



# CATERING MENUS



**EMBASSY  
SUITES**  
by Hilton™

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Lincoln

1040 P Street Lincoln, Nebraska

[www.embassysuiteslincoln.com](http://www.embassysuiteslincoln.com) | (402) 474-1111



packages

## Half-Day Corporate Package | \$70 Per Person

### Each Package Includes

General Session Meeting Space with Standard Setup  
Registration Table

### Half-Day Beverage Service

### Standard Audio-Visual Package

Screen, LCD Projector, AV Cart, Flipchart, Podium  
(1) Wireless Handheld Microphone or (1) Wireless Lavalier Microphone  
Standard Wireless Internet

**The Embassy Continental Breakfast or One-Hour Specialty Theme Break**

**Boxed Lunch or Theme Lunch Buffet**

## Full-Day Corporate Package | \$90 Per Person

### Each Package Includes

General Session Meeting Space with Standard Setup  
Registration Table

### All-Day Beverage Service

### Standard Audio-Visual Package

Screen, LCD Projector, AV Cart, Flipchart, Podium  
(1) Wireless Handheld Microphone or (1) Wireless Lavalier Microphone  
Standard Wireless Internet

**The Embassy Continental Breakfast**

**Boxed Lunch or Theme Lunch Buffet**

**One-Hour Specialty Theme Break**



## breakfast

### Buffet

#### Heartland Buffet | \$19 per person

Seasonal Fresh Fruit Display  
Freshly Scrambled Eggs with Melted Cheddar-Jack Cheese & Scallions  
Applewood Smoked Bacon  
Country Sausage Links  
Potatoes O'Brien  
Assorted Danish, Muffins & Breakfast Breads  
Hot Teas  
Chilled Fruit Juices | Orange, Apple and Cranberry  
Freshly Brewed Coffee | Regular and Decaf

#### The Embassy Executive Buffet | \$25 per person

Seasonal Fresh Fruit Display  
Assorted Danish, Muffins, & Breakfast Breads  
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves  
Egg Casserole | Spinach, Mushrooms and Diced Ham topped with Melted Swiss Cheese  
Choice of: French toast with Caramelized Pecans and Warm Maple Syrup Or Biscuits & Black-Pepper Sausage Gravy  
Applewood Smoked Bacon  
Country Sausage Links  
Potatoes O'Brien  
Hot Teas  
Chilled Fruit Juices | Orange, Apple and Cranberry  
Freshly Brewed Coffee | Regular and Decaf

### Plated

#### The Embassy Breakfast | \$15 per person

Freshly Scrambled Eggs with Melted Cheddar-Jack Cheese & Scallions  
Potatoes O'Brien  
Applewood Smoked Bacon or Country Sausage Links

#### Quiche Lorraine | \$15 per person

Bacon, Swiss Cheese & Onions amidst Eggs and Cream in a Pastry Shell | Served with a Grilled Tomato and Potatoes O'Brien

#### Quiche Florentine | \$15 per person

Spinach, Swiss and Parmesan Cheese, Roasted Red Peppers & Onions amidst Eggs and Cream in a Pastry Shell | Served with a Grilled Tomato and Potatoes O'Brien

### Enhancements

#### Applewood Smoked Bacon or Country Sausage Links | \$2.50 per person

#### Egg Substitute | \$3 per person

#### Turkey Bacon or Turkey Sausage | \$3.50 per person

#### Fruit Cup | \$4 per person

A \$5.00 per person upcharge is applicable on buffets and action stations for groups of less than 30 guests

All plated breakfasts are served with Freshly Chilled Orange Juice, Assorted Miniature Breakfast Pastries, Hot Teas, and Freshly Brewed Coffee | Regular and Decaf



## breakfast

# Continental

### **The Embassy Continental** | \$14 per person

Sliced Fresh Fruit Display  
Assorted Danish, Muffins, & Breakfast Breads  
Hot Teas  
Chilled Fruit Juices | Orange, Apple, and Cranberry  
Freshly Brewed Coffee | Regular and Decaf

### **The Deluxe Embassy Continental** | \$16 per

person  
Sliced Fresh Fruit Display  
Individual Fruit Yogurts  
Assorted Danish, Muffins & Breakfast Breads  
Assorted Sliced Bagels with Flavored Cream Cheese, Butter  
and Fruit Preserves  
Hot Teas  
Chilled Fruit Juices | Orange, Apple, and Cranberry  
Freshly Brewed Coffee | Regular and Decaf

# Enhancements

**Assorted Sodas** | \$2.50 each

### **Breakfast Sandwiches** | \$48 per dozen

Choice of: Mini Croissant Burst | with Scrambled Egg, Cheese  
& choice of Ham or Sausage  
Biscuit Sandwich | with Scrambled Egg & Canadian Bacon  
Breakfast Burrito | with Scrambled Eggs, Peppers, Onions,  
Cheese, Salsa & Ham

### **The Ultimate Oatmeal Bar** | \$6 per person

Rolled Oats Served Hot with a Selection of Fresh and Dried  
Fruits, Slivered Almonds, Brown Sugar, Golden Raisins, Skim &  
2% Milk

# Stations

### **Yogurt Parfait Bar** | \$9 per person

Vanilla Greek Yogurt | Served with an Assortment of Toppings:  
Fresh Berries, Homemade Organic Granola, Candied  
Pecans, Walnuts, Almonds, Locally Sourced Honey, Dried  
Cherries, Cranberries, and Raisins

### **Omelet Station** | \$12 per person

Fillings include: Onions, Peppers, Mushrooms, Bacon, Sausage,  
Diced Ham, Tomatoes, Olives, Jalapeños and Assorted  
Shredded Cheeses with Fresh Homemade Salsa

# Heart Healthy Substitutes

**Egg Substitute** | \$2.50 per person

**Turkey Bacon or Turkey Sausage** | \$3.50  
per person

Breakfast stations available as an add on to plated or buffet breakfasts only



# m o r n i n g b r e a k s

## Ala Carte

### To Drink

#### Chilled Beverages and Juices

Assorted Coca-Cola® Products	\$2.50 Each
Freshly Brewed Iced Tea	\$28 Per Gallon
Lemonade	\$28 Per Gallon
Fruit Punch	\$28 Per Gallon
Bottled Fruit Juices (Orange, Cranberry, Apple)	\$4 Each
Dasani® Bottled Water	\$3 Each

#### Hot Beverages

Freshly Brewed Coffee   Regular and Decaf	\$34 Per Gallon
Hot Tea	\$3 Each
Hot Chocolate	\$3 Each
Hot Apple Cider	\$32 Per Gallon

