

Welcome



BANQUET EVENT MENU

The Embassy Suites Hotel Lincoln is proud to assist you in planning your next banquet, reception or company meeting. As a member of the John Q. Hammons Hotels and Resorts family, our hotel and its sales and catering team offer a level of quality and customer service that cannot be matched. Combining this team of professionals with the finest facilities and amenities makes the difference between just another ordinary catering event and an unforgettable function.

The team at Embassy Suites Lincoln appreciates your business, and your satisfaction is of the utmost importance to us.

Embassy Suites Lincoln
1040 P Street
Lincoln, NE 68508
(402) 474-1111
Fax (402) 474-1144
www.embassysuiteslincoln.com

Corporate Packages

MEETING PLANNER ALL-DAY OPTIONS

Each Package Includes Meeting Space with a General Session Based on Standard Setup, A/V Cart, Screen, Podium with Wired Microphone, and Flipchart.

Package #1

■ AM BREAK (ONE HOUR MAXIMUM)

Assorted Fruit Juices
Assorted Breakfast Breads, Danishes
and Muffins
Tea and Coffee Service

■ LUNCH BUFFET

Soup of the Day
Assorted Sandwich Display to include
Deli-Sliced Turkey Breast, Smoked
Ham, Roast Beef, Salami Corned Beef
and Grilled Vegetables on Assorted
Breads, Rolls and Flour Tortillas
Marinated Vegetable Salad
Homemade Potato Chips
Assorted Dessert Bars
Tea and Coffee Service

■ PM BREAK (ONE HOUR MAXIMUM)

Whole Fruit Display
Assorted Cookies and Brownies
Assorted Soft Drinks
Bottled Water
Tea and Coffee Service

**\$49.00 per person
(30 person minimum)**

Package #2

■ AM BREAK (ONE HOUR MAXIMUM)

Assorted Fruit Juices
Assorted Breakfast Breads, Danishes
and Muffins
Tea and Coffee Service

■ HOT LUNCH BUFFET

Choose from One of the Many Hot
Lunch Buffet Options
Available on Our Standard Menu

■ PM BREAK (ONE HOUR MAXIMUM)

Whole Fruit Display
Assorted Cookies and Brownies
Assorted Soft Drinks
Bottled Water
Tea and Coffee Service

**\$58.00 per person
(30 person minimum)**

Corporate Packages

MEETING PLANNER HALF-DAY OPTIONS

Each Package Includes Meeting Space with a General Session Based on Standard Setup, A/V Cart, Screen, Podium with Wired Microphone, and Flipchart.

Package #3

■ AM BREAK (ONE HOUR MAXIMUM)

Assorted Fruit Juices
Assorted Breakfast Breads, Danishes
and Muffins
Tea and Coffee Service

■ LUNCH BUFFET

Soup of the Day
Assorted Sandwich Display to include
Deli-Sliced Turkey Breast, Smoked
Ham, Roast Beef, Salami Corned Beef
and Grilled Vegetables on Assorted
Breads, Rolls and Flour Tortillas
Marinated Vegetable Salad
Homemade Potato Chips
Assorted Dessert Bars
Tea and Coffee Service

**\$43.00 per person
(30 person minimum)**

Package #4

■ LUNCH BUFFET

Soup of the Day
Assorted Sandwich Display to include
Deli-Sliced Turkey Breast, Smoked
Ham, Roast Beef, Salami Corned Beef
and Grilled Vegetables on Assorted
Breads, Rolls and Flour Tortillas
Marinated Vegetable Salad
Homemade Potato Chips
Assorted Dessert Bars
Tea and Coffee Service

■ PM BREAK (ONE HOUR MAXIMUM)

Whole Fruit Display
Assorted Cookies and Brownies
Assorted Soft Drinks
Bottled Water
Tea and Coffee Service

**\$43.00 per person
(30 person minimum)**

Breakfast



PLATED OPTIONS

All Breakfast Plated Options Include Our Tea and Coffee Service

The Embassy Breakfast

Chilled Orange Juice
Freshly Scrambled Eggs
Hash Browned Breakfast Potatoes
Crisp Bacon or Country Sausage
Warm Buttermilk Biscuits and Blueberry Muffins
\$12.00

The Eiffel Tower

Chilled Orange Juice
Extra Thick French Toast Garnished with Caramelized Pecans and Powdered Sugar
Served with Warm Maple Syrup
Country Sausage
Spiced Apples with Sun-Dried Cherries
\$12.00

The Benedict

Chilled Orange Juice
Eggs Benedict – Poached Eggs atop Grilled Canadian Bacon and Toasted English
Muffins Topped with a Tangy Hollandaise Sauce
Hash Browned Breakfast Potatoes
Broiled Tomato
Fresh Asparagus Spears
\$15.00

The Healthy Start

Chilled Orange Juice
Fresh Fruit Plate – Melons, Berries, Pineapples and Fresh Citrus
Yogurt Parfait – Yogurt Smoothie Garnished with the Chef's Fresh Granola
Homemade Banana Nut Bread
\$11.00

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Breakfast



BUFFET OPTIONS

All Breakfast Buffet Options Include Our Tea and Coffee Service

Spa Buffet

Assorted Chilled Juices

Fresh Fruit Display – Seasonal Fresh Melons, Berries, Pineapples and Citrus

Assorted Fresh Fruit Yogurt Smoothies

Make Your Own Granola – Start with our Chef's Homemade Granola. Your Choice of Accompaniments includes: Raisins, Dried Cherries, Dried Blueberries, Banana Chips, Dried Apricots, Toasted Almonds, Caramelized Pecan Pieces and Sunflower Seeds.

