

Sheraton Omaha Banquet & Catering Menu





General Information

Pricing

A taxable 20% service charge and sales tax will be applied to all food and beverage purchases. Please also remember that due to fluctuations in market price, printed menu prices are subject to change and will be confirmed sixty (60) days prior to the event. A deposit may be required upon confirmation of the contract. Method of payment must be established and approved a minimum of two (2) weeks prior.

Payment Arrangements

Cash, Check and Credit Card Payments: All functions must be paid for in advance a minimum of five (5) business days prior to your function unless direct billing has been approved by the hotel. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, MasterCard, Visa or Discover. Completion of a credit authorization is required.

Direct Bill Payments: If direct billing has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

Tax Exempt Status

The State of Nebraska requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Nebraska in order to receive a refund. Furthermore, the form of payment used and tax exempt form must have a matching organization name in order for the tax exemption to be valid.

Parking

For your convenience, the Sheraton Omaha offers complimentary self parking.

Outside Food and Beverage

As a licensee of the State of Nebraska Alcoholic Beverage Commission, the Sheraton Omaha is responsible for the controlled consumption of alcoholic beverages on our premises that we cater. The hotel as an alcoholic beverage licensee is subject to regulations promulgated by the state alcoholic beverage commission, violations of which may jeopardize the hotel's license. Last call is always 30 minutes before the scheduled end time of the event. The Sheraton Omaha reserves the right to refuse service to any person who visibly appears to be intoxicated. Outside food and beverage may not be brought into the hotel from outside sources with the exception of specialty cakes and certain ethnic and religious items (fees may apply). Any food and beverage brought into the hotel from outside sources will be subject to appropriate corkage fees deemed necessary by the hotel.

Food and Beverage Charge

For breakfast, lunch and dinner buffet functions, a labor charge of \$80.00 will be applied to all groups smaller than twenty-five (25) people. For multiple entrée functions a \$2.00 per person fee will apply.



Food and Beverage Guarantees

We urge each group to give a realistic, tentative figure of attendance when booking a function. We reserve the right to change originally scheduled function rooms if the tentative figure varies 10% or more from the figure given in the original booking. Please confirm your attendance at least three (3) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order (BEO) will be used. You will be billed for guarantee number or actual attendance, whichever is greater.

Decorations

The hotel provides white or black table with a variety of colored napkins. Specialty linens are available at an additional charge. Hotel can provide centerpieces (squared mirrors and votive candles) for meal functions. Our catering department can make arrangements for decorations. Please note that any decorations or displays brought into the hotel must be approved in advance in order to conform to the local fire codes and Sheraton Standards. Items may not be attached to any wall, floors, or ceiling with nails, staples, tape or any other substance. We are not responsible for any loss or damage to your property brought into the hotel since we do not maintain insurance covering it. All displays and/or decorations will be subject to our prior written approval.

Electric

Electrical needs exceeding existing 120volt/20amp wall outlets must be arranged in advance with your Event Manager and may require additional charges.

Shipping and Receiving

Packages are welcome seven (7) days in advance or less of your functions start date. Please check with your Event Manager as limits and additional charges may apply.

Please address all your packages for your event to:

Your event name Your event dates Your Event Manager's name Number of boxes in the shipment Sheraton Omaha Hotel 655 N 108th Avenue Omaha, NE 68154

Security

The hotel shall not assume liability for any damage, loss of any merchandise or articles left in the hotel prior to or following a banquet or meeting. The hotel reserves the right to require additional security for certain events. In the event that additional security is deemed necessary to protect the hotel and hotel its guests, arrangements will be made by the hotel and charged to the organization or guest. Additional security can be arranged by your Event Manager.

**Additional Service and Labor charges may apply for the following:

Requests of setup changes on the day of the event, carving and action stations or excessive cleanup

Breakfast

Continental Breakfast - \$14

Fresh Assorted Breakfast Breads served with Fruit Preserves, Honey and Butter Seasonal Fruit and Berries Orange and Apple Juice Coffee, Decaffeinated Coffee and Herbal Hot Teas

Continental Add-ons

Basic - \$2 /person

House-made Granola with Milk

Individual Yogurts

Individual Cereals

Choice of Steel-cut Oats, Cream of Wheat or Honey Orange Quinoa with Appropriate Condiments Hard Boiled Eggs

Upgraded - \$3 /person

Buttermilk Biscuits and Sausage Gravy

Breakfast Burritos

Chorizo, Scrambled Eggs, Peppers, Onions, Potatoes, Pepper Jack Cheese wrapped in a Flour Tortilla. Served with Sour Cream and Roasted Tomato Salsa.