### From the Bakery

Assorted Danish, Muffins & Breakfast Breads	\$32 Per Dozen
Assorted Donut Holes	\$24 Per Dozen
Assorted Full Sized Donuts	\$32 Per Dozen
Apple and Cherry Turnovers	\$32 Per Dozen
Assorted Bagels with Flavored Cream Cheese and Jellies	\$34 Per Dozen
Assorted Breakfast Breads	\$32 Per Dozen
Cinnamon Rolls	\$36 Per Dozen
Freshly Baked Scones (Raspberry, Blueberry, White Chocolate and Apple Cinnamon)	\$32 Per Dozen
Sliced Coffee Cake	\$32 Per Dozen

### A Healthy Start

Whole Fresh Fruit (Seasonal)	\$2.50 Each
Sliced Fresh Fruit	\$10 Per Person
Fruit Kebobs	\$36 Per Dozen
Assorted Granola Bars	\$4 Each
Assorted Yogurts	\$3 Each
Assorted Greek Yogurts	\$4 Each



## a f t e r n o o n b r e a k s

# Ala Carte

### From the Pantry

Individual Bags of Potato Chips	\$36 Per Dozen
Individual Packages of Almonds	\$48 Per Dozen
Fancy Mixed Nuts	\$7 Per Person
Homemade Potato Chips and French Onion Dip	\$6 Per Person
Gourmet Popcorn (Plain, Cheese, and Caramel)	\$5 Per Person

### From the Oven

Freshly Baked Jumbo Cookies	\$34 Per Dozen
Triple Chocolate Chunk Brownies	\$34 Per Dozen
Assorted Dessert Bars	\$36 Per Dozen
Rice Krispies® Squares	\$34 Per Dozen
Suite Cakes (Assorted Gourmet Cupcakes)	\$48 Per Dozen
Warm Sourdough Pretzels with Cheddar Cheese Sauce	\$36 Per Dozen

### From the Garden

Chocolate Dipped Strawberries	\$40 Per Dozen
Vegetable Crudités Served with Red-Pepper Aioli and Ranch Dips	\$9 Per Person
Tortilla Chips Served with Salsa and Chipotle Ranch	\$7 Per Person
Hummus Served with Pita Chips and Baby Carrots	\$8 Per Person



# break packages

## Beverage

### Half-day Service | \$11 per person

Freshly Brewed Coffee | Regular and Decaf  
Accompanied by Assorted Flavored Syrups  
Assorted Herbal and Black Teas  
Assorted Sodas and Bottled Water

### Full-day Service | \$18 per person

Freshly Brewed Coffee | Regular and Decaf  
Accompanied by Assorted Flavored Syrups  
Assorted Herbal and Black Teas  
Assorted Sodas and Bottled Water

## Theme Breaks

### The Sweet & Salty | \$12 per person

Build Your Own Trail Mix:  
Dried Fruits, Yogurt Covered Raisins, Mixed Nuts, Pretzels,  
M&M's® and Sunflower Seeds  
Whole Fresh Fruit Display | Includes Apples, Bananas and  
Grapes

### Movie Time | \$12 per person

Build Your Own Popcorn Mix:  
Plain, Cheese and Caramel Popcorn with Peanuts, M&M's®  
and Assorted Flavorings  
Miniature Candy Bars

## Theme Breaks Cont.

### Snack Away | \$12 per person

Pretzels, Goldfish, Crackers, M&M's, Assorted Colby  
Ridge Popcorns®, Chex Mix® and Homemade Potato  
Chips; Served with Onion Dip

### Suite Treats | \$13 per person

Assorted Cupcakes  
Sliced Apples with Creamy Caramel Dip  
Celery Sticks | Filled with Peanut Butter and Chocolate  
Sprinkles

### Yogurt Parfait Bar | \$15 per person

Non-Fat Greek Yogurt | Served with an Assortment of  
Toppings: Fresh Berries, Organic Granola, Candied Pecans,  
Walnuts, Almonds, Honey, Dried Cherries, and Dried  
Cranberries

### Nacho Bar | \$15 per person

Make Your Own Nachos:  
Tri-Colored Tortilla Chips, Refried Beans, Ground Beef, Queso  
Dip, Sour Cream, Black Olives, Sliced Jalapenos, Fresh Salsa  
and Guacamole



# l u n c h   b u f f e t

30 Person Minimum

There will be a \$5.00 per person upcharge for groups of less than 30 guests ordering buffets

Includes Iced Tea and Iced Water, Freshly Brewed Coffee | Regular and Decaf

## Sandwich Shop Buffet | \$32

per person

Macaroni Salad

Individual Bags of Potato Chips

Hot Deli Meats (select 2):

- Philly Steak with Roasted Mushrooms, Peppers and Onions
- Philly Chicken with Roasted Mushrooms, Peppers and Onions
- Pastrami
- Smoked Turkey
- Roast Beef
- Italian Sausage and Peppers

Accompaniments | Swiss, Provolone and Cheddar Cheese, Dijon Mustards, Mayonnaise, Lettuce, Sliced Tomato and a Variety of Breads and Rolls

Desserts | Chocolate Chunk Brownies & Assorted Dessert Bars

## P Street Deli | \$28 per person

Soup (select 1):

- Roasted Corn and Smoked-Turkey Chowder
- New England Clam Chowder
- Creamy Smoked Tomato Basil
- Beef & Barley Soup

Mixed Green Salad with Two Dressings

Pasta Salad

Potato Salad

Deli Meats | Roast Beef, Smoked Turkey, Honey Ham and Genoa Salami

Accompaniments | Sliced Cheeses, Lettuce, Tomatoes, Pickles, Sliced Onions, Dijon Mustards, Red-Pepper Aioli and Mayonnaise, Assorted Breads and Rolls

Desserts | Freshly Baked Cookies & Chocolate Chunk Brownies

## Gourmet Picnic Table | \$30 per

person

Mixed Green Salad with Two Dressings

Pasta Salad

Red Skin Potato Salad

Individual Bags of Potato Chips

Pre-made Sandwiches Cut in Halves (select 3)

- Roast Beef and Horseradish Cream on a Buttery Brioche Bun
- Italian Hero | Salami, Capicola, Ham and Smoked Turkey Breast, Provolone Cheese, Roma Tomatoes, Red Onions, Bell Peppers and Spring Greens Tossed with Italian Spices, Oil and Vinegar
- Smoked Turkey, Ham and Gouda with Roasted Pepper Aioli on Herbed Focaccia
- Chicken Salad on a Croissant
- Roasted Vegetables, Hummus, Shredded Lettuce and Provolone in a Whole Grain Wrap
- Smoked Turkey, Sliced Apples and Brie with Honey Mustard Spread on a Ciabatta Bun
- California Club | Turkey, Swiss Cheese, Bacon and Avocado on a Croissant

