chefs choice starch & Vegetable

Seafood

Seared Atlantic Salmon | 45.00

Seared Atlantic Salmon Topped with your Choice of Lemon Herb Sauce, Sweet Soy Glaze, Szechuan Garlic Glaze, Chefs choice starch & Vegetable

Tomato Pesto Roasted Cod | 42.00 (gf)

Atlantic Cod Brushed with a Tomato Garlic Pesto Lightly Roasted, Chefs choice starch & Vegetable

Baked Tilapia | 42.00 (gf)

Topped with your Choice of Lemon Garlic Butter, Basil Pesto Cream, Cabernet Butter or Asian Barbecue Glaze, Chefs choice starch & Vegetable

DINNER

Plated Dinner

Entrée Course

Select 1

Vegetarian

Cheese Tortellini | 38.00 (v)

Tortellini with Creamy Pesto Sauce

May add Grilled Shrimp or Chicken | 41.00

Roasted Vegetables Strudel | 40.00 (v)

Balsamic Marinated Vegetables and Goat Cheese in a Puff Pastry,
Served with Savory Grains Medley and Fresh Seasonal Vegetables

Three Cheese Ravioli | 38.00 (v)

Three Cheese Stuffed Ravioli with Broccolini, Roasted Peppers and
Mushrooms in a White Wine Cream Sauce Finished with Parmesan and
Fresh Herbs

Layered Vegetable Tart | 40.00 (v)

Baked Asparagus on Puff Pastry with Parmesan, Served with Spiralized
Squash Sauteed and Tossed with Fresh Herbs, All Finished with a Red
Pepper Pesto

Vegetarian Spanish Stuffed Pepper | 40.00 (v,vg)

Bell Pepper Stuffed with Long Grain Wild Rice, Shallot, Zucchini, Yellow
Squash, Black Beans, Cheddar and Queso Fresco and a Red Pepper
Sauce

Duo Entrees

Omaha Steak® Filet | 4 oz Filet Topped with your Choice of
Cabernet Butter, Balsamic Butter, Gorgonzola Cream Sauce,
Mushroom Demi, or Peppercorn Sauce, Served with your Choice
of Pairing from Below Options and Chef's Choice of Starch and
Seasonal Vegetable Pairings

Select 1

Chicken Breast Selection | 59.00

Whiskey Marinated Chicken, Apricot Glazed, Chicken Milanese, Asiago
and Artichoke or Deconstructed Chicken Cordon Bleu

Fresh Fish Selection | 62.00

Seared Salmon or Baked Tilapia

Shrimp Scampi | 65.00

Four Jumbo Shrimp with Garlic Brown-Butter

Crab Cakes | 66.00

Two Maryland Lump Crab Cakes with Old Bay Remoulade

Short Ribs | 68.00

DINNER

Dinner Buffet

Priced Per Person

Tuscan Dinner | 52.00

Tuscan Vegetable Pasta Salad
Caesar Salad
Roasted Corn, Peppers and Red Onion Salad
Chicken Cacciatore
Seared Salmon with a Meyer Lemon Basil Relish
Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish
Season Fresh Savory Cabbage Slaw
Chef's Assortment Deserts

Savory Dinner | 58.00

Tomato and Cucumber Salad with Red Onion Vinaigrette
Spinach Salad with Roasted Mushrooms, Tomatoes, Gorgonzola Cheese, Dressed with a House Made Herb Vinaigrette
Wild Rice Salad
Beef Short Ribs with Jack Daniel's BBQ Sauce
Pasta Primavera
Pesto Chicken with Fire Roasted Tomatoes
Chef's Appropriate Starch and Vegetables
Chef's Assorted Desserts



All Dinner Buffets Include:

- Freshly Baked Rolls and Butter
- Freshly Brewed Coffee Station

Dinner Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

DINNER

Dinner Buffet

Priced Per Person

Omaha Steakhouse | 60.00

Iceberg Wedge Salad | With Grape Tomatoes, Red Onions, Crisp Bacon and Creamy Bleu Cheese Dressing

Caesar Salad | Crispy Romaine, Parmesan Cheese, Herbed Crouton with Traditional Caesar Dressing

