

2017 Catering Menu

Regency Lodge



Your Retreat in the City...

All prices are subject to a customary 20% gratuity & 9.68% state sales tax.

Regency Lodge is your relaxing retreat within the city! Superb customer service, outstanding meals, and ALL of the extra amenities that you have always dreamed of.

*909 S 107th AVENUE / OMAHA, NE 68114 / 402.397.8000
www.RegencyLodge.com*

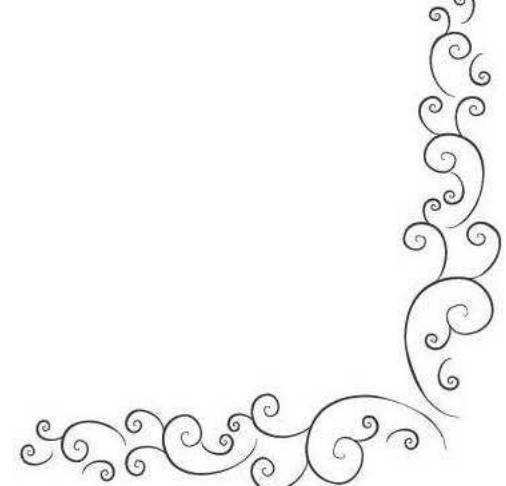
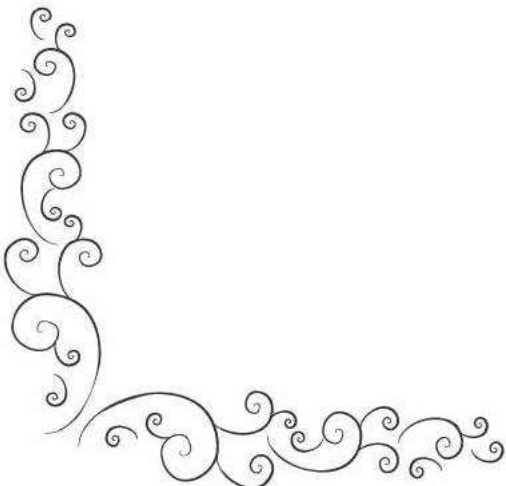




Breakfast A la Carte

<i>Croissants.....</i>	<i>\$22.95 per dozen</i>
<i>Pastries.....</i>	<i>\$22.95 per dozen</i>
<i>Muffins.....</i>	<i>\$22.95 per dozen</i>
<i>Buttered biscuits.....</i>	<i>\$22.95 per dozen</i>
<i>Bagels with cream cheese.....</i>	<i>\$22.95 per dozen</i>
<i>Assorted yogurt cups.....</i>	<i>\$2.50 each</i>

<i>Freshly Brewed Coffee.....</i>	<i>\$29.95 per gallon</i>
<i>Assorted bottled fruit juices.....</i>	<i>\$2.95 each</i>
<i>Orange, apple or cranberry juice.....</i>	<i>\$15.95 per half gallon</i>
<i>Skim or 2% milk.....</i>	<i>\$12.95 per half gallon</i>
<i>Hot chocolate.....</i>	<i>\$1.95 each</i>
<i>Bottled water.....</i>	<i>\$2.50 each</i>
<i>Assorted sodas.....</i>	<i>\$2.00 each</i>
<i>Hot or iced tea.....</i>	<i>\$19.95 per gallon</i>
<i>Bottled green tea.....</i>	<i>\$3.00 each</i>
<i>Hot chocolate.....</i>	<i>\$1.95 each</i>
<i>Punch or lemonade.....</i>	<i>\$19.95 per gallon</i>



20% Gratuity & 9.68% tax



Breakfast Buffet

Classic Continental

*Assorted pastries, chilled fruit juices, coffee & decaf
\$6.95 per person*

Deluxe Continental



*Assorted pastries, fresh fruit, chilled fruit juices,
coffee & decaf
\$8.95 per person*

Healthy Start

*Fresh fruit, flavored yogurts, hot oatmeal with assorted toppings,
Muffins, chilled fruit juices, coffee & decaf
\$9.95 per person*



Ultimate Breakfast

*Assorted pastries, scrambled eggs,
bacon, sausage patties, breakfast potatoes,
chilled fruit juices, coffee & decaf
\$12.95 per person*



**Add french toast or mini pancakes for additional \$1.50 per person
20 person minimum*

20% gratuity & 9.68% tax



Breakfast Enhancements

(In addition to a buffet)