Skim and 2% Milk

Assorted Granola and Energy Bars

\$13.00 – 30 Person Minimum

Lancaster County Buffet

Assorted Chilled Juices

Sliced Fruit Tray

Assorted Individual Cereal Display to include Total, Wheaties, Cheerios, Special K and Raisin Bran with 2% and Skim Milk

Freshly Scrambled Eggs with Shredded Cheddar Cheese and Fresh Chives

Crisp Smoked Bacon and Country Sausage

Hash Browned Breakfast Potatoes

Warm Country Biscuits and Muffins

\$15.00 – 30 Person Minimum

Executive Breakfast Buffet

Assorted Chilled Juices

Fresh Fruit Display – Seasonal Fresh Melons, Berries, Pineapples and Citrus with a Yogurt Honey Dip

Breakfast Burritos – Flour, Tomato and Green Chile Tortillas filled with Scrambled Eggs, Chorizo Sausage, Diced Onions and Peppers with a Red and Green Chile Salsa and Chipotle Yogurt Dip

Spinach and Mushroom Quiche – Egg Soufflé filled with Seasoned Spinach, Mushrooms and Swiss Cheese

Texas Style French Toast – Grilled to Perfection and Served with Caramelized Pecans, Powdered Sugar and Warm Maple Syrup

Crisp Bacon and Country Sausage Links

Hash Browned Breakfast Potatoes

Assorted Bagels with Cream Cheese and Sliced Breakfast Breads

\$17.00 – 30 Person Minimum

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Breakfast



ENHANCEMENTS

To enhance both our Breakfast Buffets and Morning Coffee Breaks

Breakfast Enhancements are \$12.00 per person without an accompanying Breakfast Buffet or Coffee Break.

Omelet Station

Omelets Made to Order with Onions, Peppers, Mushrooms, Bacon, Sausage, Diced Ham and Assorted Shredded Cheeses with our Red and Green Chile Salsa and Egg Beaters

\$5.00 per person – 30 Person Minimum

Omelet Chef Fee - \$35.00 per Chef. One Chef per 50 Attendees Suggested.

Build Your Own Burrito Bar

Red and Green Chile Tortillas Filled with Freshly Scrambled Eggs and Your Choice of Bacon, Sausage, Chorizo, Sautéed Onions and Peppers, Pickled Jalapeños, Assorted Hot Sauces, Cheddar and Jack Cheese. Self-Serve or a Chef Could Prepare the Burritos for Your Guests.

\$5.00 per person – 30 Person Minimum

Burrito Chef Fee - \$35.00 per Chef. One Chef per 50 Attendees Suggested.

Belgium Waffle Station

Crisp Belgium Waffles Topped with Warm Maple Syrup, Strawberry Glaze, Spiced Apples, Maraschino Cherries, Chocolate Sauce, Chocolate Chips, M & M's, Reese's Pieces, Toasted Almonds, Caramelized Pecans, Sunflower Seeds and Freshly Whipped Cream

\$5.00 per person – 30 Person Minimum

Waffle Chef - \$35.00 per Chef. One Chef per 50 Attendees Suggested.

Coffee Breaks



MORNING

These Breaks Last One Hour

Beverage Break

Assorted Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas with Assorted Flavored Syrups to include Vanilla, Caramel and Amaretto
Assorted Soft Drinks, Iced Tea and Bottled Water
\$6.25 per person

The Embassy Bakery

Breakfast Bread Display to include Assorted Muffins, Assorted Bagels with Cream Cheese, Fruit and Cheese Danish and Sliced Breakfast Breads
Assorted Juices
Tea and Coffee Service
\$9.75 per person

The Deluxe Embassy Continental

Assorted Fruit Juices
Fresh Fruit Display – Seasonal Melons, Berries, Pineapple and Citrus with a Honey Yogurt Dip
Individual Yogurt Parfaits – Fruit Yogurt Garnished with our Chef's Granola and Dried Fruit
Sausage Biscuits – Flaky Biscuits Filled with Country Sausage Patties
Breakfast Bread Display to include Assorted Muffins, Assorted Bagels with Cream Cheese, Fruit and Cheese Danish and Sliced Breakfast Breads
Tea and Coffee Service
\$12.50 per person

Coffee Breaks



AFTERNOON

These Breaks Last One Hour

Power Break

Make Your Own Trail Mix – Dried Fruits, to include Raisins, Cherries, Cranberries and Blueberries, with Yogurt Covered Peanuts, Toasted Almonds, Caramelized Pecan Pieces, Sunflower Seeds, Plain and Peanut M & Ms, and our Chef's Homemade Granola
Fresh Whole Fruit Display to include: Bananas, Apples and Seasonal Selections
Assorted Power Bars
Beef Jerky
Assorted Gatorade, Red Bull and Bottled Waters
\$10.00 per person

Suite Treats

Freshly Baked Giant Cookies to include: Chocolate Chip, M&M, Macadamia White Chocolate, Oatmeal Raisin and Peanut Butter
Chocolate Fudge Brownies
Lemon Bars
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$9.50 per person

Kid in a Candy Store

Assorted Candies to include: Plain and Peanut M & Ms, Red Licorice Whips, Gummy Bears, Good and Plenty, Yogurt Covered Peanuts, Jolly Ranchers and Jelly Beans
Assorted Candy Bars to include: Milky Ways, Crunch Bars, Snickers and Baby Ruth's
Yogurt-Covered Raisins
Assorted Soft Drinks and Bottled Water
\$9.00 per person