Omaha Steaks® Strip Loins | With Horseradish Cream and Mushroom Jus

Roasted Lemon-Garlic Chicken | With Natural Jus

Grilled Salmon | With Braised Spinach and Leek Confit

Green Beans

Loaded Mashed Potatoes | With Bacon, Cheddar and Green Onions

Red Wine-Braised Wild Mushrooms

Assorted Dessert Display

Classic Italian | 46.00

Caesar Salad | Crispy Romaine, Parmesan Cheese, Herbed Crouton with Traditional Caesar Dressing

Meat Lasagna

Basil Grilled Chicken Breast | With Pesto Sauce

Fettucine Alfredo

Garlic Breadsticks

Roasted Italian Herbed Vegetables

Assorted Desserts

Kansas City Style Barbecue | 50.00

Cucumber Slaw

Mustard Potato Salad

Creamy Coleslaw

Beef Brisket

Rotisserie Chicken

Barbecue Pork Ribs

Corn on the Cob

Au Gratin Potatoes

Corn Bread

Assorted Desserts

Dinner Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

DINNER

Dinner Buffet

Priced Per Person

South of the Border | 46.00

Mixed Green Salad | With Assorted Toppings and Cilantro Vinaigrette

Roasted Corn and Black Bean Salad

Tacos | Spicy Ground Beef with Corn Tortillas

Fajitas | Grilled Sliced Seasoned Chicken Breast, Served with Soft Flour Tortillas, Seared Peppers and Onions

Toppings | Diced Tomatoes, Shredded Lettuce, Sour Cream, Salsa, Guacamole, Shredded Cheese, Sliced Jalapeños and Salad Verde

Enchiladas | Cheese and Onion

Tortilla Chips and Salsa

Spanish Rice

Refried Beans

Assorted Desserts

Backyard Cook Out | 44.00

Mixed Green Salad | With Assorted Toppings, Ranch and Dorothy Lynch® Dressing

Grilled Omaha Steaks® Hamburgers and Brats

(Upon Limited Request and for Dietary Needs Only, Turkey and Veggie Burgers are Available)

Cheese | Shredded Cheddar

Veggies | Leaf Lettuce, Sliced Tomatoes, Sliced and Diced Onions and Pickle Spears

Condiments | Mayonnaise, Mustard, Ketchup and Chili

Mustard Potato Salad

Baked Beans

Assorted Individual Bags of Chips

Assorted Dessert Display

Dinner Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

DINNER

Dinner Buffet

Priced Per Person

Create Your Own Buffet

2 Entrées | 52.00

3 Entrées | 60.00

Salads (Choose 1)

Garden Salad (gf,v,vg,k)

Caesar Salad | with Garlic Crouton

Romaine Salad | with Candied Walnuts

Choice of 2 Salad Dressings for Salad Options

Cold Sides (Choose 2)

Vegetable Crudité | with Ranch and French

Onion Dips (v,gf,k)

Fresh Fruit Salad (v.vg.gf)

Cold Roasted Vegetable Salad (v.vg.gf.k)

Pasta Primavera Salad (v)

Southwest Potato Salad (v)

Tomato and Mozzarella Salad (v,gf,k)

Entrées (Choose 2 or 3)

Whiskey Marinated Chicken

Chicken Milanese (gf,k)

Asiago and Artichoke Chicken (gf,k)

Pot Roast

Braised Beef Brisket (gf)

Sliced Omaha Steaks® Beef | In a Mushroom

Demi (gf,k)

Rosemary Balsamic Pork Tenderloin (gf,k)

Barbecue Pulled Pork

Cider Brined Nebraska Pork Loin

Seared Salmon | With Chef's Choice of Sauce

Baked Tilapia | With Chef's Choice of Sauce

Meat Lasagna | With Chef's Choice of Sauce

Vegetarian Manicotti (v)

Garlic breaded Eggplant | With Gallic Pesto

Ratatouille (vg)

Vegetarian Spanish Stuffed Pepper (v,vg)

Hot Sides (Choose 2)

Garden Orzo Pasta (v)

Fettuccine in a Light Pesto Sauce (v)

Macaroni-n-Cheese (v)

Au Gratin Potatoes (v,gf)

Herb Roasted Rosemary Yukon Gold Potatoes (gf,v)