Cheese Blintz

*Cream cheese filled crepe with fruit topping
\$2.95 per person*

Breakfast Hash

*Potatoes, corn beef, peppers,
onions, mushrooms
\$2.95 per person*

Eggs Benedict

*English muffin topped with Canadian bacon
and eggs with hollandaise sauce and chives
\$2.95 per person*

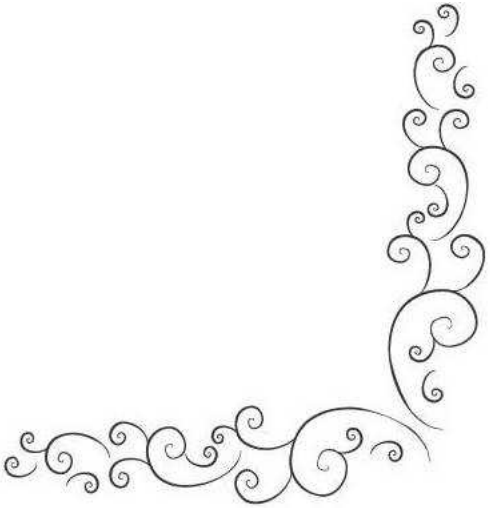
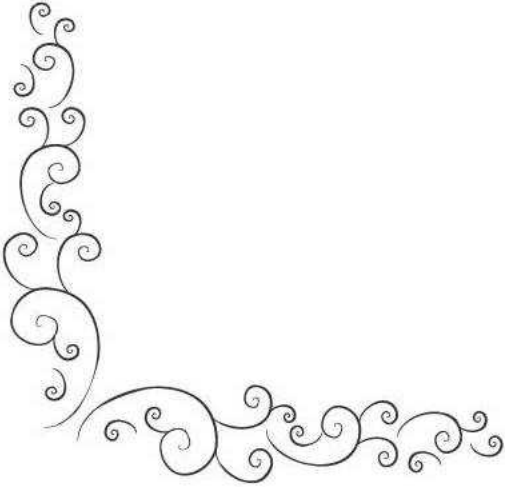
Omelet Station

*Made to order with choice of toppings to include shredded cheese, ham, sausage, onion
tomatoes, mushrooms, and peppers
\$5.95 per person*

Belgian Waffle Station

*Belgian waffle
served with whipped cream, maple syrup,
and assorted fruit toppings
\$4.95 per person*