Breakfast Egg Sandwiches

Applewood Smoked Bacon, Scrambled Eggs, Caramelized Onions, Cheddar Cheese Served on a Fresh Croissant

Individual Crepe Quiche

Spinach, Asparagus and Roasted Red Pepper with Feta and Chorizo with Pepper Jack topped with Black Beans Bacon, Caramelized Onion with Cheddar Cheese

Executive - \$4 /person

Bacon and Sausage, Breakfast Potatoes and Scrambled Eggs with Herbs and Cheese Additional Egg toppings \$0.39 per topping per person

Build Your Own Parfait

Assorted Yogurts, Fresh Fruit, Coulis and Compotes, Honeys and Homemade Granola Malted Vanilla Waffle Station (self-serve)

Assorted Syrups, Fresh Fruit, Coulis and Compotes, Butters, and Candied Nuts

Omelet Station - \$6/person \$100 attendant fee per 35 guests

Fluffy Omelets with Assorted Ingredients, Cheeses, Cage-Free Eggs and Egg Whites (Cholesterol Free Eggs available upon request)

Toppings to include: Bacon, Sausage, Ham, Spinach, Onion, Mushrooms, Tomato, Peppers, Broccoli, Cheddar, Pepper Jack, Feta



Breakfast Buffet - \$16

Fresh Assorted Breakfast Breads served with Fruit Preserves, Honey and Butter Seasonal Fruit and Berries
Applewood Smoked Bacon
Sausage Links
Breakfast Potatoes
Scramble Eggs with Herbs and Cheese
Orange and Apple Juice
Coffee, Decaffeinated Coffee and Herbal Hot Teas

Buffets are for service of 25 guests or more (\$80 labor fee for less than 25 guests)

Plated Breakfasts

Plated Breakfasts are served with:
Basket of Seasonal Whole Fruit
Basket or Breakfast Breads with Fruit Preserves, Honey and Butter
Orange Juice
Coffee, Decaffeinated Coffee and Herbal Hot Teas

Aksarben – \$14

Scrambled Eggs with Herbs and Cheese, Breakfast Potatoes, Applewood Smoked Bacon or Sausage Links

"Steak and Eggs" - \$17

Grilled Omaha Steaks® Tri-Tip, Crepe Quiche Lorraine, Potato Hash and Roasted Red Pepper Hollandaise **Steak will be prepared to medium temperature unless specifically requested differently**

Croque Madame - \$16

Toasted Open Face Ciabatta topped with Shaved Ham, Swiss Cheese, Dijon and a Fried Egg served with Breakfast Potatoes

"Huevos Rancheros" - \$17

Crepe Quiche with Chorizo, Pepper Jack and Black Beans served on Chili Hash, with Tomato-Chili Sauce and Tortilla Strips



Lunch

Premium Boxed Lunches - \$18

All Boxed Lunches Include a Bottle of Water, Whole Fruit, a Bag of Potato Chips and a Chocolate Chip Cookie

- Oven Roasted Turkey Swiss Cheese, Spinach and Sundried Tomato-Basil Mayo on Whole Wheat Bread
- Medium Rare Roast Beef Horseradish Cream, Caramelized Onions, Spinach and Tomato on a Hoagie Bun
- Sheraton BLT Applewood Smoked Bacon, Thick Sliced Tomatoes, Spinach, Goat Cheese, Basil and Avocado Mayo on Whole Wheat
- Chicken Caesar Salad Wrap Grilled Chicken Breasts, Romaine Lettuce, Red Onion, Homemade Dressing and Asiago Cheese in a Whole Wheat Wrap
- Turkey Cobb Wrap Oven Roasted Turkey, Romaine Lettuce, Spinach, Applewood Smoked Bacon, Hard Boiled Eggs, Roasted Corn, Tomato, Blue Cheese, Avocado and Sherry Vinaigrette in a Flour Tortilla
- Veggie Wrap Roasted Mushrooms, Zucchini, Yellow Squash, Bell Pepper and Red Onion with Spinach and Hummus in a Flour Tortilla