Garlic Whipped Potatoes (gf,v)

Oven Roasted Baby Red Potatoes (gf,v)

Sweet Potatoes (v,gf)

Wild Rice Pilaf

Rice and Beans (v,vg)

Hot Side Included

Chef's Choice of Seasonal Vegetables (vg,v,gf,k)

Dessert

Chef's Choice of Assorted Dessert Display

Dinner Buffets Require a Minimum of 40 Guests. A \$100 Fee Will be Assessed for Groups Under 40

breakfast

breaks

lunch

RECEPTION

dinner

beverage

technology



RECEPTION

RECEPTION



Roasted Garden Board | 375.00

Balsamic Marinated Roasted and Grilled Vegetables to Include Asparagus, Yellow Squash, Zucchini, Served with Garlic-Parmesan and Pesto-Mayonnaise Dipping Sauces

Chef's Seasonal Selection of Antipasto | 400.00

Could Include: Marinated Olives and Mushrooms, Roasted Red Peppers, Pepperoncini Peppers, Pickles, Prosciutto, Salami, Fresh Mozzarella, Served with Sliced Baguettes and Lavosh

Fruit and Berry Board | 350.00

Sliced Seasonal Fresh Fruit, Served with a Tropical Dip

Reception

Per 50 People

Crudité Board | 350.00

Assortment of Freshly Cut Seasonal Vegetables, Served with Ranch, Dill Dips and Hummus

Wheel of Brie Board | 140.00

Baked Wheel of Brie in Puff Pastry, Served with Sliced Apples, Pears, Chutney and French Bread (Served 15-20 people)

Spinach and Artichoke Dip | 200.00

Accompanied by Tortilla Chips, Grilled Flatbreads, Celery and Carrots

Cold Smoked Cedar Planked Salmon Board | 600.00

Basil Aioli Remoulade Sauce, Sliced lemons, Chopped Egg and Capers

Domestic Cheese Board | 425.00

Assorted Domestic Cheeses, Seasonal Fresh Fruit Garnish, Served with Gourmet Crackers, Lavosh and Sliced Baguettes

International Cheese and Meat Board | 550.00

Assorted International Cheeses, Assorted Artisan Meats, Seasonal Fresh Fruit Garnish, Served with Gourmet Crackers, Lavosh and Sliced Baguettes

RECEPTION

Reception

Priced Per Piece

- Tomato Bruschetta (v) | 4.00 (25 minimum order)
- Chipotle Roasted Shrimp, Mango Relish (gf)| 6.00 (25 minimum order)
- Smoked Salmon on Lavosh | 6.00 (25 minimum order)
- Jumbo Shrimp Cocktail | (gf,k) MKT* (25 minimum order)
- * Or Current Market Price Based Upon Availability
- Bacon Wrapped Scallops (gf,k) | 6.50
- Beef Satay (gf,k) | 5.00
- Brie En Croute with Raspberry (v) | 4.00
- Chicken Empanada | 5.00
- Chicken Satay (gf) | 5.00
- Mediterranean Antipasto Skewer (v,k,gf) | 4.00
- Mini Beef Wellington | 5.00
- Quattro Formaggio Mac N Cheese (v) | 4.00
- Smoked Brisket Picadillo Empanada | 4.50
- Spanakopita (v) | 4.00
- Bacon Wrapped Chicken with Jalapeno Cheese | 4.50
- Vegetable Spring Roll (v) | 4.00



RECEPTION

Reception Packages

Priced Per Person

Light Hors D'Oeuvres | 25.00

Perfect for a Happy Hour Reception Before Dinner

Domestic Cheese Board | Assorted

Domestic Cheeses, Fresh Seasonal Fruit Garnish, Served with Gourmet Crackers, Lavosh and Sliced Baguettes

Reuben Spring Rolls | Corn Beef Reuben Spring Rolls with Thousand Island Dressing

Dips and Spreads Station | Feta Dips, Pimento Cheese Ball, Muffuletta Spread and Hummus, Served with Assorted Flatbreads, French Bread and Crudité

Medium Hors D'Oeuvres | 44.00

Great for Afternoon and Early Evening Reception

Domestic Cheese Board | Assorted Domestic Cheeses, Fresh Seasonal Fruit Garnish, Served with Gourmet Crackers, Lavosh and Sliced Baguettes