The Big Red Break

Twizzlers, Red Hots, Red Jolly Ranchers, Red Candy
Red Corn Tortillas with Homemade Salsa
Raw Pear Tomatoes, Red Peppers and Carrots with a Seasoned Tomato Aioli
Bowl of Apples and Plums
Red Gatorade, Tomato Juice, V-8 Juice
\$9.00 per person

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A la Carte Items



FOOD

Sliced Fresh Fruit Display – Seasonal Melons, Berries, Pineapple and Citrus with Honey Yogurt Dip - \$5.50 per person

Whole Fresh Fruit - \$2.00

Individual Yogurts – \$3.00 each

Assorted Bagels with Plain and Flavored Cream Cheeses, Toasted Tableside - \$28.00 per dozen

Assorted Donuts - \$28.00 per dozen

Assorted Muffins to include: Bran, Blueberry and Poppy Seed - \$28.00 per dozen

Assorted Cheese and Fruit-Filled Danish - \$30.00 per dozen

Sliced Breakfast Bread Display to include: Banana Nut, Lemon Poppy, Blueberry and Date Nut Bread - \$26.00 per dozen slices

Flaky Butter Croissants with Assorted Jams and Jellies - \$30.00 per dozen

Assorted Granola Bars - \$3.00 each

Assorted Power Bars - \$4.00 each

Assorted Jumbo Cookies - \$28.00 per dozen

Dark Fudge Nut Brownies - \$28.00 per dozen

Rice Crispy Squares - \$30.00 per dozen

Assorted Candy Bars - \$3.50 each

Assorted Novelty Ice Cream Bars - \$4.00 each

Freshly Made Popcorn - \$2.50 per person

Homemade Chips with French Onion Dip - \$3.00 per person

Tri-Colored Tortilla Chips with Homemade Salsa and Chipotle Yogurt Dip - \$4.50 per person

Mixed Nuts - \$15.00 per pound

A la Carte Items



BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas with Assorted Flavorings to include: Vanilla, Caramel and Amaretto - \$29.00 per gallon

Assorted Chilled Juices to include: Orange, Cranberry, Tomato and V-8 – \$14.00 per quart

Assorted Pepsi Products – \$2.25 each

Bottled Water (Aquafina) – \$3.00 each

Freshly Made Fruit Yogurt Smoothies – \$4.25 each

Freshly Brewed Iced Teas – \$26.00 per gallon

Gatorade – \$3.00 each

Red Bull, Sugar Free or Regular – \$4.00 each

Perrier Sparkling Water – \$4.00 each

Frappuccino – \$4.00 each

Specialty Teas – \$2.25 each

Hot Chocolate – \$2.25 each

Lemonade / Fruit Punch – \$29.00 per gallon

Milk – \$12.00 per quart

Lunch



LIGHT ENTREES

*All Salad Entrées Come with Freshly Baked Rolls and Butter and Coffee Service.
Add a Cup of Corn Chowder for \$4.00.*

Embassy Cobb Salad

Mixed Greens with Diced Tomatoes, Bacon, Chicken Breast, Eggs and Avocado Served with a Bleu Cheese Dressing, accompanied by a Fresh Fruit Cup.

\$17.00

Fajita Steak Salad

Marinated and Grilled Steak over Mixed Greens with Caramelized Onions and Peppers, Diced Tomatoes, Black Olives, Pickled Jalapenos, Shredded Jack Cheese and Crispy Tortilla Strips. With our Red and Green Chile Salsa and Chipotle Yogurt Sauce.

Accompanied by a Yogurt Parfait.

\$18.00

Grilled Chicken Caesar Salad

Crisp Romaine Hearts, Tangy Homemade Caesar Dressing and Grated Parmesan Cheese with a Marinated Chicken Breast, Grilled to Perfection. Accompanied by Strawberry Mousse.

\$18.00

Caramelized Salmon Salad

Maple Lacquered Salmon with Mixed Greens, Julienne Vegetables, Tomatoes, and Glazed Pecans with a Raspberry Vinaigrette. Accompanied by Pound Cake with Berries and Whipped Cream.

\$18.00

Lunch



LIGHT ENTREES

*All Light Lunch Entrees Come with our Chef's Choice for Dessert and Coffee Service.
Add a Cup of Soup for \$4.00 per person.*

Croissant Club Sandwich

Deli-Sliced Breast of Turkey, Sharp Cheddar Cheese, Crisp Bacon, Sliced Tomato and Leaf Lettuce on a Flaky Butter Croissant with Marinated Pasta Salad and Homemade Potato Chips
\$18.00

The Italian Grinder

Thinly Sliced Hard Salami, Mortadella and Cappelletti Ham, Prosciutto and Provolone Cheese with Sliced Plum Tomatoes, Leaf Lettuce and a Garlic/Pesto Spread on a Crusty Italian Sub Roll. With Marinated Pasta Salad and Homemade Potato Chips.
\$19.50

Garden Wrap

Marinated and Grilled Portabellas, Eggplant, Zucchini, Ripe Avocado and Onions in a Sun-Dried Tomato Tortilla with Pepper Jack Cheese and a Chipotle Yogurt Spread. Served with Mixed Greens in a Red Chile Vinaigrette and Tri-Colored Tortilla Chips.
\$17.00