Boxed Salads - \$20 (add Chicken, Salmon or Steak for \$3.50)

All Boxed Salads Include a Bottle of Water, Whole Fruit, a Bag of Potato Chips and a Chocolate Chip Cookie

- Sheraton Salad Mixed Greens, Carrots, Cucumbers, Onion, Tomatoes, Feta Cheese, Spiced Pumpkin Seeds and Cilantro-Lime Vinaigrette
- Greek Salad Romaine Lettuce, Tomatoes, Cucumbers, Greek Olives, Feta Cheese, Onion and Herb Vinaigrette
- Chicken Caesar Salad Grilled Chicken Breasts, Romaine Lettuce, Onion, Garlic Croutons, Homemade Dressing and Parmesan Cheese
- Turkey Cobb Salad Oven Roasted Turkey, Romaine Lettuce, Watercress, Maple Peppered Bacon, Hard Boiled Eggs, Roasted Corn, Tomato, Blue Cheese and Red Wine Vinaigrette



Lunch Buffets:

Buffets are for service of 25 guests or more (\$80 labor fee for less than 25 guests)

Assorted Sandwich Buffet - \$20

Choice of 3 from "Boxed Lunch Menu", with Mixed Green Salad or Caesar Salad, House-made Potato Chips, Choice of Soup, Iced Tea, Water, Coffee and Assorted Cookies or Bars

Make them Panini's add \$2 per person

Themed Buffets

Themed Buffet Lunches Are Served with Your Choice of 2 Entree Selections, Iced Tea, Water, Coffee and Assorted Cookies or Bars

BBQ Buffet - \$26 - Mixed Green Salad, Baked Beans, Cole Slaw and Corn Bread Muffins

Classic BBQ Chicken

Lemon and Herb Chicken

Texas Style Sliced Brisket

Saint Louis Style Pulled Pork

Grilled Pork Chops

Pasta Buffet - \$24 - Caesar Salad, Rotini Pasta Salad and Garlic Breadsticks

Italian Sausage Lasagna

Rustic Vegetarian Lasagna

Chicken, Spinach, Artichoke and Asparagus with Penne Pasta and Asiago Cream Sauce

Truffled Macaroni and Cheese - Braised Chicken and Tender Elbow Pasta in a Mild Truffle and Blue

Cheese Sauce

Spaghetti and Meatballs

Chicken Alfredo

Chicken Marsala

Comfort Food Buffet - \$26 - Mixed Green Salad, Macaroni & Grilled Vegetable Salads, Rolls and Butter

Southern Fried Chicken

Baked Macaroni and Cheese

Meatloaf

BBO Brisket or Pork

Mushroom Braised Pork Chops

Italian Sausage Lasagna

Braised Beef Tips

Back Yard Grill-Out Buffet - \$26 - Old Fashioned Potato Salad, Macaroni Salad and Mixed Green Salad

8oz Burgers of our House Blend

Turkey Burgers

Bratwurst

Beef Franks

Marinated Chicken Breasts

Mexican Fiesta Buffet - \$28 – Latin inspired Salad with Cilantro-Lime Dressing, Chips, Salsa, Guacamole and Black Bean Corn Salad

Street Style Tacos (Carne Asada, El Pastor, Pollo, or Camarones)

Pork Carnitas

Chicken or Steak Fajitas

Enchiladas (Chicken or Cheese)

Plated Lunch:

Plated Lunches Are Served with Choice of Salad; Rolls and Butter, Iced tea, Water, Coffee, Decaffeinated Coffee and Family Style Dessert of Brownies, Blondies and Bars

Salad Options - (choose 1)

Sheraton Salad

Mixed Greens, Cucumber, Carrot, Onion, Tomato, Feta Cheese, Toasted Pumpkin Seeds and Cilantro-Lime Vinaigrette

Caesar Salad

Romaine, Onion, Garlic Croutons, Parmesan Cheese, House-made Dressing

Classic Wedge Salad – add \$2

Baby Iceberg, Cherry Tomatoes, Red Onion, Applewood Smoked Bacon, Chive, Blue Cheese Crumbles and Dressing