Grilled Chicken Walnut Salad | In Pastry Shell with Apricot Glaze

Coconut Shrimp | With Plum Sauce

Spinach and Artichoke Dip | With Tortilla Chips, Grilled Flatbreads, Celery and Carrots

Retro Mini Bites Station | Beef Wellington Bites Paired with Horseradish Cream, Corn Beef Reuben Spring Rolls with Thousand Island Dressing, Chicken Cordon Bleu Bites with Ham and Bleu Cheese Sauce

Smoked Salmon Bruschetta

Sumptuous Satay Station | Ginger Chicken with Sweet Chili Sauce, Soy Marinated Beef with Thai Peanut Sauce, Maple and Peppercorn Pork Belly, Fruit and Cheese Brochettes

Assorted Mini Desserts

Heavy Hors D'Oeuvres | 75.00

For an Evening Function with Enough Food to be Considered "Dinner"

Roasted Garden Board | Balsamic Marinated Roasted and Grilled Vegetables to Include Asparagus, Yellow Squash and Zucchini, Served with Garlic-Parmesan and Pesto-Mayonnaise Dipping Sauce

Asian Wraps | Lettuce Shells with Choice of Sesame Chicken, Beef, Soy Crumbles, Bean Sprouts, Soy Sauce and Green Onion

Pot Stickers

Vegetable Spring Rolls

Build Your Own Cheese and Fruit Skewers Display

Chicken Satay | With Thai Peanut Sauce

Baron of Beef Carving Station* | Served with Caramelized Onions, Roasted Tomato Demi, Horseradish Cream Toppings and Brioche Rolls

Smoked Salmon Bruschetta

Baked Brie Boards | Baked Wheel of Brie in Puff Pastry, Served with Sliced Apples, Pears, Chutney and French Bread

Assorted Mini Desserts

* Require a \$50 Attendant Fee up to 75 guests (Up to One Hour of Service)

RECEPTION

Reception Action Stations

Priced Per Person

Caesar Salad Station | 18.00

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken and Roasted Bay Shrimp with a Creamy Caesar Dressing

Asian Chop Salad | 18.00

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an orange Ginger Vinaigrette Dressing

Pasta Station | 18.00

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce, Penne Pasta with Shaved Asiago Cheese and Marinara Sauce, Farfalle with Herb Oil, Roasted Tomatoes and Spinach with Reggiano Parmesan

Slider Station – Pick Two | 20.00

Pulled Pork, Fried Chicken, Beef Hamburgers, BBQ Sauce, Onions, Cheese, Ketchup, Mustard, Mayo, Tomato, Lettuce with Homemade Potato Chips

Tostada Station | 18.00

Chipotle Shrimp, Grilled Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese and Sour Cream

Minimum of Two Action Stations Required.

All Action Stations Require a \$50 Attendant Fee up to 75 guests (Up to One Hour of Service)

v = vegetarian vg = vegan gf = gluten friendly k = keto friendly
Prices are per person. A customary taxable service charge and sales tax will be added to prices.

RECEPTION

Reception Carving Stations

Priced Per Person

Prime Rib of Beef | 24.00

Includes Caramelized Onions, Roasted Tomato Demi, Horseradish Cream, Served with Hawaiian Rolls