Southwest Grilled Chicken Wrap

Marinated Breast of Chicken Grilled, Served with Leaf Lettuce, Diced Tomatoes and Black Olives with a Chipotle Yogurt Sauce in a Green Chile Flour Tortilla. Served with a Roasted Corn and Black Bean Salsa and Tri-Colored Tortilla Chips.
\$19.00

Chicken Gyro Pita

Breast of Chicken Marinated in Mediterranean Herbs and Grilled to Perfection, Served on a Flat Bread Pita with Caramelized Onions and Peppers, Greek Olives and a Cucumber Yogurt Sauce. Served with a Greek Green Salad with Feta Cheese, Roasted Pine Nuts and Toasted Pita Chips.
\$19.00

The Focaccia

Thin Sliced Ham, Turkey and Smoked Gouda Served on an Herbed Focaccia Bread with Lettuce, Tomato and Roasted Red Pepper Mayonnaise.
\$18.50

Lunch



PLATED ENTREES

*All Hot Plated Lunches Include House Salad, Rolls and Butter,
our Chef's Choice of Dessert, Iced Tea and Coffee Service.*

Bourbon Street Pasta

Spicy Andouille Sausage and Shrimp with Onion, Pepper and Mushrooms in a Tangy Creole Sauce over Penne Pasta with Crunchy French Bread.

\$20.00

Chicken Picatta

Sautéed Breast of Chicken with Lemon, Capers and Sherry. Served with Wild Rice and our Chef's Selection of Garden Fresh Vegetables.

\$21.00

Chicken Teriyaki

Breast of Chicken Marinated in a Seasoned Soy Sauce and Grilled, Served with Lo Mein Noodles and Stir Fry Vegetables

\$21.00

Husker Chicken

Breast of Chicken Stuffed with Corn Bread and Seasoned Sausage Drizzled with a Warm Herb Vinaigrette. Served with Wild Rice and our Chef's Selection of Garden Fresh Vegetables.

\$23.00

Embassy Pork Loin

Mustard-Covered Pork Loin Encased in Seasoned Bread Crumbs, Baked to Perfection and Topped with a Dijon Aioli. Served with Red-Skin Smashed Potatoes and our Chef's Selection of Garden Fresh Vegetables.

\$22.00

Herb Encrusted Strip Loin

Slowly Roasted and Thinly Sliced with a Wild Mushroom Demi Glaze, Red Skin Smashed Potatoes and our Chef's Selection of Garden Fresh Vegetables

\$25.00

London Broil

Marinated Flank Steak, Grilled and Thinly Sliced, with a Sherry Wild Mushroom Sauce.
Served with Oven Roasted Potatoes and our Chef's Selection of Garden Fresh
Vegetables
\$22.00

Big Red BBQ Brisket

Brisket of Beef Braised to Perfection, Sliced and Served with our Tangy BBQ Sauce, Red-Skin
Smashed Potatoes, our Chef's Selection of Garden Fresh Vegetables and Corn Bread
\$22.00

Bourbon Glazed Salmon

Pacific Salmon Marinated in Molasses, Soy Sauce and Kentucky Bourbon, Served with
a Sesame Soy Glaze, Wild Rice and our Chef's Selection of Garden Fresh Vegetables
\$23.00

Wild Mushroom Ravioli

Served with a Pesto Cream Sauce or Meatless Marinara with our Chef's Selection
of Garden Fresh Vegetables
\$18.00

Baked Manicotti

Pasta Stuffed with Ricotta and Romano Cheeses with a Meatless Marinara, Served
with Garlic Bread and our Chef's Selection of Garden Fresh Vegetables
\$18.00

Lunch



BUFFET OPTIONS

All Lunch Buffets Include Our Tea and Coffee Service

Picnic Buffet (30 Person Minimum) - \$24.00 per person

Mixed Greens with Ranch Dressing
Crispy Fried Chicken
BBQ Brisket of Beef
Seasoned Fried Catfish
Red-Skin Smashed Potatoes
Green Beans with Onions and Bacon
Buttermilk Biscuits with Honey and Whipped Butter
Corn on the Cob
Sliced Watermelon Tray
Apple Pie
Bite-Size Brownies

Little Italy (30 Person Minimum) - \$24.00 per person

Caesar Salad
Tortellini Salad with a Pesto Vinaigrette and Wild Mushrooms
Antipasto Display – Assorted Italian Meats and Cheese presented with Hot and Sweet Peppers, Marinated Black and Green Olives, Pepperoncini, Teardrop Red and Yellow Tomatoes with Crusty Italian Breads and an Olive Oil Tampanade.
Homemade Meatballs with Penne Pasta and Marinara
Fettuccine Carbonara
Grilled Chicken with a Creamy Spinach Risotto
Eggplant, Zucchini and Yellow Squash Sautéed with Onions and Pepper
Amaretto Cheesecake
Tiramisu

Jewels of the Orient (30 Person Minimum) - \$25.00 per person

Dim Sum – Assorted Pot Stickers, Stuffed Wontons and Dumplings Steamed and Served with Soy and Sweet Chile Sauce
Egg Rolls with Teriyaki, Sweet & Sour and Hot Mustard
Char Su Baby Back Ribs with Stir-Fried Chinese Cabbage
Lemon Chicken over Fried Rice
Beef and Broccoli with Lo Mein Noodles
Stir Fry Vegetables
Almond Cookies
Sponge Cake with Pineapple and Coconut Icing
Banana Pudding in a Chocolate-Encased Tart Shell

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Tex-Mex Buffet (30 Person Minimum) - \$25.00 per person