Spinach Salad - add \$2

Baby Spinach, Applewood Smoked Bacon, Roasted Corn, Carrot, Onion, Cucumber, Radish, Blue Cheese and Balsamic Vinaigrette

Entrée Options

Italian Sausage Lasagna - \$20

House-made Italian Sausage and Marinara, Béchamel Sauce, Ricotta, Fresh Herbs and Mozzarella and Parmesan Cheeses, Served with Roasted Vegetables

Pan Roasted Chicken - \$22

Marinated Airline Chicken Breast, Truffled Macaroni and Cheese, Grilled Asparagus, Caramelized Shallot Demi-Glaze

Grilled Omaha Steaks - \$25

Marinated Tri-Tip Steak, Potato Puree, Garlic Sautéed Broccolini, Seared Mushroom-Madeira Sauce

Seared Salmon - \$23

Golden Salmon Filet, Seasonal Risotto, Broccoli Spear, Gremolata Sauce

Gnocchi (V) - \$22

- Potato Pasta, Browned Butter, Broccolini, Sundried Tomatoes, Goat Cheese, Fresh Sage Vegetarian

Breaks

A La Carte Break Items

Snacks

Snacks per Dozen

Assorted Pastries and Danish - \$28 Assorted Muffins - \$25 Assorted Jumbo Cookies - \$22 Croissants and Preserves - \$27 Bagels with Cream Cheese and Preserves - \$28 Fudge Brownies - \$30 Assorted Gourmet Dessert Bars - \$32 Soft Pretzels with Mustard and Cheese Sauce - \$29

Snacks per Item/Person

Granola Bars - \$2.50 each
Fresh Popcorn (Plain, Cheddar, Caramel) - \$3 each
Pretzels or Snack Mix - \$3 per person
Potato Chips or Tortilla Chips - \$3 per person
Whole Fresh Fruit - \$2.00 each
Assorted Candy Bars - \$2.50 each
Mixed Nuts - \$4 per person
Assorted Ice Cream Novelties - \$4 each

Beverages

Beverage per Carafe
Orange Juice - \$18
Cranberry Juice - \$18
Grapefruit Juice - \$18
Tomato Juice - \$18
Apple Juice - \$18
2% or Skim Milk - \$18

Beverage per Gallon Tazo Iced/Hot Tea - \$34 Lemonade - \$20 Fruit Punch - \$20 Starbucks Coffee - \$36 Starbucks Decaffeinated - \$36

Beverages per Item Bottled Water - \$2.50 each Assorted Soda - \$2.50 each Individual Milk - \$1.00 each

Beverage Break

Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Assorted Herbal Teas, Assorted Sodas and Bottled Water

\$6 per person for 2 hour beverage service \$9 per person for half day beverage service (up to 5 hours) \$13 per person for full day beverage service (up to 10 hours)

Specialty Break Packages

Break Packages are served for 45 minutes. If your group is under 20 people, please add \$3 per person to price listed below

Sweet & Salty Break - \$14/person

* * *

Trail mix, mixed nuts, dried fruit, M&M's

* * *

House-made granola with almonds, raisins and honey, assorted granola bars

Variety of pastries and baked goods

* * *

Assorted Soft Drinks and Bottled Water

Mid-Morning Break - \$12/person

* * *

Greek yogurt parfaits

* * *

Crepe quiche lorraine

* * *

Whole fresh fruit

* * *

Assorted Soft Drinks and Bottled Water

Afternoon Mexican Break - \$12/person

* * *

Guacamole, two salsas and warm tortilla chips

* * *

Churros with Cajeta

* * *

Whole fresh fruit

* * *

Assorted Soft Drinks and Bottled Water

Mediterranean Break - \$12/person

* * *

Roasted red pepper hummus with feta cheese, veggies and grilled pita

* * *

Olive mix

* * *

Whole fresh fruit

* * *

Assorted Soft Drinks and Bottled Water

Asian Break - \$14/person

* * *

Thai style beef salad - **beef usually served rare and cold**

* * *

Chicken lettuce wraps

* * *

Eggrolls with dipping sauces – chicken, pork, vegetarian or a mixture served with hot mustard and sweet and sour sauces