Desserts | Chocolate Chunk Brownies & Dessert Bars

## Mediterranean Sizzling Salad bar | \$34 per person

Spring Mix, Spinach and Romaine Lettuce

Couscous and Quinoa Tabbouleh Salad

Hot Toppers (pick two):

- Moroccan Spiced Grilled Chicken
- Marinated Sliced Flank Steak
- Lemon Herb Shrimp
- Glazed Salmon
- Grilled Portobellos and Summer Squashes

Accompaniments | Balsamic Vinaigrette, Raspberry Vinaigrette & Ranch Dressing, Cucumbers, Shredded Carrots, Sliced Peppers, Cherry Tomatoes, Kalamata Olives, Candied Walnuts, Dried Cranberries, Parmesan, Cheddar-Jack and Gorgonzola Cheese

Pita Bread and Hummus

Desserts | Baklava & Sugar Cookies





# l u n c h b u f f e t

30 Person Minimum

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Includes Iced Tea and Iced Water, Freshly Brewed Coffee | Regular and Decaf

## Little Italy | \$30 per person

Caesar Salad | Crisp Romaine Hearts, Parmesan Cheese, Cherry Tomatoes, and Kalamata Olives with Garlic Croutons, Caesar Dressing and Balsamic Vinaigrette

Pasta Salad

Breadsticks

Herb Roasted Italian Vegetables

Your Choice of Two:

- Traditional Meat Lasagna
- Vegetarian Lasagna
- Grilled Chicken with Lemon Pesto Sauce
- Chicken Piccata
- Chicken Marsala
- Italian Sausage with Sweet Peppers
- Penne Pasta with Marinara and Meatballs
- Manicotti with Marinara

Desserts | Tiramisu & Cannoli's

## All American | \$32 per person

Mixed Green Salad with Ranch and Dorothy Lynch Dressing

Potato Salad

Baked Beans

Individual Bags of Potato Chips

Your Choice of Three:

- Grilled Angus Burgers
- Brats and Sauerkraut
- Hot Dogs
- Grilled Chicken Breast
- Macaroni and Cheese

Accompaniments | Assorted Gourmet Buns, Green Leaf Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickles, Mayonnaise, Mustard, Ketchup, Relish, Diced Onions, Assorted Sliced Cheeses & BBQ Sauce

Dessert | Freshly Baked Cookies & Chocolate Chunk Brownies

## South of the Border | \$32 per person

Mixed Green Salad with Chipotle Ranch Dressing and Chile Mango Vinaigrette

Tri-Colored Tortilla Chips

Tacos | Seasoned Ground Beef with Crispy Taco Shells

Cheese Enchiladas

Spanish Rice and Beans

Fajitas with Seared Peppers, Onions and Flour Tortillas (select 1):

- Marinated Chicken
- Beef
- Carnitas (Pork)

Accompaniments | Diced Tomatoes, Cheddar-Jack Cheese, Guacamole, Jalapenos, Sour Cream, Fresh Salsa, Roasted Corn and Black Bean Salsa and Shredded Lettuce

Desserts | Sopapillas & Churros with Honey

## Backyard BBQ | \$34 per person

Red Bliss Potato Salad

Macaroni Salad

BBQ Brisket or Pulled Pork

Buttermilk Fried Chicken or Honey Glazed Roasted Chicken

Baked Tilapia or Battered Cod with Tarter Sauce  
Sweet Corn

Garlic Mashed Potatoes or Potato Wedges

Honey Cornbread

Dessert | Apple Tartlets



## l u n c h   b u f f e t

# Create Your Own Lunch Buffet

**2 Entrees** | \$34 per person

**3 Entrees** | \$38 per person

Includes | Freshly Baked Rolls and Butter  
Mixed Green Salad with Two Dressings  
Chef's Selection of Fresh Seasonal Vegetable  
Chef's Selection of Assorted Desserts  
Iced Tea and Iced Water  
Freshly Brewed Coffee | Regular and Decaf

### Cold Selection (Select 1)

Potato Salad  
Coleslaw  
Vegetable Crudit  with Ranch and Hummus Dips  
Pasta Salad  
Fruit Salad  
Macaroni Salad

### Accompaniment Selection (Select 1)

Sun-Dried Tomato Pesto Pasta  
Macaroni and Cheese  
Herb Roasted Yukon-Gold Potatoes  
Garlic Mashed Potatoes  
Wild Rice Pilaf

### Hot Entr e Selection (Select 2 or 3)

Chicken Piccata  
Teriyaki Chicken  
Chicken Beurre Blanc  
Roasted Pork Loin  
Beef Brisket  
English Cut Roast Beef  
Honey Lemon Glazed Salmon  
Baked Tilapia  
Traditional Meat Lasagna  
Vegetarian Lasagna

30 Person Minimum

There will be a \$5.00 per person upcharge for groups of less than 30 guests ordering buffets



## c o l d   p l a t e d   l u n c h

Entrée Prices Based on a Selection of One Accompaniment and One Entrée

Includes Chef's Choice Dessert, Iced Tea and Iced Water, and Freshly Brewed Coffee | Regular and Decaf

### Accompaniment

- Red Bliss Potato Salad
- Pasta Salad
- Macaroni Salad
- Fruit Cup
- Individual Bags of Chips

### Entrees

**Mediterranean wrap** | \$22 per person  
Sun-Dried Tomato Wrap Filled with Grilled Zucchini, Yellow Squash, Red Peppers, Portobello Mushrooms, Shredded Provolone and Parmesan Cheeses, Sprouts, Shredded Lettuce, Diced Tomatoes and a Hummus Spread

**Curry Chicken Salad Croissant** | \$24 per person  
Spiced Chicken with Dried Apricots and Cranberries, Toasted Almonds and Green Onions in a Light Curried Citrus Dressing, Served with Daikon Sprouts and Cabbage Slaw on a Croissant Bun

**Turkey Harvest Wrap** | \$24 per person  
Sliced Smoked Turkey, Creamy Brie Cheese, Sliced Apples and Pears, Accompanied by a Stone Ground Mustard Spread, Shredded Lettuce and Tomato in a Whole Wheat Wrap

**Chicken Bacon Ranch** | \$24 per person  
Grilled Chicken, Ranch Spread, Bacon, Provolone Cheese, Lettuce and Tomato on a Ciabatta Bun

**Roast Beef** | \$24 per person  
Roast Beef and Cheddar Cheese, Horseradish Cream, Green Leaf Lettuce and Tomato on a Buttery Brioche Bun