Chicken Tortilla Soup
Tossed Mixed Greens with Diced Tomatoes, Black Olives, Cucumbers and Jicama with
a Jalapeno Cilantro Vinaigrette
7-Layer Dip with Tri-Colored Tortilla Chips
Chicken Enchiladas
Carnitas with Green and Red Chiles
Beef Fajitas
Arroz con Maize – Mexican Rice with Roasted Corn
Grilled Eggplant with Roasted Baby Corn and Red Chiles
Caramel Flan
Cinnamon Crisps
Sopapillas with Powdered Sugar

Deli Buffet - \$21.50 per person

Corn Chowder
Cannelloni con Pollo – Cannelloni Pasta Marinated in Olive Oil, Oregano, Parsley and
Garlic with Grilled Breast of Chicken
3-Bean Salad – Kidney, Garbanzo and Black Beans with Farfalle
Assorted Sliced Deli Meats to include: Roast Beef, Turkey Breast, Smoked Ham,
Corned Beef and Pastrami
Sliced Cheese Display to include: American, Swiss Cheddar, Provolone and Smoked
Gouda Cheeses
Crisp Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Pickle Spears, Black and Green
Olives, Sweet Italian Peppers and Pepperoncini
Dessert Display

Add Soup for \$4.00 per person

Tailgate Party (30 Person Minimum) - \$24.00 per person

Caesar Salad
Red-Skin Potato Salad
Marinated Pasta Salad
¼ lb. Ale Steamed Hot Dogs
Mustard BBQ Roasted Chicken
BBQ Brisket of Beef
Seasoned Fried Catfish
Ranch Potato Wedges
Roasted Corn on the Cob
Corn Bread and Buttermilk Biscuits
Sliced Fruit
Brownies and Blondies
Apple Cobbler

Lunch



ENHANCEMENTS

These four Lunch Enhancements may be added to any of our Lunch Buffets and are not sold separately.

The All American Hotdog

¼ Pound All Beef Franks Ale Steamed with all of the Fixings: Assorted Mustards to include Dijon, Brown and Horseradish, Chile, Hot Dog Relish, Sauerkraut, Diced Onions, Tomatoes and Pickled Jalapeños, Dill Pickle Slices, Green and Red Chile Salsa and Shredded Cheddar Cheese
\$5.00 per person – 30 Person Minimum

The Atrium Sandwich Shoppe

Hot Deli Sandwiches Made to Order to include: Corned Beef, Pastrami, Peppered Turkey Breast and Roast Beef, with Assorted Dijon and Gourmet Mustards, Creamed Horseradish, Tarragon Mayonnaise, Warm Sauerkraut, Pickled Red Cabbage and Assorted Sliced Cheeses with a Variety of Sliced Breads and Rolls
\$5.00 per person – 30 Person Minimum
Sandwich Shoppe Chef - \$35.00 per Chef. One Chef per 50 Attendees Suggested.

Mac and Cheese Your Way

It All Starts with a Pot of Velvety Macaroni and Cheese. Add the Following to Put Your Own Signature on a Classic: Smoked Ham, Baby Shrimp, Crisp Bacon, Italian Sausage, Chiles, Wild Mushrooms, Grilled Asparagus Spears, Bleu Cheese Crumbles, Feta Cheese, Roasted Garlic and Onions.
\$4.00 per person – 30 Person Minimum

The Soup Merchant

Your Choice of Ingredients Added to the Chef's Boiling Beef and Chicken Consommé, Julienne Grilled Chicken, Tenderloin of Beef, Shrimp, Scallops, Vermicelli Pasta, Pork, Green Onions, Peppers, Mushrooms, Julienne Squash, Garlic and Fresh Herbs
\$5.00 per person – 30 Person Minimum
Soup Chef - \$35.00 per Chef. One Chef per 50 Attendees Suggested.

Dinner



PLATED ENTREES

All Plated Dinner Entrees Include your Choice of Salad and Dessert (see selections on the next page), Rolls and Butter, Iced Tea and Coffee Service.

Grilled KC Strip Steak with a Rosemary Zinfandel Demi Glaze, Baked Stuffed Potato and our Chef's Selection of Garden Fresh Vegetables - \$36.00

Roasted Prime Rib of Beef, Au Jus, with Bleu Cheese Smashed Potatoes and our Chef's Selection of Garden Fresh Vegetables - \$34.00

Tornados Madera A Tenderloin of Beef, Seared, Roasted and Served with a Madera Demi Glaze, Duchess Potatoes and our Chef's Selection of Garden Fresh Vegetables - \$39.00

Potato Encrusted Halibut, Oven Roasted Golden Brown and Served with a Lemon Dijon Beurre Blanc and our Chef's Selection of Garden Fresh Vegetables - \$32.00

Southwest Salmon, Marinated in Cilantro and Lime Juice, Grilled to Perfection and Served with a Pineapple Salsa, Arroz con Maize and our Chef's Selection of Garden Fresh Vegetables - \$29.00

Double Cut Pork Chops, Grilled and Served with a BBQ Demi Glaze, Garlic Smashed Potatoes and our Chef's Selection of Garden Fresh Vegetables - \$28.00

Chicken Picatta, Sauteed Chicken Breast with Lemon Sherry Capers with Wild Rice and our Chef's Selection of Garden Fresh Vegetables - \$25.00

Chicken Florentine, Breast of Chicken Stuffed with Seasoned Spinach, with a Sauvignon Blanc Sauce, Wild Rice and our Chef's Selection of Vegetables - \$26.00