**20 person minimum
20% gratuity & 9.68 % tax*





Meeting Package

Start To The Day

Pastries / coffee / tea / water / soda

A.M. Break

Refresh beverages / fruit

Lunch

Brookside menu ... if less than 20 people

Choose 1: Manhattan deli board / baked potato bar

Italian / Fiesta / Oriental / Country BBQ

Picnic or All American grill out

**Only 20+ attendees*

P.M. Break

refresh beverages

Choose 1: assorted cookies / fudge brownies / granola bars /

snack mix / assorted smoothies



**basic meeting package includes meals & breaks*

\$34.95 per person


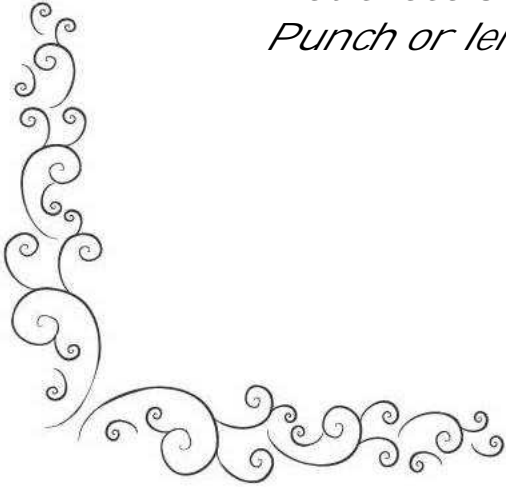
20% gratuity & 9.68% tax



Breaks A la Carte

<i>Assorted cookies.....</i>	<i>\$19.95 per dozen</i>
<i>Fudge brownies.....</i>	<i>\$19.95 per dozen</i>
<i>Carrot cake bars or lemon bars.....</i>	<i>\$21.95 per dozen</i>
<i>Rice Krispie treats.....</i>	<i>\$19.95 per dozen</i>
<i>Mini pretzels.....</i>	<i>\$9.95 per pound</i>
<i>Mixed nuts.....</i>	<i>\$22.95 per pound</i>
<i>Popcorn.....</i>	<i>\$1.50 per person</i>
<i>Assorted Popcorn.....</i>	<i>\$2.25 per person</i>
<i>Snack mix.....</i>	<i>\$18.95 per pound</i>
<i>Chips & salsa.....</i>	<i>\$16.95 per bag</i>
<i>Potato chips & onion dip.....</i>	<i>\$16.95 per bag</i>
<i>Granola bars.....</i>	<i>\$1.50 each</i>
<i>Candy bars.....</i>	<i>\$1.50 each</i>
<i>Bottled water.....</i>	<i>\$2.00 each</i>
<i>Assorted sodas.....</i>	<i>\$2.00 each</i>
<i>Hot or iced tea.....</i>	<i>\$19.95 per gallon</i>
<i>Bottled green tea.....</i>	<i>\$3.00 each</i>
<i>Freshly Brewed Coffee/Decaf.....</i>	<i>\$29.95 per gallon</i>
<i>Hot chocolate.....</i>	<i>\$1.95 each</i>
<i>Punch or lemonade.....</i>	<i>\$19.95 per gallon</i>

20% gratuity & 9.68% tax





Break Designers

Build Your Own Sundae

Vanilla ice cream with flavored toppings, toasted nuts, sprinkles, chocolate chips, whipped cream and cherries

\$5.95 per person

Chocoholic

Double fudge brownies, assorted chocolate candies, Chocolate chip cookies, white & chocolate milk

\$5.95 per person

Chiller

Assorted sodas, ice cream to make floats, Popcorn mixed with M & M's

\$5.95 per person

Intermission

Popcorn, assorted candies, soft pretzels & cheese sauce, sodas

\$6.95 per person

Fiesta

Layered bean dip, chips, salsa, guacamole, lemonade

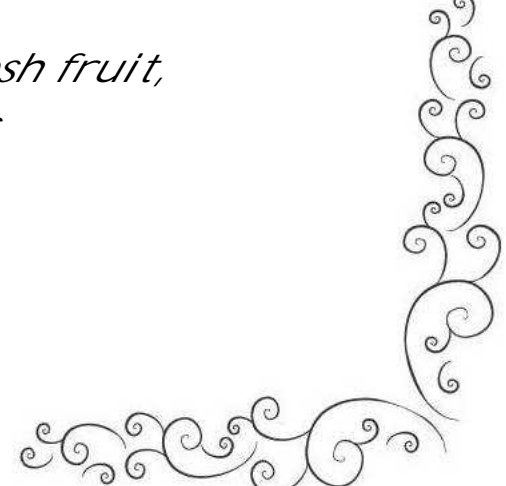

\$6.95 per person


Healthy Choice

Vegetable crudité's with ranch, fresh fruit, assorted cheese & crackers

\$7.95 per person

20% gratuity & 9.68% tax





Lunch Buffets

Manhattan Deli Board

Tossed salad

Fruit

Turkey breast / ham / roast beef / assorted breads /

Assorted sliced cheeses / condiments

Pasta salad / potato salad / potato chips

\$13.95 per person

**Add soup for \$2 per person*

Baked Potato Bar

Tossed salad

Fruit

Soup de Jour

Baked potato with assorted toppings

\$13.95 per person

Italian

Caesar salad with breadsticks

Seasonal vegetables

*Choose 2: chicken parmesan / meat lasagna / pasta with marinara or alfredo sauce /
vegetable lasagna /*

Italian sausage & peppers served with pasta

\$16.95 per person

Fiesta

*Tossed salad / spanish rice / refried beans /
chips & salsa / mexican garnishes*

*Choose 2: Chicken or beef tacos / chicken or beef taco salad /
chicken or steak fajitas / chicken, cheese, or beef enchiladas*

\$16.95 per person



**all buffets include: coffee, iced tea, and water*

20 person minimum

20% gratuity & 9.68% tax



Lunch Buffets continued

Country BBQ

Tossed salad

Fruit

Potato salad or coleslaw

Baked beans

Corn on the cob

*Choose 2: BBQ ribs | BBQ beef brisket | pulled pork |
grilled chicken breast | fried chicken | blackened catfish*