Must Have a Minimum of 40 to Order

Top Sirloin of Beef | 18.00

Pan Au Ju Glaze and Assorted Artisan Rolls

Must Have a Minimum of 25 to Order



Honey Orange Glaze Roasted Turkey Breast | 14.00

Served with Cranberry Chutney and French Baguettes

Must Have a Minimum of 25 people for this Option

Spiced Coca-Cola® Glazed Ham | 14.00

Paired with Assorted Mustards . Hawaiian and Pretzel Rolls

Must Have a Minimum of 25 to Order

Spinach Goat Cheese and Prosciutto Pork Loin | 14.00

Caramelized Onion Dipping Sauce, Served with French Baguettes

Must Have a Minimum of 25 to Order

Roasted Honey Chipotle Beef Brisket | 18.00

Served with Barbecue Sauce and Assorted Artisan Rolls

Must Have a Minimum of 25 to Order

Roasted Pork Loin | 14.00

Served Fruit Compote, Whipped Sweet Potatoes and Rolls

Must Have a Minimum of 25 people for this Option

Roasted Young Turkey Breast | 14.00

Served with Cranberry Relish, Chive Mayonnaise and Artisan Bread

Must Have a Minimum of 25 to Order

Pepper Roasted Beef Tenderloin | 24.00

Includes Caramelized Onions, Horseradish Cream, Served with Pretzel Rolls

Must Have a Minimum of 25 to Order

2-Hour Max Service

Must be Ordered in Conjunction with Other Stations or Individual Hors D'Oeuvres. Final Guarantees Apply to all Carvery Station.

All Stations Require a \$50 Attendant Fee up to 75 guests (Up to One Hour of Service)

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

RECEPTION



Reception Desserts

Priced Per Dozen

Assorted Petit Fours | 42.00

Chocolate Covered Strawberries | 48.00

Mini Mousse Parfait | 42.00

Priced Per Person

Assorted Cakes, Pies and Tarts | 7.00

Bread Pudding with Carmel Sauce | 7.00

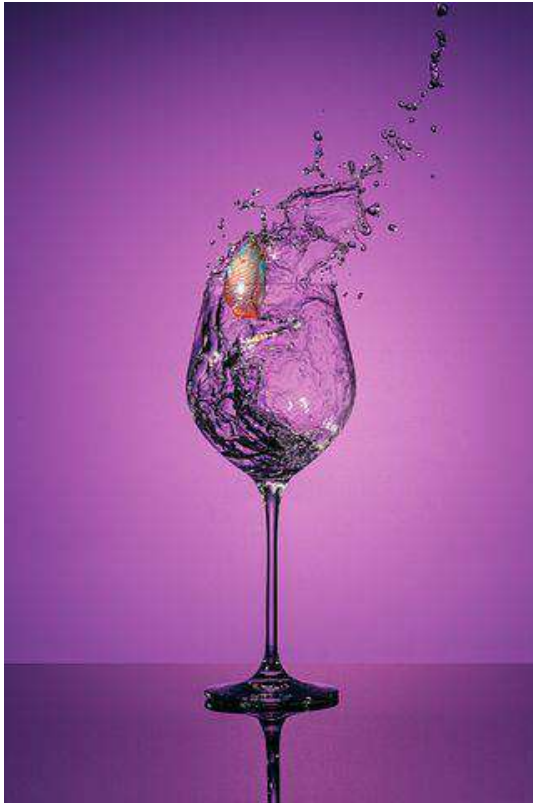
All About Chocolate | 12.00

Truffles, Ecalirs, Chocolate Mousse,
Flourless Chocolate Cake, Petit Fours



BEVERAGE

BEVERAGE



Bar Service Based on Consumption

	Cash	Hosted
Bartender Fee 1 Per Every 75-100 Guests	150.00	150.00
Imported Beer	7.00	6.50
Domestic Beer	6.00	5.50
House Wine By the Glass Tier I	8.00	7.50
Premium Wine By the Glass Tier II	9.00	8.50
Super Premium Wine/By the Glass Tier III	12.00	11.50
House Cocktail Tier I	8.00	7.50
Premium Cocktail Tier II	9.00	8.50
Super Premium Cocktail Tier III	10.00	9.50
Bottled Water	4.50	4.00
Red Bull	5.50	5.00
Soft Drinks and Juices	4.50	4.00

Bottles of Wine for Tables

House Wine 30	Premium Wine 34
Merlot	
Pinot Noir	
Chardonnay or Cabernet	
Rose	
Red Blend	
Sauvignon Blanc	
Moscato	
Brut	

BEVERAGE



Batch Cocktails

Choose from 2 of the following, batches prepared per 50 guests 350.00

Classic Margarita

Simple Cosmopolitan on Ice

Vodka Collins

Island Daiquiri

Perfect Manhattan

Old Fashioned

Additional Costs for Premium Brands or Less Than 50 Guests

Beer Selections

Blue Moon, Bud Light, Coors Light, Dogfish Head 60 IPA, Guinness, Heineken, Michelob Ultra, Miller Lite, Stone IPA, Truly, Weihenstephanier Hefe Weissbier, Budweiser, O'Doul's, Lucky Bucket Lager & IPA, Dos XX Lager