Chicken Tortellini, Cheese Tortellini, Grilled Breast of Chicken, Prosciutto Ham, Sun-Dried Tomatoes and Porcini Mushrooms in a Pesto Cream Sauce - \$23.00

COMBINATION PLATES (all with Garden Fresh Vegetables)

Tenderloin and Chicken – Medallion of Beef Tenderloin and Chicken Marsala with a Marsala Wine Demi-Glaze and Mushrooms, and Risotto Cake - \$34.00

Tenderloin and Salmon – Medallion of Beef Tenderloin and Bourbon Glazed Salmon along with Potato Croquettes - \$36.00

Chicken and Salmon – Grilled Breast of Chicken and Fillet of Salmon with a Creamy Dijon Sauce and Wild Rice - \$32.00

SALAD OPTIONS

Traditional Romaine – Crisp Romaine Leaves Topped with Peppercream Dressing, Shredded Cheddar and Jack Cheeses, Diced Tomatoes, Chopped Eggs, Bacon Bits and Croutons

Caesar Salad – Fresh Crisp Romaine Hearts Topped with Browned Garlic Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing

Embassy Garden Salad – Fresh Field Greens Topped with Balsamic Vinaigrette Dressing, Julienne Carrots, Zucchini and Tomatoes, Topped with Browned Garlic Croutons

Harvest Salad – Fresh Seasonal Field Greens Topped with Raspberry Vinaigrette Dressing, Julienne Green and Red Apples and Pears, Toasted Walnuts, Bleu Cheese Crumbles and Cran-Raisins

DESSERT OPTIONS

Snickers Bar Pie

Bailey's Irish Cream Cheesecake

Chocolate Seduction Cake

Black Forest Cake

Raspberry Brulee Cheesecake

Tiramisu

Black Turtle Cheesecake

Granny Apple Pie

Dinner



BUFFET OPTIONS

The Embassy (50 Person Minimum) - \$35.00

Tossed Mixed Greens with Cherry Tomatoes, Sliced Cucumbers, Black Olives and Grated Cheddar Cheese with Peppercream and Herb Vinaigrette Dressings
Marinated Pasta Salad with Grilled Vegetables
Green Bean and Onion Salad with Toasted Almonds
Roasted Baron of Beef Au Jus, Carved at the Buffet Table
Crispy Oven Roasted Chicken
Embassy Pork Loin
Grilled Salmon with a Dill and White Wine Sauce
Oven Roasted Potatoes
Our Chef's Selection of Garden Fresh Vegetables
Dessert Buffet to include: Assorted Cakes, Pies, Cookies and Brownies
Sliced Fresh Fruit Display
Carver Fee - \$35.00. One Carver per 100 Attendees Suggested.

Capitol City Buffet (50 Person Minimum) - \$45.00

International Cheese Display to include: Brie, Boursin, Bleu Stilton, Norandiese and Goat Cheese, Displayed with Summer and Smoked Sausages, Gherkins, Assorted Mustards with Breads, Rolls, Lavosh, Flat Breads and Bread Sticks
Mixed California Greens with Yellow and Red Teardrop Tomatoes, Sun-Dried Cherries and Toasted Almonds with a Cranberry Vinaigrette
Tortellini Salad with Sun-Dried Tomatoes,
Prosciutto Ham and Wild Mushrooms with a Pesto Aioli
Roasted Whole Tenderloin of Beef,
Carved at the Buffet Table, with a Red Wine Demi and Béarnaise Sauce
Free Range Chicken,
Herb Rubbed and Roasted to Perfection, with a Tarragon Cream Glaze
Herb-Marinaded Swordfish Grilled and Served with a Tomato Mango Salsa
Seasoned Spinach and Mushroom Soufflé with Gruyere Cheese
Fresh Asparagus Spears with Roma Tomato Provencale
Green Beans with Onions, Pancetta and Red Bell Peppers
Miniature French and Italian Pastries
White and Dark Chocolate Fondue with Strawberries, Pineapple, Pirouette Cookies, Lady Fingers, Pound Cake and Marshmallows
Chocolate Chocolate Torte
Strawberry Amaretto Cake
Carver Fee - \$35.00. One Carver per 100 Attendees Suggested.

Hors d'oeuvres



HOT

Priced per 50 pieces

- Seasoned Italian Meatballs with Tangy Marinara and Parmesan Cheese – \$75.00
- Scallops Wrapped in Pancetta – \$112.50
- Coconut Shrimp with Sweet Red Chile Dip – \$150.00
- Assorted Dim Sum with Soy, Rice Vinegar and Wasabi – \$112.50
- Miniature Beef Wellingtons with Red Wine Demi – \$125.00
- Chicken Sate with a Peanut Sauce – \$87.50
- Brie Cheese en Croute with a Raspberry Glaze – \$112.50
- Mushroom Vol-Au-Vent – \$100.00
- Spanikopita – \$100.00
- Breaded Chicken Strips with BBQ and Honey-Mustard Dip – \$87.50
- Petite Quiche Lorraine – \$87.50
- Miniature Beef Empanadas with our Red and Green Chile Salsa – \$112.50
- Spinach and Artichoke Dip – \$ 89.00
- Chicken Wings – Barbecue, Buffalo or Teriyaki – \$ 87.50