* * *

Assorted Soft Drinks and Bottled Water

The Ballpark Break - \$13/person

* * *

Popcorn, Peanuts and Cracker Jacks

* * *

Miniature Corn Dogs

* * *

Hot Soft Pretzels with Mustard and Cheese Dip

* * *

Assorted Soft Drinks and Bottled Water

Power Break - \$14/person

* * *

Low Fat Fruit Yogurts

* * *

Power Bars and Granola Bars

* * *

Whole Fresh Fruit and Trail Mix

* * *

Assorted Energy Drinks, Assorted Soft Drinks and Bottled Water

Chocolate Lovers Break - \$13/person

* * *

Assorted Miniature Candy Bars

* * *

Chocolate Brownies and Chocolate Covered Strawberries

* * *

White and Milk Chocolate Covered Pretzels

* * *

Hot Chocolate, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Herbal Teas

AM Breaks - AM Breaks Include Regular and Decaffeinated Starbucks Coffee, Assorted Hot Teas, Bottled Water, Assorted Sodas and Whole Fruit Plus Your Choice of the Following:

2 options \$10.00 per person 3 options \$11.50 per person 4 options \$13.00 per person

Yogurt Parfait Shooters Granola Bars Cereal Bars Assorted Breakfast Cereal Sliced Fruit Platter Individual Yogurts Mixed Nuts House-made Granola String Cheese Assorted Cookies **PM Breaks** - PM Breaks Include Regular and Decaffeinated Starbucks Coffee, Assorted Hot Teas, Bottled Water, Assorted Sodas and Whole Fruit Plus Your Choice of the Following:

2 options \$10.00 per person 3 options \$11.50 per person 4 options \$13.00 per person

Chips, Salsa and Guacamole
Hummus with Flat breads and Veggies
Bourbon Bacon Brownies
Gourmet Popcorn
Assorted Cookies
Fudge Brownies
Mixed Nuts
House-made Potato Chips
Candy Bars
Chex Mix
Pretzels
Granola Bars
String Cheese
Creole Snack Mix

Enhancements - \$2/person

Mini Pecan and Cinnamon Rolls from Bagel Bin Protein Shakes Charcuterie Tray Ice Cream Bars Local Cheese and Charcuterie Tray Energy Drinks, PowerAde, Coconut Water Breakfast Burritos Nacho Ba**r**



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Complete Meeting Package

\$65/person

Minimum of 15 attendees required for package pricing

*Includes:

Room rental
Flip chart with pad & markers
Wireless internet access

Sheraton Continental Breakfast

Sliced Fresh Fruits and Berries
Fresh Breakfast Breads, Muffins and Croissants
Assorted Bagels
Jellies, Butter and Cream Cheese
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Hot herbal Teas and Assorted Juices

Morning Break

Assorted Granola Bars Whole Fresh Fruit Soft Drinks and Bottled Waters Freshly Brewed Regular and Decaffeinated Starbucks® Coffee Hot herbal Teas

Deli Buffet

House-made Soup of the Day
Fresh Garden Salad with 2 Dressings
Pasta and Potato Salads
Sliced Roasted Turkey Breast, Roasted Beef and Honey Baked Ham
Assorted Cheeses and Condiments
Sliced Breads
Assorted Soft Drinks
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Hot herbal Teas

Afternoon Break

Sliced Fruits Assorted Freshly Baked Cookies Chocolate Brownies Granola Bars Potato Chips Snack Mix Soft drinks and Bottled Water

Dinner

Dinner Buffets

Buffets are for service of 25 guests or more (\$80 labor fee for less than 25 guests)

Executive Buffet - \$37

Assorted Breads and Butter

Caesar Salad - Romaine, Onion, Garlic Croutons, Shaved Parmesan, House-made Dressing Sheraton Salad - MIxed Greens, Cucumber, Carrot, Shaved Red Onion, Tomato, Feta Cheese and

Cilantro Lime Vinaigrette Grilled Vegetable Salad

Garlic Mashed Potatoes

Sautéed Broccolini

Seared Salmon on Saffron Basmati Rice with Chimichuri Sauce

Pan Roasted Airline Chicken Breasts on Truffled Macaroni and Cheese

Grill New York Strips with House-Made Worcestershire Sauce

Chef's Choice of Dessert

Themed Dinner Buffets

Themed Dinner Buffets are served with your choice of 2 side dishes, 3 main selections and Chef's Choice Dessert (Excludes Mexican and Cajun Buffets)