\$17.95 per person

Gourmet Picnic

Fruit

Baked beans

Italian pasta

Potato chips

hamburgers | bratwursts with kraut

hot dogs or grilled chicken breast

\$17.95 per person

All American Grill Out

Tossed salad

Broccoli raisin salad

Macaroni salad

Baked beans

Corn on the cob

Lemonade

*Choose 2 items: New York strip | rib eye | filet
BBQ chicken breast | pork chop | shrimp kabobs*

\$30.95 per person



**all buffets include: coffee, iced tea, and water*

20 person minimum

20% gratuity & 9.68% tax



Plated Lunch

Roasted Garlic Chicken

*Seared chicken breast with garlic & basil cream sauce
\$15.95 per person*

Toasted Almond Chicken

*Lightly breaded chicken breast smothered in
almond cream sauce
\$15.95 per person*

Beef Burgundy

*Omaha Steaks beef tips, mushrooms & demi glace topped over rice or egg noodles
*does not include additional starch
\$15.95 per person*

London Broil

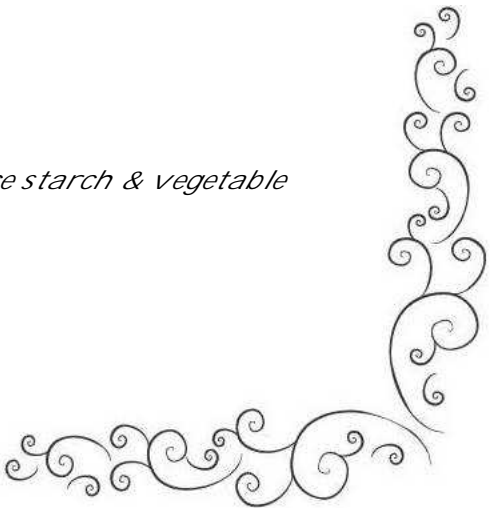
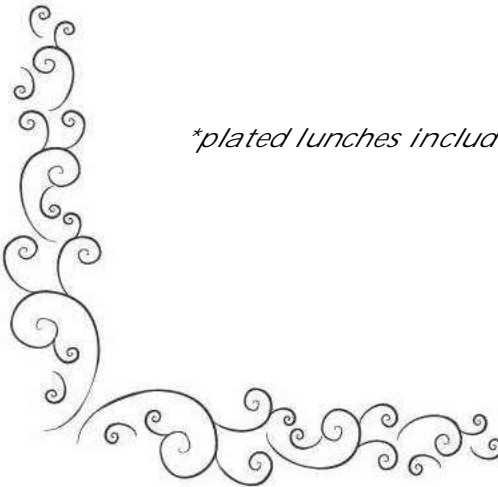
*Marinated flank steak topped with mushrooms
& sherry wine glaze
\$15.95 per person*

Lodge Omaha Steaks

*8 oz New York strip grilled & seasoned to perfection
\$19.95 per person*

Brown Sugar Rubbed Salmon

*Baked salmon filet marinated in secret brown sugar rub
\$18.95 per person*



**plated lunches include / tossed salad / rolls / chef's choice starch & vegetable
coffee / iced tea / water*

20% gratuity & 9.68% tax



Plated Salads/Sandwiches

Chicken Caesar Salad

*Romaine lettuce with chicken breast, shredded parmesan,
croutons, diced tomatoes, black olives, & caesar dressing
\$11.95 per person*

Chef Salad

*Iceberg & spring mix lettuce topped with ham, turkey breast,
cheese, cucumber, tomatoes, hard boiled egg,
and your choice of dressing
\$11.95 per person*

Turkey Wrap

*Tortilla filled with fresh veggies, cheese, turkey & chipotle dressing with fresh fruit
\$10.95 per person*