COLD CANAPES

Priced per 50 pieces

- Tuna Tartar Displayed in Oriental Soup Spoons – \$137.50
- Assorted Sushi with Soy, Wasabi and Sliced Pickled Ginger – \$137.50
- Prosciutto Wrapped in Melon Displayed on Cocktail Forks – \$112.50
- Smoked Salmon and Cream Cheese Lollipops - \$125.00
- Green and White Asparagus Canapes - \$112.50
- Smoked Ham Pinwheels on Toast Points - \$100.00
- Coronets of Salami with Seasoned Cream Cheese - \$100.00
- Boursin Cheese Canapés with Apricot Glaze - \$125.00
- Jumbo Shrimp Cocktail with a Cognac Laced Cocktail Sauce - \$137.50

Reception



DISPLAY TRAYS AND ENHANCEMENTS

Crudite of Raw and Grilled Vegetables - \$5.00 per person

Teardrop Tomatoes, Carrots, Broccoli, Cauliflower with Grilled Green and Red Peppers, Red Onions, Asparagus Spears and Marinated Mushrooms. Served with Onion Dip and Basil Vinaigrette Dressing.

International and Domestic Cheese Display - \$6.50 per person

Our Chef's Assortment of International and Domestic Cheeses Displayed with Assorted Flat Breads, Bread Sticks and Crackers

Make Your Own Guacamole - \$5.00 per person (30 Person Minimum)

Fresh Guacamole Prepared Fresh at the Table. Fresh Avocado, Diced Tomato, Diced Red Onions, Pickled Jalapenos, Lime Juice and Assorted Hot Sauces, along with Tri-Colored Tortilla Chips. Additional \$35.00 Attendant Fee.

Pasta Station - \$7.50 per person (30 Person Minimum)

Cheese Tortellini and Penne Pasta with Marinara, Alfredo and Pesto Sauce. Additional \$35.00 Attendant Fee.

Wok Station - \$8.50 per person (30 Person Minimum)

Teriyaki Marinated Chicken and Beef Stir-Fried with Crisp Oriental Vegetables. Additional \$35.00 Attendant Fee.

Mediterranean Table - \$5.50 per person (30 Person Minimum)

Assorted Marinated Green and Black Olives, Marinated Fresh Cheeses, Smoked Summer and Mediterranean Sausages, Marinated Mushrooms and Teardrop Tomatoes with Olive/Garlic Tampanade, Hummus, Herb-Infused Olive Oil, Assorted Breads, Flat Breads and Pitas

Whole Brie en Croute - \$5.50 per person (20 Person Minimum)

With Assorted Crackers and Flat Breads, Raspberry Glaze and Toasted Almonds

Chocolate Fondue Station - \$5.50 per person (30 Person Minimum)

Dark and White Chocolate, Fresh Strawberries, Pineapple, Lady Fingers, Pound Cake, Pirouette Cookies, Marshmallows and Oreo Cookies

Reception



CARVING STATION ENHANCEMENTS

*Carver Fee - \$35.00 per Carving Station.
One Carver per 100 Attendees Suggested.*

Roasted Tenderloin of Beef

Whole Herb Encrusted Tenderloin of Beef with Bernaise, Dijon Mustard, Thyme Infused Mayonnaise and Creamed Horseradish with Assorted Silver Dollar Rolls
\$475.00 each (Serves 30 Attendees)

Roasted Baron of Beef

With Assorted Mustards, Tarragon Infused Mayonnaise and Creamed Horseradish with Assorted Silver Dollar Rolls
\$425.00 each (Serves 60 Attendees)

Bourbon Glazed Ham

Smoked Ham Encased in Brown Sugar, Honey, Mustard and Bourbon. Served with Assorted Mustards, Silver Dollar Rolls and Buttermilk Biscuits.
\$395.00 each (Serves 60 Attendees)

Roasted Breast of Turkey

With Assorted Mustards, Mayonnaise, Creamed Horseradish, Cranberry Sauce and Assorted Silver Dollar Rolls
\$395.00 each (Serves 60 Attendees)

Herbed Pork Loin

Pork Loin Encased in Herbed Breadcrumbs and Dijon with Assorted Mustards, Mayonnaise and Creamed Horseradish with Assorted Silver Dollar Rolls and Buttermilk Biscuits
\$325.00 each (Serves 50 Attendees)

Beverages



HOST BAR PRICING

Premium Drink - \$5.50
Super Premium Drink - \$6.50
Wine by the Glass - \$5.50
Domestic Beer - \$4.50
Craft Beer - \$5.00
Imported Beer - \$5.50
Cordials and Cognacs - \$7.00
Assorted Soft Drinks and Bottled Water - \$2.00
Assorted Juices - \$2.00

CASH BAR PRICING

Premium Drink - \$6.00
Super Premium Drink - \$7.00
Wine by the Glass - \$6.00
Domestic Beer - \$5.00
Craft Beer - \$5.50
Imported Beer - \$6.00
Cordials and Cognacs - \$7.50
Assorted Soft Drinks and Bottled Water - \$2.25
Assorted Juices - \$2.25

Premium Beverages – Smirnoff Vodka, Bacardi Rum, J & B Scotch, Seagrams 7 Blend,
Jim Beam Bourbon, Sauza White Tequila, Beefeater Gin

Super Premium Beverages – Absolut Vodka, Captain Morgan Rum, Johnnie Walker
Black Scotch, Crown Royal Blend, Jack Daniels Bourbon, Cuervo Gold Tequila,
Tanqueray Gin

Domestic Beers – Bud, Bud Light, Miller Lite, Coors Light

Craft Beer – Samuel Adams Boston Lager, Goose Island IPA, Goose Island Honkers Ale