### Entrees (cont.)

**Club Brioche** | \$24 per person  
Smoked Turkey, Ham, Applewood Bacon, Swiss and Cheddar Cheeses, Lettuce, Tomato and Mayo on a Buttery Brioche Bun

**Italian Hero** | \$25 per person  
Salami, Capicola, Ham and Smoked Turkey Breast, Provolone Cheese, Roma Tomatoes, Red Onions, Bell Peppers and Spring Greens Tossed with Italian Spices, Oil and Vinegar

### Boxed Lunches

**Basic Boxed Lunched** | \$22 per person  
Your Choice of Two | Roast Beef, Ham, Turkey, or Vegetarian  
Served with | A Bag of Chips  
Piece of Fresh Fruit  
Cookie  
Water or Soda  
Andes Chocolate Mint

**Executive Boxed Lunched** | \$24 per person  
Choose Two Sandwiches from Cold Plated Lunch Sandwiches  
Served with | A Bag of Chips  
Piece of Fresh Fruit  
Cookie  
Water or Soda  
Andes Chocolate Mint



## h o t p l a t e d l u n c h

Entrée Prices Based on a Selection of One Salad, One Accompaniment, One Entrée, and One Dessert  
Includes Freshly Baked Rolls and Butter, Chef's Selection Seasonal Vegetable, Iced Tea and Iced Water, Freshly Brewed Coffee | Regular and Decaf

Multiple entrée service is available. All entrées will include the same salad, accompaniment, and dessert and will be charged at the highest entrée price.

### Salads

#### Garden Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Julienne Carrots, Yellow Squash, Red Cabbage and Croutons

#### Caesar Salad

Crisp Romaine Hearts, Cherry Tomatoes, Croutons and Shredded Parmesan Cheese

#### Embassy House Salad

Crisp Romaine Hearts, Cheddar-Jack Cheese, Diced Roma Tomatoes, Bacon, Eggs and Sunflower Seeds

#### Dressings (Select 2)

Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Champagne Dijon Vinaigrette, Dorothy Lynch, Italian & Bleu Cheese

### Accompaniments

Sun-Dried Tomato Pesto Pasta  
Herb Roasted Yukon Gold Potatoes  
Garlic Mashed Potatoes  
Wild Rice Pilaf

### Entrees

#### Lasagna | \$25 per person

Traditional Meat or Vegetarian Lasagna Served with Sautéed Italian Vegetables, Garlic Breadstick and a Florentine Roasted Tomato

#### Caprese Grilled Chicken Genovese | \$27 per person

Herb Grilled Chicken Breast, Balsamic Glaze and Fire-Roasted Tomato Tapenade, Served with Mozzarella Cream Sauce & Roasted Potatoes

### Entrees (cont.)

#### Embassy Chicken | \$27 per person

Sautéed Chicken Breast Served with Your Choice of Sauce | Herb Beurre Blanc, Piccata, or Marsala & Your Choice of Accompaniment

#### Boneless Pork Chop | \$29 per person

Rosemary Grilled Pork Chop with Fire-Roasted Apple Chutney & Your Choice of Accompaniment

#### London Broil | \$29 per person

Thinly Sliced Grilled Marinated Flank Steak with Rustic Diane Sauce & Your Choice of Accompaniment

#### Smoked Brisket | \$29 per person

Smoked Beef Brisket Drizzled with House-Made Sweet and Tangy BBQ Sauce & Your Choice of Accompaniment

#### Salmon Caponata | \$31 per person

Herb-crusting Salmon Seared and Topped with a Sicilian-Style Artichoke and Tomato Caponata on a Bed of Rice

### Desserts

Carrot Cake  
Chocolate Bundt Cake  
Meyer Lemon Curd Cake  
Bistro Chocolate Cake  
Bistro Key Lime Pie  
Bistro NY Cheesecake  
Bistro Red Velvet Cake  
Bistro Tiramisu



## l u n c h e n t r é e s a l a d s

Includes Freshly Baked Rolls and Butter, Chef's Choice Dessert, Iced Tea and Iced Water, Freshly Brewed Coffee | Regular and Decaf

### **Chicken Caesar Salad** | \$22 per person

Grilled Chicken Served on a Bed of Crisp Romaine Hearts, Shaved Parmesan Cheese, Cherry Tomatoes and Garlic-Roasted Croutons Tossed in a Caesar Dressing

### **Oriental Chicken Salad** | \$22 per person

Ginger-Soy Marinated Chicken Served on Romaine Lettuce Topped with Mandarin Oranges, Carrots, Green Onions and Crispy Noodles, Served with Asian Ginger Dressing

### **Blackened Chicken Salad** | \$22 per person

Mixed Greens, Blackened Chicken, Avocado, Diced Tomatoes, Roasted Corn, Cilantro, Black Beans, Cheddar-Jack Cheese, Served with Chipotle Ranch and Chile Mango Vinaigrette

### **Chop Salad** | \$22 per person

Mixed Greens, Smoked Turkey, Ham, Applewood-Bacon Crumbles, Shredded Swiss and Cheddar Cheese, Sliced Egg, Avocado, Tomatoes and Sourdough Croutons, Served with Ranch Dressing

### **Add a Soup** | \$5 per person

Roasted Corn and Smoked-Turkey Chowder  
New England Clam Chowder  
Beef Barley Soup  
Creamy Smoked Tomato Basil Soup



## d i s p l a y s

### **Crudités of Raw and Grilled Vegetables** | \$9 Per Person

Grape Tomatoes, Carrots, Broccoli, Cauliflower, Baby Carrots, Cucumbers, Grilled Asparagus Spears, Grilled Zucchini, Grilled Squash and Marinated Mushrooms, Served with Ranch and Red-Pepper Aioli

### **International and Domestic Cheese** | \$12 Per Person

Chef's Assortment of International and Domestic Cheeses with Lavosh and Gourmet Crackers

### **Seasonal Fresh Fruit** | \$10 Per Person

Assorted Sliced Melons, Pineapple, Fresh Berries, and Grapes

### **Mediterranean** | \$15 Per Person

Marinated Olives, Asparagus, Fresh Mozzarella, Pepperoncini, Assorted Cured Meats, Olive Tapenade, Hummus, Served with Flatbreads, Pita Chips and Gourmet Crackers

### **Dessert Fondue** | \$15 Per Person

Warm and Creamy Chocolate and Caramel Dipping Sauces with Fresh Strawberries, Pineapple, Green Apples, Pretzels, Pirouette Cookies, Pound Cake and Oreo® Cookies



