



Meeting Planner's Package

The Meeting Planner's Package is a \$79.95 + +/per person package, which includes Continental Breakfast, Mid-Morning Break, Lunch, Mid-Afternoon Break, and a Meeting Room appropriate in size for your event.

Continental Breakfast

*Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Assorted Teas
Selection of Chilled Juices
Seasonal Sliced Fruit and Berries
Assortment of Croissants, Danish, and Muffins with Butter and Preserves*

Mid-Morning Break

Coffee, Decaffeinated Coffee, Tea, Assorted Soft Drinks, and Bottled Waters

Lunch Buffet

*Served in a reserved area of the
Omaha Steakhouse*

Daily Menus are attached

Mid-Afternoon Break

Daily Menus are attached

A minimum guarantee of 10 People is required on the Meeting Planner's Package



Meeting Planners Package Daily Menus

(Menus will be alternating depending on the week, please check with your Catering Manager to verify the correct menu)

Mondays

Menu #1: Chicken & Andouille Rice Soup, Roasted Corn & Black Bean Salad, Three Bean Salad served with Feta Cheese & Tequila Lime Vinaigrette, Tortilla Chips, Pulled Pork Enchiladas, Vegetarian Burritos, Roasted Ancho Chile Rubbed Chicken, Black Beans and White Rice, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea

Afternoon Break: Assorted Frozen Fruit Bars, Dark Chocolate Dipped Strawberries, Melon Skewers, Gatorade Power Bars, Assorted Sodas, and Bottled Water

Tuesday

Menu #1: Anti-Pasta Salad, Italian Wedding Soup, Tomato Mozzarella Salad, Vegetable Lasagna, Chicken Franchise served with Fresh Basil Lemon Butter, Braised Beef in Barolo, Stewed Tomatoes and Vegetables served with Cannelloni Beans, Roasted Garlic Pesto Pizza Bread, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea

Menu #2: Tomato Basil Bisque, Rigatoni Pasta Salad served with Prosciutto, Genoa Salami, Tomatoes, Bleu Cheese, Artichokes, and Parmesan Basil Dressing, Shrimp Salad served with Spinach, Arugula, Asparagus, and Red Wine Pesto Vinaigrette, Northern Italian Chicken Parmesan served with Roasted Tomato Sauce, Spinach Manicotti served with Garlic Cream Sauce, Rosemary Roasted Pork Loin served with Wilted Greens, White Beans, and Rustic Mushroom Ragout, Wilted Spinach, Arugula, Asparagus, Green Beans, Bruschetta, and Balsamic Glaze, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee and Ice Tea

Afternoon Break: Pita Chips, Tortilla Chips, Mrs. Vicks BBQ & Plain Chips, Onion Dip, Artichoke & Spinach Dip, Assorted Sodas, and Bottled Water

All prices are subject to 22% service charge and applicable sales tax



Wednesday

Menu #1: Tomato, Cucumber, and Onion Salad, Wild Rice Pecan & Cranberry Salad, Grilled Chicken served with Rosemary Orange and Lemon Garlic, Grilled Flat Iron Steak served with Sweet Onion Marmalade and Red Wine Sauce, Scallion Potato Pancakes, Corn, Broccoli, Cauliflower, and Red Peppers, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea

Menu #2: Chicken Avocado Cilantro Tortilla Soup, Mixed Greens served with Avocado Dressing, Vegetable Enchiladas served with Cilantro Cream, Pulled Pork Tacos served with Cilantro Cream, Chili Con Carne Flat Iron Steak served with Chili Chocolate Sauce, Tequila Lime Marinated Chicken served with Mango Pico de Gallo, Mexican Red Rice served with Corn Relish, Tortilla Chips served with Tomatillo Sauce, Mild Salsa, and Guacamole, Chef's Choice of Dessert, and Freshly Brewed Starbucks Coffee Service and Ice Tea

Afternoon Break: Chocolate Chip Cookies, Chocolate-Chocolate Chip Cookies, Assorted Chocolate Candy Bars, Mini M&M's, Turtle Fudge Brownies, Assorted Sodas, and Bottled Water

Thursday

Menu #1: Crab & Corn Chowder, Asian Mixed Greens served with Ginger Soy, Lo-Mien Salad served with Fresh Vegetables and Sesame Garlic Sauce, Sesame Chicken served with Spicy Orange Sauce, Beef Stir-Fry served with General Tao's Sauce, Fried Rice, Asian Vegetables, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea

Menu #2: Cauliflower Carrot Soup, Citrus Melon Salad served with Banana Yogurt Sauce, Chopped Salad served with Assorted Condiments, Crumbled Bleu Cheese Dressing and 1000 Island Dressing, Blackened Salmon served with Lemon Grass Shrimp Sauce, Steak Diane (Sliced Grilled Sirloin served with Cognac and Madeira Mushroom Sauce, Roasted Herb Chicken served with Sun-dried Tomato, Sage, Oregano Veloute Sauce, Seasonal Vegetables, Almond Cornflake Potato Croquette, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea

Afternoon Break: Warm Pretzels, Popcorn, Individual Wrapped Cajun Mixed Nuts, Cracker Jacks, Assorted Sodas, and Bottled Water



Friday

Menu #1: *Red Slaw Salad, Pickled Vegetable Salad, Blackened Chicken, Hamburgers, BBQ Pulled Pork, Sautéed Onions and Mushrooms, 3 Cheeses Baked Macaroni & Cheese, Southwest Seasonal Potato Wedges, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea*

Menu #2: *Texas Chili, Loaded Baked Potato Salad, Watermelon and Red Onion Salad, Almond Crusted Chicken served with Apricot Mornay Sauce, Bourbon BBQ Braised Short Ribs, Bratwurst served with Peppers and Onions, Whipped Sweet Potatoes, Baked Beans, Corn on the Cob, Chef's Choice of Dessert, Freshly Brewed Starbucks Coffee Service and Ice Tea*

Afternoon Break: *Assorted Cookies to include Sugar, Chocolate, Peanut Butter, Oatmeal, White Chocolate, Triple Chocolate, Assorted Sodas, and Bottled Water*

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