House Selections | Tier I

– Sycamore Lane Merlot, Cabernet Sauvignon, Chardonnay and Pinot Grigio; Maggio Pinot Noir and Sauvignon Blanc

– Concierge Vodka, Silver Rum, Gin, Bourbon, Silver Tequila, Spiced Rum and Canadian Club Whiskey

Premium Selections | Tier II

– Chloe Cabernet Sauvignon, Red Blend, Pinot Noir, Merlot, Rose, Chardonnay, Sauvignon Blanc, Pinot Grigio and Prosecco

New Amsterdam Vodka, Don Q Cristal Rum, Gordon's Gin, Jim Bean Bourbon, Camarena Silver Tequila, DeKuyper Triple Sec, Grant's Scotch, E&J Brandy, Carpano Dry Vermouth, Carpano Classico Sweet Vermouth, Captain Morgan Rum and Crown Royal Whiskey

Super Premium Selections | Tier III

– Decoy Cabernet Sauvignon, Troublemaker Red Blend, Argyle Pinot Noir, Benziger Merlot, M by Minuty White Zinfandel, Copain Chardonnay, Rodney Strong Sauvignon Blanc, Banfi San Angelo Pinot Grigio, Innocent Bystander Pink Moscato, La Marca Sparkling

– Ketel One Vodka, Bacardi Superior Rum, Hendrick's Gin, Marker's Mark Bourbon, Casamigos Repo Tequila, Cointreau Triple Sec, Johnnie Walker Black Scotch, Courvoisier VSOP Brandy, Carpano Dry Vermouth, Carpano Classico Sweet Vermouth



TECHNOLOGY

TECHNOLOGY



Meeting Accessories

Flipchart Package | 60.00

Whiteboard with Dry Erase Markers | 60.00

LCD Meeting Room Support Package | 150.00

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Projection Package | 450.00

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

Ultimate Presentation Package | 550.00

HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable, Remote Clicker with Pointer, Podium, Wireless Microphone, Patch to House Sound, 4 Channel Mixer

Windsor Ballroom Projector Package | 800.00

Includes 20' X 16' drop down screen and a wide screen HD 6500 lumen Panasonic solid shine digital projector

TECHNOLOGY

Meeting Accessories

4 Channel Mixer	75.00
50" Flat Screen TV	250.00
A/V Cart with Power	75.00
A/V Technician Fee	80.00/hr
Black Pipe & Drape	12.00 /ft
Conference Speaker Phone	150.00
Outside Phone Line	90.00/day
Confidence Monitor	250.00
Dry Erase Board	60.00
Easel	10.00
Extension Cord	10.00
Laptop Computer	250.00
Microphone—Lavalier	150.00
Microphone—Wireless Handheld	150.00
Screen—9x12 Fast Fold	300.00
Screen—Ceiling Drop Down	75.00
Screen—Tripod	135.00
Spider PowerBox—Small	80.00
Spider PowerBox—Large	130.00
Switcher	55.00
Sound Patch Fee	75.00
Portable Sound System	250.00
Power Strip	15.00
Printer(Includes One Ream of Paper)	125.00
Long Range Clicker	75.00
Remote Clicker with Pointer	30.00
Up Lighting	50.00/each



TECHNOLOGY

Audio

Wired Podium Microphone | 100.00
Wireless Lapel Microphone | 150.00
Wireless Handheld Microphone | 150.00
Wireless Over Ear Microphone | 150.00
Wired Instrumental Music Microphone | 90.00
Microphone Stand Floor or Tabletop | 75.00
4 Channel Mixer | 75.00
16 Channel Mixer | 150.00
Electronic Keyboard | 200.00

PCDI | 25.00

Needed for Computer Presentations with Sound, Ipad®, Iphone®, or Other Audio Device to Plug into House Sound System

Portable Sound System | 250.00

Included Wireless Handheld Microphone and Powered Speaker with Stand

Audio Monitor | 150.00

Used for Audio Amplification to Presenters/Performers on Stage

Audio Direct Box | 25.00

Used to Connect Musical Instruments to House Sound System

Conference Speaker Phones | 150.00

Pricing for all Conference Speaker Phones Includes an Analog Phone Line, Toll Free Number Should Be Used, Charges will be Applied for all Other Local and Long-Distance Calls