## h o r s d ' o e u v r e s

### Cold Hors d'Oeuvres

#### Beef, Chicken, Pork

Sliced Tenderloin with Bleu Cheese on Brioche	\$175 Per Order
*Curry Chicken Salad in Phyllo Cups	\$140 Per Order
*Coronets of Salami with Herb Cream Cheese	\$130 Per Order
*Prosciutto Wrapped Melon	\$140 Per Order

#### Vegetarian

*Boursin® Cheese Canapés with Apricot Glaze	\$140 Per Order
Mediterranean Bruschetta	\$130 Per Order
Tomato Basil Bruschetta with Roasted Red Peppers and Capers, Hummus and Parmesan	
Fresh Fruit Kebobs with Honey Yogurt Dip	\$145 Per Order
Antipasto Kebobs with Balsamic Reduction	\$145 Per Order
Skewered Sun-Dried Tomatoes, Kalamata Olives and Fresh Mozzarella with a Balsamic Reduction	
*Phyllo Cups with Brie, Honey, and Roasted Apples	\$140 Per Order

#### Seafood

*Smoked Salmon Canapés on Toast Points	\$175 Per Order
Jumbo Shrimp with Spicy Cocktail Sauce	\$195 Per Order
Shrimp Shooters	\$195 Per Order

### Passed Cold Hors d'Oeuvres \$35 per server per hour

\*Noted items are available for butler passing service

Each order contains 50 pieces



# h o r s d ' o e u v r e s

## Hot Hors d'Oeuvres

### Beef, Chicken, Pork

BBQ or Swedish Meatballs	\$130 Per Order
Cheeseburger Sliders with Cornichon Garnish	\$140 Per Order
*Mini Beef Wellington with Mushroom Duxelle	\$150 Per Order
Buffalo Style Chicken Wings with Blue Cheese & Ranch Dipping Sauces	\$140 Per Order
Thai Chicken Satay	\$135 Per Order
Mini Potato Skins	\$125 Per Order
Fried Potato Skins with Colby-Jack Cheese, Bacon and Chive Sour Cream	
*Petite Quiche	\$140 Per Order
Pork Pot Stickers with Sesame Soy Sauce	\$140 Per Order
*Bacon-Wrapped Water Chestnuts	\$140 Per Order
Italian Sausage Stuffed Mushrooms	\$140 Per Order
Pulled Pork Sliders	\$145 Per Order

### Vegetarian

Vegetable Spring Rolls with Sweet Chile and Soy Sauce	\$135 Per Order
*Asparagus Wrapped in Phyllo	\$135 Per Order
*Spanakopita	\$115 Per Order
Spinach and Artichoke Dip served with Tortilla Chips	\$140 Per Order
*Brie and Raspberry Phyllo Bites	\$150 Per Order

### Seafood

Crab Rangoon with Sweet and Sour Dipping Sauce	\$150 Per Order
Crab Cakes with Chile-Lime Remoulade	\$175 Per Order
Coconut Shrimp with Apricot Wasabi Sauce	\$175 Per Order
*Bacon Wrapped Scallops	\$180 Per Order

## Passed Hot Hors d'Oeuvres \$35 per server per hour

\*Noted items are available for butler passing service.  
While passing, hot hors d'oeuvres will be served at room temperature.

Each order contains 50 pieces





## specialty stations

Includes Two-Hours of Service

Please choose two or more specialty stations to design your own menu

Specialty stations are not available ala carte

### Street Taco | \$18 per person

Carne Asada  
Carnitas Pork  
Chile Lime Chicken  
Accompaniments | Cilantro Lime Slaw, Queso Fresco, Salsa, Tri-Color Tortilla Chips, Fresh Corn and Flour Tortillas

### Sliders | \$18 per person

Pulled Pork and Angus Burgers Served with Sliced Cheeses, Relish, and BBQ Sauce  
Onion Rings, Fried Pickle Chips and Ranch Dressing

### Pasta | \$19 per person

(Chef Attended Station)

Your Choice of Two:

- Penne Alla Vodka | Spiced Creamy Tomato Sauce with Garlic Parmesan and Vodka
  - Sausage and Peppers Farfalle | Bowtie Pasta with Marinara Sauce, Italian Sausage, Sautéed Onions, Red & Green Peppers
  - Pasta Primavera | Rigatoni with Light Herb Cream Sauce and Fresh Vegetable
  - Sun-Dried Tomato Pesto Tortellini | Cheese-Filled Tortellini with Sun-Dried Tomatoes and Basil Pesto
- Served with Parmesan Cheese and Breadsticks

### Nacho Bar | \$16 per person

Make Your Own Nachos:  
Served with Tri-Colored Tortilla Chips, Refried Beans, Queso Dip, Sour Cream, Black Olives, Sliced Jalapeños, Fresh Salsa and Guacamole

### Mashed Potato | \$17 per person

(Chef Attended Station)

Garlic Whipped Potatoes  
Yukon Gold Whipped Potatoes  
Sweet Potatoes

Accompaniments | Applewood-Smoked Bacon, Scallions, Cheddar Cheese, Gorgonzola, Parmesan, Sour Cream, Butter, Brown Sugar, Maple Syrup, Pecans and Mini Marshmallows

### Macaroni and Cheese | \$18 per person

Old Fashioned Macaroni and Cheese  
Smoked Gouda and White Cheddar Macaroni and Cheese  
Accompaniments | Andouille Sausage, Applewood-Smoked Bacon, Shrimp, Asparagus and Roasted Red Peppers

There will be a \$5.00 per person upcharge for groups less than 30 guests ordering specialty stations



## r e c e p t i o n   p a c k a g e s

Package includes Iced Tea, Iced Water, and Freshly Brewed Coffee | Regular and Decaf

Includes Two-Hours of Service

# Hors d'Oeuvres Package #1 | \$36 per person

Great for Afternoon and Early Evening Receptions

## Select Two Displays

### Seasonal Fresh Fruit Display

Assorted Sliced Melons, Pineapple, Fresh Berries, and Grapes

### Crudités of Raw and Grilled Vegetables

Grape Tomatoes, Carrots, Broccoli, Cauliflower, Celery, Baby Carrots, Cucumbers, Grilled Asparagus Spears, Grilled Zucchini, Grilled Squash and Marinated Mushrooms, Served with Ranch, French Onion Dip and Basil Vinaigrette Dressing

### International and Domestic Cheese Display

Our Chef's Assortment of International and Domestic Cheeses Displayed with Assorted Flatbreads, Lavosh and Crackers

### Mediterranean Display

Antipasto Display, Marinated Fresh Cheeses, Assorted Cured Meats and Sausages, Tapenade, Hummus, Pesto Herb-Infused Olive Oil, Served with Assorted Breads, Flatbreads and Pita Chips