Chicken, Tuna or Egg Salad Croissant

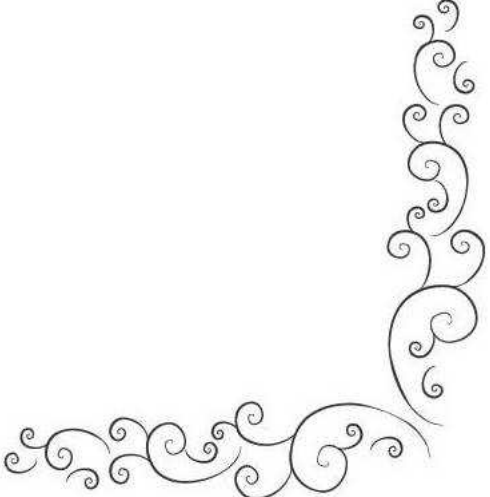
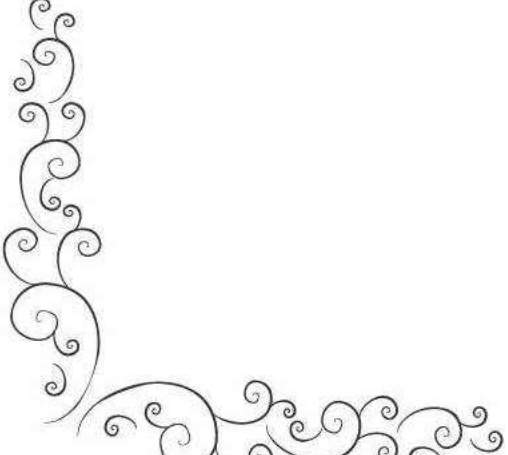
*Fresh salad piled high on croissant
fruit | potato salad
\$10.95 per person*

Grilled Chicken Sandwich



*Marinated chicken breast on open faced foccacia bread drizzled with
cilantro basil cream sauce & seasoned fries
\$10.95 per person*

Lodge Steak Sandwich

*Flat iron steak on foccacia bread
Topped with onions, peppers, mushrooms & swiss
with seasoned fries
\$13.95 per person*



20% gratuity & 9.68% tax



Lunch on the Go....

Boxed Lunch To Go

*Choice of: turkey / ham / beef sandwich / veggie wrap
condiments / chips / cookie / soda
* designed to take lunch off-site
\$11.95 per person*

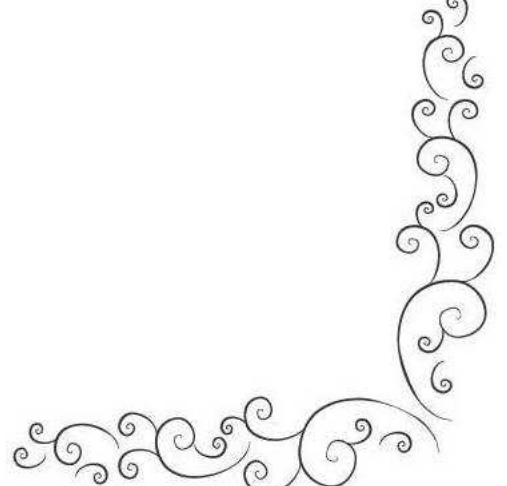
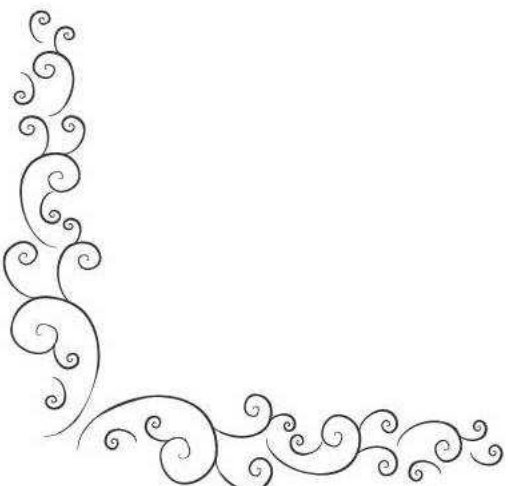
Working Boxed Lunch

*Choice of: grilled chicken sandwich / Italian sub /
turkey wrap / veggie wrap
apple / chips / cookie / soda
* delivered to meeting space....enjoy lunch while you work!
\$13.95 per person*

20 person minimum on boxed lunch

Soup Selections

*Kansas City steak / chicken noodle / roasted red pepper /
Southwest tortilla / broccoli cheese / potato corn chowder
*add cup of soup to any plated lunch
\$3.25 per person*



20% gratuity & 9.68% tax



BROOKSIDE MENU

Please circle one of the following/Maximum of 20 guests

Classic Reuben

Layers of sliced corned beef, swiss cheese, sauerkraut and thousand island dressing on toasted pumpernickel bread.

Served with a side of seasoned fries.

Club Sandwich

Ham, smoked turkey, lettuce, tomatoes, bacon, mayonnaise, swiss and cheddar cheeses. Served with seasoned fries and a pickle.

Soup and Half

Half of our Club Sandwich and soup of the day.