Podiums

Choice of: Mahogany, Metal Truss, Clear Acrylic or Black Aluminum

Video: Projectors and Screens

Projector Package | 450.00

Includes Projector, AV Cart with Power & Screen (Sizes Vary 7'-10')

Projector Support Package | 150.00

Includes AV Cart with Power & Screen

Windsor Ballroom Projector Package | 800.00

Includes 20' x 16' Drop Down Screen and A Wide Screen, HD 6500 Lumen Panasonic® Solid Shine Digital Projector

Dapper III Ballroom Projector Package | 550.00

Ceiling Drop Down Screen and a Wide Screen HD 6500 Lumen Panasonic® Solid Shine Digital Projector

Meeting Room Drop Down Screen | 50.00

Manhattan I & II,

Meeting Room Drop Down Screen | 75.00

Dappers I, II or III, Sugarloaf, Wingtip, Gatsby, Fedora II

Powered AV Cart | 75.00

42" HC LCD Television | 200.00

With Floor Stand & Equipment Shelf or with Low Confidence Monitor Stand (Facing Stage for Presenter)

55" HD LCD Television | 250.00

(1080i) with Floor Stand & Equipment Shelf

Staging Backdrop Truss System

Truss and White Stretch Spandex with Bare LED Uplights needs 24' Wide Stage

10x10 = 300.00

20x20 = 400.00

30x30 = 550.00

Confidence Monitor | 250.00

50" LED TV on Low Stand

Lighting

Ceiling Rigged Lighting Package | 2500.00

Rigged Lighting Package to Include: 20' of Truss with Motors, 2 Par Light Bards (12 fixtures), 2 Ellipsoidal Lights, Lighting Controls, Rigging and Safety Hardware

Floor Supported Stage Lighting Package | 650.00

2 – 15' Tall Truss Towers with Up to 6 lights and Dimmer Control – Provides Basic Stage Wash with Custom Light Focus and Dimming Capabilities

LED Uplights | 50.00

Round – Multiple Color Options Available – Call for Details

LED Uplights | 60.00

Long Bar – Multiple Color Options Available – Call for Details

TECHNOLOGY

Information Technology

Wired Internet Access | 100.00

Each Additional Line | 75.00

Wireless Internet Access Flat Fees Based on Space

Fedora I, Manhattan I or II – | **75.00**

Fedora II, Gatsby, Dapper I, II or III, 1/8 Windsor, Wingtip,

Sugarloaf – | **350.00**

¼ Windsor, ½ or all of Dapper – | **800.00**

½ to Full Windsor – | **1200.00**

Laptop – PC | 250.00

Laptop – MacBook Pro® | 250.00

Apple® Video Adapters | 25.00

Tripod | 100.00

7x12 Fast Fold Screen | 200.00

Laser Pointer | 30.00

Long Range Laser pointer/Clicker | 75.00

Power Strips | 15.00

Extension Cord | 10.00

Easel | 10.00

AV Tech Hours | 80.00

Per tech charge per hour, 2-Hour minimum

Image Magnification Package | 3650.00

IMAG is the Projection of an Enlarged Image of One or More Presenters on Stage onto Screens for Optimal Audience Viewing

Includes:

Floor Supported Stage Wash Lighting

Lighting Control and Dimmer Package

Laptop

Video Scaler/Switcher

Camera with Tripod

2 Screens and Projectors (Windsor)

AV Rack to Include Mixer, Distribution Amplifier

PCDI and DVD Player

Podium Microphone

AV Tech to Operate Camera

AV Tech to Operate Audio/Video Controls

Upgrade to Ceiling Rigged Lighting | 2500.00

Includes Light Truss Rigged into the Ceiling to Provide a General Stage Wash with Dimming – Pricing Starting at Video Recording | **200.00**

Includes Raw Camera Footage on a SDHC Card to be Provided after Event Concludes

For More Information on Upgrades for Audio Visual Displays and Custom Lighting Packages Contact Your Catering Manager for More Details