## Select One Station

### Street Taco Station

Carne Asada, Carnitas Pork, and Chile Lime Chicken Served with Cilantro Lime Slaw, Queso Fresco, Salsa, Tri-Color Tortilla Chips, Fresh Corn and Flour Tortillas

### Slider Station

Pulled Pork and Angus Burgers Served with Sliced Cheeses, Relish, and BBQ Sauce. Served with Onion Rings, Fried Pickle Chips and Ranch Dressing

### Mashed Potato Station (Chef Attended Station)

Garlic Whipped Potatoes, Yukon-Gold Whipped Potatoes and Sweet Potatoes Accompanied by Applewood Smoked Bacon, Scallions, Cheddar Cheese, Gorgonzola, Parmesan, Sour Cream, Butter, Brown Sugar, Maple Syrup, Pecans and Mini Marshmallows

## Select One Station (cont.)

### Macaroni and Cheese Station

Old Fashioned Macaroni & Cheese and Smoked Gouda and White Cheddar Macaroni & Cheese Served with Andouille Sausage, Applewood-Smoked Bacon, Shrimp, Asparagus and Roasted Red Peppers

### Dessert Fondue Station

Warm and Creamy Chocolate and Caramel Dipping Sauces with Fresh Strawberries, Pineapple, Green Apples, Pretzels, Pirouette® Cookies, Pound Cake and Oreo® Cookies

## Select Three Hors d'Oeuvres

Vegetable Spring Rolls with Sweet Chile & Soy Sauces  
Mini Potato Skins  
Petite Quiche  
Spinach and Artichoke Dip  
Meatballs | BBQ or Swedish  
Chicken Satay  
Pot Stickers  
Bacon-Wrapped Water Chestnuts  
Crab Rangoon with Sweet and Sour Sauce



# r e c e p t i o n   p a c k a g e s

Package includes Iced Tea, Iced Water, and Freshly Brewed Coffee | Regular and Decaf

Includes Two-Hours of Service

## Hors d'Oeuvres Package #2 | \$49 per person

For an evening function with enough food to be considered "dinner".

### Select Three Displays

#### Seasonal Fresh Fruit Display

Assorted Sliced Melons, Pineapple, Fresh Berries, and Grapes

#### Crudité's of Raw and Grilled Vegetables

Grape Tomatoes, Carrots, Broccoli, Cauliflower, Celery, Baby Carrots, Cucumbers, Grilled Asparagus Spears, Grilled Zucchini, Grilled Squash and Marinated Mushrooms, Served with Ranch, French Onion Dip and Basil Vinaigrette Dressing

#### International and Domestic Cheese Display

Our Chef's Assortment of International and Domestic Cheeses Displayed with Assorted Flatbreads, Lavosh and Crackers

#### Mediterranean Display

Antipasto Display, Marinated Fresh Cheeses, Assorted Cured Meats and Sausages, Tapenade, Hummus, Pesto Herb-Infused Olive Oil, Served with Assorted Breads, Flatbreads and Pita Chips

### Select One Station

#### Street Taco Station

Carne Asada, Carnitas Pork, and Chile Lime Chicken Served with Cilantro Lime Slaw, Queso Fresco, Salsa, Tri-Color Tortilla Chips, Fresh Corn and Flour Tortillas

#### Slider Station

Pulled Pork and Angus Burgers Served with Sliced Cheeses, Relish, and BBQ Sauce. Served with Onion Rings, Fried Pickle Chips and Ranch Dressing

#### Mashed Potato Station (Chef Attended Station)

Garlic Whipped Potatoes, Yukon-Gold Whipped Potatoes and Sweet Potatoes Accompanied by Applewood Smoked Bacon, Scallions, Cheddar Cheese, Gorgonzola, Parmesan, Sour Cream, Butter, Brown Sugar, Maple Syrup, Pecans and Mini Marshmallows

### Select One Station (cont.)

#### Macaroni and Cheese Station

Old Fashioned Macaroni & Cheese and Smoked Gouda and White Cheddar Macaroni & Cheese Served with Andouille Sausage, Applewood-Smoked Bacon, Shrimp, Asparagus and Roasted Red Peppers

#### Dessert Fondue Station

Warm and Creamy Chocolate and Caramel Dipping Sauces with Fresh Strawberries, Pineapple, Green Apples, Pretzels, Pirouette® Cookies, Pound Cake and Oreo® Cookies

### Select One Chef-Attended Carving Station

Served with Cocktail Rolls and Condiments

Roast Turkey  
Baron of Beef  
Roasted Pork Loin

### Select Three Hors d'Oeuvres

Vegetable Spring Rolls with Sweet Chile & Soy Sauces  
Mini Potato Skins  
Petite Quiche  
Spinach and Artichoke Dip  
Meatballs | BBQ or Swedish  
Chicken Satay  
Pot Stickers  
Bacon-Wrapped Water Chestnuts  
Crab Rangoon with Sweet and Sour Sauce



## dinner buffet

# Create Your Own Dinner Buffet

**2 Entrée** | \$42 per person

**3 Entrée** | \$48 per person

Includes | Freshly Baked Rolls and Butter  
Chef's Selection of Fresh Seasonal Vegetable  
Chef's Selection of Assorted Desserts  
Iced Tea and Freshly Brewed Coffee | Regular and Decaf

## Garden Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Julienne Carrots, Yellow Squash, Red Cabbage, Croutons and Your Choice of Two Salad Dressings

## Pasta Salad

## Seasonal Fresh Fruit Display

## Carving Stations (Carver fee included)

**\*Carving Stations are considered an entrée selection at the additional pricing\***

Baron of Beef | add \$6 per person  
Prime Rib | add \$9 per person  
Spiral Honey Ham | add \$6 per person  
Roasted Turkey Breast | add \$6 per person  
Roasted Pork Loin | add \$7 per person

## Accompaniments (Select 2)

Herb Roasted Red Bliss Potatoes  
Roasted Potato Trio  
Garlic Mashed Potatoes  
Whipped Yukon Gold Potatoes  
Roasted Sweet Potatoes  
Wild Rice Pilaf  
Sun-Dried Tomato Orzo  
Pesto Penne Pasta  
Dauphinoise Potato  
Smoked Gouda and White Cheddar Macaroni and Cheese

## Hot Entrée (Select 2 or 3)

Chicken Marsala  
Chicken Piccata  
Cherry Champagne Chicken  
Teriyaki Chicken with Pineapple Salsa  
Sautéed Chicken Breast with Champagne Herb Sauce  
Sliced Rosemary-Crusted Grilled Pork Loin  
Glazed Ham  
Sliced Slow-Roasted Turkey in Pan Jus  
Smoked Beef Brisket with BBQ Sauce  
Bourbon Beef Tips  
Sliced Roast Beef with a Demi Glace  
London Broil with Rustic Diane Sauce  
Herb-Crusted Tilapia with Lemon Herb Veloute Sauce  
Pan-Seared Salmon Caponata  
Salmon with Raspberry Chipotle Sauce

30 Person Minimum

There will be a \$5 per person upcharge for groups of less than 30 guests



## plated dinner

Entrée Prices Based on Selection of One Salad with Two Dressings, One Accompaniment, Entrée and One Dessert.