Back Yard Grill-Out Buffet - \$31 - Served with Mixed Green Salad

Hamburgers

Turkey Burgers

Bratwurst

Beef Franks

Marinated Chicken Breasts

Pasta Buffet - \$33 – Served with Caesar Salad, Fresh Bread

Italian Sausage Lasagna

Rustic Vegetarian Lasagna

Chicken, Spinach, Artichoke and Asparagus with Orecchiette Pasta and Asiago Cream Sauce

Pasta Carbonara

Pasta al Forno – Baked Penne with Eggplant, Homemade Meatballs, and Fresh Mozzarella

Truffled Macaroni and Cheese - Braised Chicken and tender Elbow Pasta in a mild Truffle and Blue

Cheese Sauce

Spaghetti and Meatballs

Chicken Alfredo

Chicken Marsala

Comfort Food Buffet - \$33 – Served with Mixed Green Salad, Assorted Breads

Southern Fried Chicken

Baked Macaroni and Cheese

Meatloaf

Turkey Meatloaf

BBO Brisket or Pork

Mushroom Braised Pork Chops

BBQ Buffet - \$35 - with Mixed Green Salad and Corn

Bread Muffins

Classic BBQ Chicken Lemon and Herb Chicken Texas Style Sliced Brisket Saint Louis Style Pulled Pork Grilled Pork Chops Grilled New York Strip Steaks

Mexican Fiesta Buffet - \$36 – Served with Latin inspired Salad with cilantro-lime dressing, chips, salsa, guacamole, poblano gratin, and tequila-lime rice pudding. Choice of 3:

Skirt steak or Vegetarian Tamales

Street Style Tacos (carne asada, el pastor, pollo, or camarones)

Pork Carnitas

Chicken or Steak Fajitas

Enchiladas (Chicken or Cheese)

Cajun Buffet - \$38

Sweet Potato and Apple Salad

Jambalaya

Crawfish Etouffee

Grilled Andouille Sausage

Red Beans and Rice

Maquechoux

Corn Bread

Dessert - (choose 1)

- Banana Bread Pudding with Banana Rum Sauce
- Buttermilk Pie

Side Dishes

Hot Cold

Truffled Macaroni and Cheese

Baked Beans

Mashed Potatoes and Gravy Classic Macaroni and Cheese Traditional Glazed Carrots Loaded Mashed Potatoes

Basmati Rice Pilaf Poblano Gratin

Cauliflower or Potato Gratin Sauteed Green Beans or Broccoli

Maque Choux (Cajun Style Creamed Corn)

Chips with Salsa and Guacamole Old Fashioned Potato Salad German Potato Salad Rotini Pasta Salad Macaroni Salad Fruit Salad

Grilled Vegetable Salad

Black Bean and Roasted Corn Salad Broccoli and Sundried Tomato Salad

Maroccan Style Barley Salad Cucumber and Tomato Salad **Plated Dinners** – **We enjoy being creative please contact to create your custom menus**
Plated Dinners Are Served with Choice of Salad and Dessert; Rolls and Butter; Water, Iced Tea and Coffee

Salad Options (choose 1)

Sheraton Salad

Mixed Greens, Cucumber, Carrot, Onion, Tomato, Feta Cheese, Toasted Pumpkin Seeds and Cilantro Lime Vinaigrette

Caesar Salad

Romaine, Red Onion, Garlic Croutons, Parmesan Cheese, House-made Dressing

Classic Wedge Salad – add \$2

Baby Iceberg, Cherry Tomatoes, Red Onion, Applewood Smoked Bacon, Chive, Blue Cheese Crumbles and Dressing

Spinach Salad - add \$2

Baby Spinach, Applewood Smoked Bacon, Roasted Corn, Carrot, Onion, Cucumber, Radish, Blue Cheese and Balsamic Vinaigrette

Entrée Options

Omaha Steaks® Filet - \$45

Seared Petite Filet Mignon topped with Braised Short Ribs, Potato Gratin and Sautéed Broccolini Braising Reduction

Scallops - \$36

Pan Seared Scallops on Preserved Lemon Risotto with Sweet Corn Succotash

Brined Pork Loin - \$32

Roasted Pork Loin on Sage and Butternut Squash Risotto, Sautéed Asparagus with Herb Jus