TECHNOLOGY

Shipping, Receiving and Trade Show Services

8' x 8' Booth 60.00

Includes: Pipe, Black Drape, 6' Skirted or Drop Cover Table, 2 Banquet Chairs, 1 Trash Can, and an 11 x 17" Vendor/Booth Number Sign

10' x 8' Booth 75.00

Includes: Pipe, Black Drape, 8' Skirted or Drop Cover Table, 2 Banquet Chairs, 1 Trash Can, and an 11 x 17" Vendor/Booth Number Sign

6' Table Top Display 10.00

Includes 6' Skirted Table, 2 Banquet Chairs and a Waste Basket

8' Table Top Display 15.00

Includes 8' Skirted Table, 2 Banquet Chairs and a Waste Basket

Motorized Vehicle Display 100.00

Definition: Motorized Vehicles are Defined as Any Type of Vehicle Which is Propelled by an Internal Combustion Engine Using Class 1 or Class 2 Fuel, Such as but Not Limited to: Automobiles, Trucks, Motorcycles, Aircraft and Watercraft

In-Bound Shipments

Please Include the Following Information on Your In-Bound Package Label:

Name of Group

Attn: Guest Name or Company Name & Cell Number

Embassy Suites La Vista
12520 Westport Parkway
La Vista, NE 68128

- Arrangements to receive 10+ packages and pallets must be made in advance
- Embassy Suites is not responsible for any damaged packages and has the right to refused any shipments
- Embassy Suites is not responsible for helping unload any delivery truck that may drop off shipments. The hotel does not own a forklift.

Hours for Receiving Freight

Monday-Friday: 7 am – 4pm, at the back dock of the conference center
Saturday-Sunday: by the Embassy Suites Front Desk

Normal Delivery Time

- Ups®: 11am – 1pm
- FedEx®: 9am – 12pm

Incoming Packages

Envelopes and Small FedEx®/UPS boxes, no charge. Priced per package, Pallet and/or Day

All Packages 5-10 Pounds 5.00

All Packages 11-20 Pounds 10.00

All Packages 21-35 Pounds 15.00

All Packages 36-50 Pounds 20.00

All Packages 51+ Pounds 25.00

All Packages Held Over 4 Days, Per Package Per Day

All Normal Size Pallets 75.00

All Over-Sized Pallets 100.00

All Pallets Held Over 2 Days 50.00

Per pallet/per day

All Packed Not Claimed After 30 Days Will Be Discarded!

Motorized Vehicles Rules

1. All motorized vehicles which are displaced shall have all batteries disconnected all the "hot" lead. The lead shall be safely secured to prevent contact with the battery.
2. Fuel tanks in vehicles on display shall not exceed one-fourth of a tank.
3. All motor vehicle tanks containing fuel shall be furnished with locking, type caps or sealed with tape to prevent inspection by viewers. Tractors, chainsaws, generators and other such field-powered equipment shall be safeguarded in a similar manner. A protective floor mat is required.
4. Upon entering, visqueen must be laid under the vehicle. The visqueen must remain under the vehicle during the entire time that is on display. A drip pan must also be used at all times under the engine/transmission and any other possible leak sites. All drip pans and visqueen must be provided by client.
5. A LA Vista Conference Center Security representative must be present during the load-in and load-out of motorized vehicles.



ALL DAY PACKAGE

ALL DAY PACKAGE

Executive Full Day | 125.00

Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit

Assorted Breakfast Breads/Pastries

Choice of Hard-Boiled Eggs or Individual Yogurts

Corporate Lunch

Soup and Salad of the Day

Deli Selection of the Day

One Hot Entrée

Starch and Seasonal Vegetables

Rolls and Assorted Breads

Coffee, Iced Tea and Soft Drinks

Assorted Desserts

Private Afternoon Break

Regular and Decaffeinated Coffee

Choice of Iced Tea or Fresh Squeezed Lemonade

Assorted Soft Drinks and Bottled Water

Chef's Selection of Snacks

Meeting Space

General Session with Standard Set Up

One Discounted Breakout Room If More Than 50 Guests (If Needed)

Deluxe Audio-Visual Package

Screen, LCD Projector

High Speed Wireless Internet

Minimum 20 people, Maximum 50 people