Includes Freshly Baked Rolls and Butter, Chef's Selection of Fresh Seasonal Vegetable, Iced Tea and Freshly Brewed Coffee | Regular and Decaf  
Multiple entrée service is available. All entrees will include same vegetable and accompaniment and will be charged at the highest entrée price.

### Salads

#### Garden Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Julienne Carrots, Yellow Squash, Red Cabbage and Croutons

#### Caesar Salad

Crisp Romaine Hearts, Cherry Tomatoes, Croutons and Shredded Parmesan Cheese

#### Embassy House Salad

Crisp Romaine Hearts, Cheddar Jack Cheese, Diced Roma Tomatoes, Bacon, Eggs and Sunflower Seeds

**Dressings** | Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Champagne Dijon Vinaigrette, Dorothy Lynch, Italian & Bleu Cheese

### Accompaniments

Herb Roasted Red Bliss Potatoes

Roasted Potato Trio

Garlic Mashed Potatoes

Whipped Yukon Gold Potatoes

Roasted Sweet Potatoes

Wild Rice Pilaf

Sun-Dried Tomato Orzo

Pesto Penne Pasta

Dauphinoise Potato

Smoked Gouda and White Cheddar Macaroni & Cheese

### Entrées

#### Pecan Crusted Chicken | \$34 Per Person

Rosemary-Grilled Chicken Breast Crusted in Brown Sugar Pecans with Balsamic and Red Wine Reduction

#### Bacon Wrapped Chicken | \$34 Per Person

Herb Grilled Chicken, Wrapped in Applewood Smoked Bacon, Drizzled with Maple Pepper Glaze and Garnished with Fire Roasted Fuji Apples

#### Stuffed Chicken en Croute | \$36 Per Person

Chicken Breast Stuffed with Boursin Cheese, Wrapped in a Flaky, Puff Pastry, Baked to a Golden Brown, Topped with Toasted Almonds and Garnished with a Side of Fresh Apricot Glaze

#### Cherry Champagne Chicken | \$36 Per Person

Grilled Boneless Chicken Breast with a Creamy Champagne Vanilla Sauce and Cherry Amaretto Chutney Garnished with Toasted Almonds

#### Frenched Porterhouse Pork Chop | \$38 Per Person

Thyme-Crusted Pork Chop with Tellicherry-Pepper Honey Glaze, Crispy Prosciutto and Gorgonzola Cheese

#### Rosemary Grilled Pork Loin | \$38 Per Person

Rosemary Grilled Pork Loin Served with a Blackberry Demi-Glaze

#### Prime Rib | \$45 Per Person

Traditional Slow Roasted Prime Rib with Red Wine Au Jus and Horseradish Cream

#### Kansas City Strip | \$45 Per Person

10 oz. Center-Cut Strip Grilled to Perfection and Served with Bourbon Sauce



## plated dinner

Entrée Prices Based on Selection of One Salad with Two Dressings, One Accompaniment, Entrée and One Dessert.

Includes Freshly Baked Rolls and Butter, Chef's Selection of Fresh Seasonal Vegetable, Iced Tea and Freshly Brewed Coffee | Regular and Decaf  
Multiple entrée service is available. All entrees will include same salad, vegetable, and accompaniment and will be charged at the highest entrée price.

### Entrées (cont.)

**Grilled Beef Filet | \$48 Per Person**

Grilled Filet of Beef with a Bleu Cheese Crust and Worcestershire Reduction

**Beef Wellington | \$46 Per Person**

Grilled Tenderloin with Mushroom Duxelle Wrapped in a Flaky Puff Pastry and Baked to a Golden Brown with Bourbon Sauce

**Pan Seared Salmon Caponata | \$38 Per Person**

Herb-Crusted Salmon Seared and Topped with a Sicilian-Style Artichoke and Tomato Caponata

**Raspberry Chipotle Salmon | \$38 Per Person**

Herb-Crusted Salmon Seared and Topped with a Raspberry Chipotle Glaze

**Seasonal Ravioli (v) | \$32 Per Person**

Served with Accompanying Sauce and Fresh Seasonal Vegetable

**Vegetable Wellington (v) | \$32 Per Person**

With Pesto Cream Sauce and Roasted Red Pepper Coulis

**Smoked Gouda Risotto Cakes (v) | \$34 Per Person**

Risotto and Smoked Gouda Cakes Lightly Breaded and Served with Wilted Spinach and Homemade Marinara Sauce

*(v) Notates vegetarian option*

### Desserts

Chocolate Bundt Cake

Meyer Lemon Curd Cake

Red Velvet Cake

Raspberry Brûlée Cheesecake

Carrot Cake

NY Cheesecake

Turtle Cheesecake | Add \$3 Per Person

Vanilla Caramel Crunch Cake | Add \$3 Per Person

Red Velvet Cheesecake | Add \$3 Per Person



## duo plated dinner

Entrée Prices Based on Selection of One Salad with Two Dressings, One Accompaniment, Duo Entrée and One Dessert.

Includes Freshly Baked Rolls and Butter, Chef's Selection of Fresh Seasonal Vegetable, Iced Tea and Freshly Brewed Coffee | Regular and Decaf  
Multiple entrée service is available. All entrees will include same salad, vegetable, and accompaniment and will be charged at the highest entrée price.