Imported Beer – Corona, Heineken, Amstel Light

Cordials and Cognacs – Hennessy VS, Courvoisier VS, Bailey's Irish Cream, Kahlua,
Grand Marnier, Chambord, Sambuca Romana, Frangelica

Beverages



ENHANCEMENTS

Martini Bar

Absolut Vodka, Tanqueray Gin and all of the Ingredients to Mix Your Favorite Martini including Tradition, Up, On the Rocks, with a twist or dirty, Cosmopolitans, Appletini, Blueberry Martini, Chocolate Martini, Lemon Drop Martini, Melon Martini, Seattle Martini and the Grand Martini
\$7.00 per drink – host bar
\$7.50 per drink – cash bar

Coffee and Cordial Station

Freshly Brewed Regular and Decaffeinated Coffee to be enjoyed with the following Cordials and Cognacs: Hennessy VS, Courvoisier VS, Godiva White Chocolate Liquor, Bailey's Irish Cream, Kahlua, Drambuie, Grand Marnier, Chambord, Frangelica and Amaretto di Saronna
\$7.00 per drink – host bar
\$7.50 per drink – cash bar

Margarita Station

Cuervo Gold is the Base for All of Your Favorite Margaritas, Either Frozen or On the Rocks. Available in Traditional, Strawberry, Blue, Orange, Peach or Raspberry.
\$6.00 per drink – host bar
\$7.50 per drink – cash bar

Bloody Mary Station

Absolut, Absolut Peppar, Absolut Citron and Bacardi with Your Favorite Ingredients for a Refreshing Bloody Mary: Tomato Juice, Clam Juice, Worchester, Tabasco, Fresh Horseradish, Lemon Juice, Lime Juice, Onions, Garlic, Olives and Celery Sticks.
\$6.00 per drink – host bar
\$7.50 per drink – cash bar

Beverages



WINE LIST

WHITE	PRICE PER BOTTLE
Sauvignon Blanc, Overstone, New Zealand	\$30.00
Riesling, Bonny Doon, California	\$40.00
Gewurztraminer, Alexander Valley, Oregon	\$25.00
Pinot Grigio, Maso Canali, Italy.....	\$32.00
Chardonnay, Raymond "R" Collection, California	\$32.00
Chardonnay, Meridian, California.....	\$35.00
Chardonnay, Toasted Head, California.....	\$43.00
RED	
Pinot Noir, Beaulieu Vineyards, California.....	\$35.00
Pinot Noir, A to Z, California	\$45.00
Pinot Noir, Clos du Val, California	\$65.00
Merlot, Raymond "R", California	\$28.00
Merlot, Ghost Pines, California.....	\$48.00
Merlot, Franciscan, California	\$60.00
Shiraz, McWilliams Hanwood, Australia	\$30.00
Shiraz, Wolf Blass, Australia.....	\$37.00
Chianti, Banfi Classico, Italy	\$38.00
Zinfandel, Ravenswood, California	\$35.00
Cabernet Sauvignon, Wente, California.....	\$45.00
Cabernet Sauvignon, Frie Brothers, California.....	\$50.00
Cabernet Sauvignon, Clos du Val, California.....	\$70.00
SPARKLING	
Domaine Ste. Michelle, Brut, California.....	\$36.00
Asti Spumanti, Martini & Rossi, Italy	\$45.00
Moet & Chandon, White Star, France	\$95.00

General Information



BANQUET EVENT MENU

To Our Customers and Guests

We at Embassy Suites are eager to help you, both in the planning and the serving of your function. Should the menu selections presented here not fulfill your requirements, our Executive Chef would be more than happy to custom tailor menus to your specific needs. Thank you for choosing our hotel and our food and beverage team.

Food and Beverage

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service will be denied to those guests who appear to be intoxicated or are under age.

Billing and Deposits

We welcome new accounts and require that credit be established with our accounting office 30 days prior to that arrival date if you require billing privileges. Credit can only be established for functions costing more than \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advance deposits, when required, are nonrefundable (unless otherwise stated on the proposal).

Guarantee Agreement

We require a confirmation of guaranteed attendance at least 72 hours in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests. In the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

Insurance and Indemnification

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises.

Engineering, Electrical and Audio Visual

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power required. A wide selection of audio-visual equipment and services are available on a rental basis. Orders may be

placed through the Catering Department. Outside audio-visual equipment is not permitted without approval from the hotel in writing. A 22 percent service charge will be assessed to the equipment rental invoice of the outside vendor. The Embassy Suites Hotel Lincoln will not be held responsible for equipment failure on any audio-visual equipment not provided by the hotel. Outside vendors may be required to submit a Certificate of Liability Insurance two weeks prior to the scheduled event.

Liability

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

Lost and Found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

Parking

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

Room and Setup Fee

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for setup changes made the day of the function.

Service Charge and Tax

All food and beverage functions are subject to a 21% Service Charge and 7% Tax. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable. All food and beverage functions under 20 persons are subject to a \$50 surcharge. This is in addition to the customary service charge and sales tax.

Shipping and Receiving

All incoming packages should be addressed to your catering and convention services manager and marked with the company's name and date of your meeting. There is a \$5.00 charge per box for each box received at the hotel/convention center. Because of limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee of \$10.00 per day, per box will be applied to any materials shipped earlier than three days prior to the event. Boxes left on premises for longer than one week after departure without shipping instructions will be discarded. Any item more than 250 pounds must be delivered to a drayage company. Your Catering Manager can assist you with these arrangements.

This is General Information, please see your Catering Contract for full terms and policies.