Italian Sausage Lasagna - \$25

House-made Italian Sausage and Marinara, Béchamel Sauce, Ricotta, Fresh Herbs and Mozzarella and Parmesan Cheeses, Served with Roasted Vegetables

Pan Roasted Chicken - \$29

Marinated Chicken Chop, Truffled Macaroni and Cheese, Grilled Asparagus, Caramelized Shallot Sauce

Grilled Omaha Steaks - \$44

Marinated 14oz Ribeye, Potato Puree, Garlic Sautéed Broccolini, Seared Mushroom-Madeira Sauce

Seared Salmon - \$29

Herb Crusted Salmon Filet, Mediterranean Cous Cous, Artichoke Hearts, Oven Dried Tomatoes, Herb Pesto

Gnocchi (V) - \$25

Potato Pasta, Browned Butter, Broccolini, Sundried Tomatoes, Goat Cheese, Fresh Sage Vegetarian



Dessert Options (Choose 1) **When it comes to cheesecake we enjoy being creative. Please contact us to create your custom cheese cake**

- New York Cheesecake
- Vanilla Bean Panna Cotta
- German Chocolate Cake
- Decadent Chocolate Cake
- Tiramisu
- Red Velvet Cake
- Brownies
- Blondies



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Receptions

Hot Hors D'oeuvres

\$250 per 100 pieces

- Sweet Corn and Tarragon Succotash Stuffed Mushrooms
- Chipotle BBQ Meatballs
- Chicken Wings with choice of sauces (Buffalo, Garlic, Asian, BBQ)
- Chicken Tenders with Honey Mustard and BBQ
- Onion Rings with Remoulade

\$300 per 100 pieces

- Teriyaki Chicken Skewers
- Boursin Stuffed Mushrooms
- Artichoke and Roasted Pepper Dip with Baked Pita Points
- Mini Grilled Cheese with wild Mushrooms and Asiago
- Sundried Tomato Risotto Cake with Pesto Aioli
- Smoked Pork on corn and scallion cake
- Fig and Mascarpone Phyllo Purse

\$400 per 100 pieces

- Bacon Wrapped Shrimp with Jerk BBQ
- Prosciutto Wrapped Shrimp with Red Pepper Coulis
- Mini Crab and Shrimp Cakes with Remoulade
- Pork or Vegetarian Egg Rolls with a variety of dipping sauces
- Panang Shrimp Egg Roll with Sweet Chili Sauce
- Peppercorn Crusted Beef Tenderloin on Sweet Potato Herb Biscuits with Horseradish
- Coconut Shrimp with Pineapple Vodka dipping Sauce

Cold Hors D'oeuvres

\$250 per 100 pieces

- Assorted Bruschetta Traditional, Artichoke, Bean
- Hummus with Whole Wheat Pita
- Prosciutto Wrapped Melon
- Shrimp Cocktail

\$300 per 100 pieces

- Bacon and Blue BLT Crostini
- Candied Onions and Feta on Polenta Rounds

\$400 per 100 pieces

- Smoked Salmon Crostini

Trays and Platters

- Antipasto Display \$8 per person
- Artisan Cheese Display \$7 per person
- Crisp Vegetable Display \$4 per person
- Fruit Platter \$5 per person
- Domestic Cheese Display \$5 per person

Specialty Stations - Require a minimum of 40 guests for a 2-hour service, a \$100 Fee will be assessed for groups under 40

Make it an action station for \$100 per attendant

- Quesadilla Station with a variety of dipping Sauces \$9/person (choose 3)
 - o Roasted Vegetable and Pepper Jack
 - o Grilled Chicken and Cilantro
 - o Brie and Apples
 - o Tri-Tip Steak with Jack Cheese
 - o Jalisco Style Chicken
 - o Bean and Vegetable
- Raw Bar \$19/ person
 - o Crab legs,
 - Oysters
 - o Poached Shrimp
 - o Grilled Lobster Tails
 - o Garlic Steamed Clams

- Pasta Station \$7/person (choice of 1)
 - o Chicken Alfredo
 - Gnocchi, Browned Butter, Broccolini, Sundried Tomatoes, Goat Cheese, Fresh Sage
 - Truffled Macaroni and Cheese Braised Chicken and tender Elbow Pasta in a mild Truffle and Blue Cheese Sauce
 - Chicken, Spinach, Artichoke and Asparagus with Penne Pasta and Asiago Cream Sauce
 - o Pasta Carbonara
- Saffron Risotto Station \$10/person