### Salads

#### Garden Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Julienne Carrots, Yellow Squash, Red Cabbage and Croutons

#### Caesar Salad

Crisp Romaine Hearts, Cherry Tomatoes, Croutons and Shredded Parmesan Cheese

#### Embassy House Salad

Crisp Romaine Hearts, Cheddar Jack Cheese, Diced Roma Tomatoes, Bacon, Eggs and Sunflower Seeds

**Dressings** | Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Champagne Dijon Vinaigrette, Dorothy Lynch, Italian & Bleu Cheese

### Entrées

**Duo Entrees include** | 4 oz. Grilled Center-Cut Tenderloin of Beef with House Bourbon Glaze and paired with

#### Your Choice of

Champagne Herb Sauce Chicken | \$42 Per Person

Citrus Beurre Blanc Sauce Chicken | \$42 Per Person

Chicken Piccata | \$42 Per Person

Lemon Herb Salmon | \$45 Per Person

Salmon Caponata | \$45 Per Person

Raspberry Chipotle Salmon | \$45 Per Person

Crab Cake with Chili-Lime Remoulade | \$45 Per Person

### Accompaniments

Herb Roasted Red Bliss Potatoes

Roasted Potato Trio

Garlic Mashed Potatoes

Whipped Yukon Gold Potatoes

Roasted Sweet Potatoes

Wild Rice Pilaf

Sun-Dried Tomato Orzo

Pesto Penne Pasta

Dauphinoise Potato

Smoked Gouda and White Cheddar Macaroni & Cheese

### Desserts

Chocolate Bundt Cake

Meyer Lemon Curd Cake

Red Velvet Cake

Raspberry Brûlée Cheesecake

Carrot Cake

NY Cheesecake

Turtle Cheesecake | Add \$3 Per Person

Vanilla Caramel Crunch Cake | Add \$3 Per Person

Red Velvet Cheesecake | Add \$3 Per Person



# bar packages

One Bartender Per 100 Guests Recommended.

## Consumption Bar

### Per Drink

Premium Spirits  
Super Premium Spirits  
Cordials and Cognacs

Host	Cash
\$5.50	\$6.00
\$6.50	\$7.00
\$7.50	\$8.00

### House Wine

\$6.50	\$7.00
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Domestic Beers  
Specialty Beers  
Sodas  
Bottled Water

\$4.50	\$5.00
\$5.50	\$6.00
\$2.50	\$3.00
\$3.00	\$3.00

### Hosted

Domestic Kegs  
Specialty Kegs  
Unlimited Sodas

\$375  
Pricing Upon Request  
\$200 per 100 guests

## Liquor Selections

### Conciere Premium Spirits

Vodka  
Gin  
Rum  
Bourbon  
Scotch  
Whiskey  
Tequila

### Super Premium Spirits

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jack Daniels Tennessee Whiskey  
Crown Royal Blend  
Sauza Blue Silver Tequila  
Dewars Scotch

## House Wines

Canyon Road  
Chardonnay  
Moscato  
Cabernet Sauvignon  
Pinot Noir

## Domestic Beers

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra

## Specialty Beers

Available Upon Request

## Special Notes

For the safety and security of your guests, a \$75 security fee will be added to all cash and hosted bars, per event. All cash and hosted bars carry a \$35.00 bartender fee (per hour, per bartender). Both the security fee and bartender fee are subject to service charge and tax.

Alcoholic beverage sales and service are regulated by the Nebraska Liquor Control Commission. Embassy Suites by Hilton Lincoln, as licensee, is responsible for the administration of these regulations. No outside alcoholic beverages may be brought onto the premise. We reserve the right to refuse alcohol service to anyone. **Alcoholic beverages cannot be removed from the premise.**





## bar packages

### Red Wine

- Cabernet Sauvignon, Canyon Road, California \$26
- Cabernet Sauvignon, Louis Martini, Sonoma Valley, California \$36
- Cabernet Sauvignon, William Hill, Central Coast, California \$36
- Merlot, Canyon Road, California \$26 Merlot, Red Rock, California \$30
- Pinot Nair, Canyon Road, California \$32
- Pinot Nair, Mirassou, California \$32
- Red Blend, Apothic Red, California \$32
- Malbec, Alamos, Argentina \$32

### Sparkling Wine

- Wyclif Brut, California \$36
- La Marca, Prosecco, Italy \$46

### White Wine

- Chardonnay, Canyon Road, California \$26
- Chardonnay, Mirassou, California \$32
- Chardonnay, William Hill Central Coast, California \$36
- Pinot Grigio, Ecco Domani, Italy \$27
- Sauvignon Blanc, Canyon Road, California \$26
- Sauvignon Blanc, Starborough Marlborough, New Zealand \$30
- Moscato, Mirassou, California \$32

### Special Note

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## General Information

These printed menus are guidelines designed to assist you in selecting a menu for your event. The Embassy Suites by Hilton Lincoln Sales Staff will be happy to prepare unique menus for each individual event. Prices are subject to change without notice; guarantee prices will be confirmed 120 days prior to the event. Menu pricing includes food, linens, dinnerware, stainless steel flatware, glassware, tables and chairs within our inventory, banquet servers, set-up and tear-down. All food, beverage and ancillary items are subject to a taxable 25% service charge and applicable state sales tax.

## Menu and Event Details

Menu and Event Details are due to the hotel no later than Twenty-one (21) days prior to your event. Food Selections may not be changed inside of Ten (10) days prior to the event without Chef approval. All Food and Beverage Minimums are prior to tax and service charges. If the minimum is not met your Catering Manager may offer additional options or the remainder will be charged as room rental. Any changes, revisions, additions or deletions to the banquet event contract or banquet event order shall be in writing and signed by both parties.

## Outside Food and Beverage

All food and beverage items served on the hotel premises must be supplied and prepared by the hotels culinary team. Any deviation from this policy needs to be approved in advance, in writing, with your Sales Staff. If outside food or beverage is allowed a Food Waiver and Indemnification Agreement must be signed prior to the start of the event. All food and beverage brought into the hotel/convention center will be subject to appropriate fees.

## Guarantee of Attendance

A final guarantee of attendance count must be confirmed by 12 noon, three (3) business days in advance. If no guarantee of attendance is supplied the contractually agreed attendance will become the guarantee of attendance. After this time, full charges will be incurred for all reductions or cancellations made. The client will be charged the guarantee provided regardless if the attendance falls below the guarantee. Should the attendance be higher than the guarantee, the client will be charged the actual attendance of the event.

## Event Timeline

All service times are based on a two-hour (2) breakfast, lunch or reception service or three-hour (3) dinner service. Additional service time may be subject to additional labor fees.

## Decorations

Table props and floral centerpieces should be made directly through your own florist. Table mirrors, Three (3) votive candles and hotel vases (based upon availability) are included. All decorations must meet the approval of the hotel and adhere to the Lincoln Fire Department standards. No sand, sugar, confetti, tape, nails or thumb tacks are permitted. Items may not be attached to walls, floors or ceilings with nails, staples, tape or other substance. All candle flames must be contained in fireproof containers.

## Entertainment

Performers must always comply with local fire and safety codes as well as Embassy Suites' policy regarding sound levels.

## Parking

City owned and operated parking garages are located on either side of the hotel. Rates are per hour and are available at

## Lost and Found

The Housekeeping Department administers handling of all lost and found items. Embassy Suites by Hilton Lincoln is not responsible for lost, stolen or damaged items left on property prior to or following the event. Security arrangements should be made for all items set-up prior to the event or left unattended for any time.