Toppings include:

- o Truffle Scented Mushrooms
- Sautéed Vegetables
- o Fried Artichokes
- o Creamy Spinach and Blue Cheese
- o Lemon Chicken and Mascarpone

Carving Stations – serves 35 guests (reception Style) all served with rolls **\$50 Carving Attendant Fee will be assessed**

- o Herb Brined Turkey Breast with Cranberry Sage Chutney \$225
- Salt Crusted Prime Rib with Horseradish Crème au Jus \$325
- o Maple Glazed Ham with Grained Mustard \$225
- Vegetarian Wellington with Roasted Tomato Sauce \$175
- o Porcetta (Italian Style Pork Roast) \$250

^{**}Served with traditional accompaniments**

Beverage Service

Beverage Service is available on a Host-Sponsored or Cash-Per-Drink basis

- **Minimum of 25 people for any Hosted Bar Package**
- **There will be a \$60 Charge per bartender on all Hosted and Cash Bars**

Hosted Bar

Call Brands - \$5.00 per drink

Premium Brands/Cordials - \$5.50 per drink

Domestic Beer - \$4.00 per drink

Imported Beer - \$4.25 per drink

House Wine - \$5.50 per glass or \$20 per bottle

Premium Wines - \$7.50 per glass or \$26 per bottle

Soft Drinks - \$2.50 per drink

1 Hour Call Brands - \$10.00 per person	1 Hour Premium Brands - \$12.00 per person
2 Hour Call Brands - \$14.00 per person	2 Hour Premium Brands - \$15.50 per person
3 Hour Call Brands - \$17.50 per person	3 Hour Premium Brands - \$19.50 per person
4 Hour Call Brands - \$19.50 per person	4 Hour Premium Brands - \$22.50 per person
5 Hour Call Brands - \$22.00 per person	5 Hour Premium Brands - \$25.00 per person
6 Hour Call Brands - \$24.00 per person	6 Hour Premium Brands - \$27.00 per person

Beer and Wine Bar

Beer and Wine Bar includes Domestic Beers, House Glasses of Wine, Soda, and Bottled Water

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1 Hour - $9.00 per person
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2 Hours - \$13.00 per person

3 Hours - \$15.95 per person

4 Hours - \$17.50 per person

5 Hours - \$18.95 per person

6 Hours - \$20.75 per person

Cash Bar

Call Brands - \$5.00 per drink

Premium Brands/Cordials - \$6.00 per drink

Domestic Beer - \$4.00 per drink

Imported Beer - \$5.00 per drink

House Wine - \$6.00 per glass

Premium Wine - \$8.00 per glass

Soft Drinks - \$3.00 per drink



Spirits Selections

Call Brands	Premium Brands	Cordials	
Jim Beam	Jack Daniels	Baileys	Kahlua
Smirnoff	Absolut	Drambuie	Frangelico
Beefeater	Tanqueray	Grand Marnier	
Cutty Sark	Dewar Scotch	Molinari Samb	ouca
Bacardi	Canadian Club	DiSaronno Am	aretto
Sauza Tequila	Seagram's VO		
Martini and Rossi	Crown Royal		

Beer Selections

Domestic Beer	Imported Beer

BudweiserCoronaStella ArtoisBud LightCorona LightAmstelMichelob UltraHeinekenBlue MoonMiller LiteHeineken LightSaint Pauli's (NA)

Coors Light Sam Adams

O'Douls (NA) Boulevard Wheat

Wine Selections

House Wine	s (Canyon Road)	Premium W	<u>ines (Wood B</u>	<u>ridge)</u>
Cabernet	Sauvignon Blanc	Cabernet	Moscato	Sauvignon Blanc
Chardonnay	White Zinfandel	Chardonnay	Pinot Grigio	White Zinfandel
Merlot		Malbec	Pinot Noir	
Moscato		Merlot	Riesling	

^{**}Champagne Toast - \$2.95 per person**

^{**}Domestic Beer Keg \$300 each - Choice of Budweiser, Bud Light, Miller Lite or Coors Light**