Chef Salad

Mixed greens, smoked turkey breast, ham, shredded cheese, boiled egg, tomatoes, cucumber and choice of dressing.

Cheeseburger

Omaha steaks hamburger patty served on a Kaiser bun with American cheese, fresh lettuce, tomatoes and a dill pickle. Served with a side of seasoned fries.


Grilled Chicken Sandwich

Marinated grilled chicken breast, bacon, lettuce, tomatoes, pickle and swiss cheese on a kaiser bun.

Served with a side of seasoned fries.



NAME: _____



Hot Hors D'oeuvres

Queso Dip

*Spicy cheddar sauce, taco seasoned beef and tri-colored chips
\$109.95 serves approximately 75*

Artichoke Spinach Dip

*Creamy artichoke & spinach dip with crunchy toast points & chips
\$119.95 serves approximately 75*

Meatballs

*Omaha steaks meatballs
Choice of Swedish, BBQ, or Marinara
\$129.95 per 100 pieces*

Egg Rolls

*Mini egg rolls served with sweet & sour sauce
\$149.95 per 100 pieces*

Chicken Wings

*Breaded & fried
Choice of buffalo, teriyaki, or BBQ
\$195.95 per 100 pieces*

Teriyaki Chicken Satays

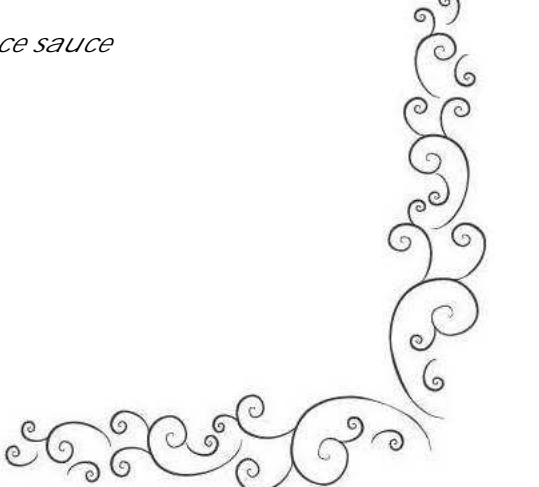
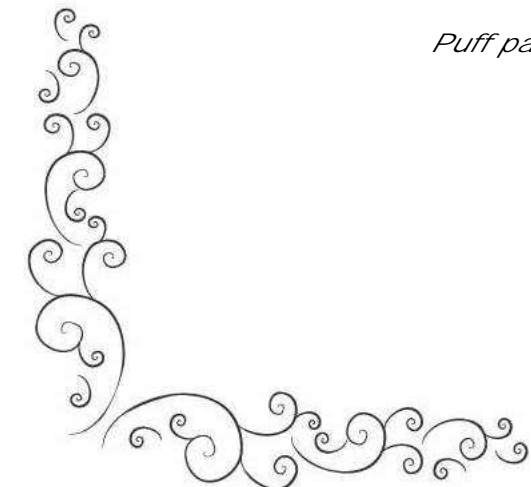
*Marinated Chicken on Skewers
\$209.95 per 100 pieces*

Mini Chicken Cordon Bleu

*Mini chicken breast stuffed with ham & swiss
\$229.95 per 100 pieces*

Mini Beef Wellington

*Puff pastry stuffed with beef atop demi glace sauce
\$249.95 per 100 pieces*



20% gratuity & 9.68% tax



Cold Hors D'oeuvres

Vegetable Crudités

Assorted vegetables with ranch dip

\$3.00 per person

Fruit Display

*Cubed watermelon, honeydew,
strawberries, grapes, and pineapple*

\$3.00 per person

Cheese & Cracker Display

Assorted cheeses served with assorted crackers

\$3.00 per person

Chips & Salsa

Mild salsa with tri-colored chips

\$3.00 per person

Baked Brie & Fruit

Wheel of brie, baked in puff pastry with roasted fruit

\$100.00

**serves approximately 35*



Smoked Salmon

Side of smoked salmon with accompaniments & toppings

\$160.00

**serves approximately 50*

20% gratuity & 9.68% tax





Cold Hors D'oeuvres Continued

Cucumber & Boursin Cheese

*Sliced cucumbers, topped with herb boursin cheese
\$129.95 per 100 pieces*

Deviled Eggs

*Homemade deviled eggs topped with garnish
\$129.95 per 100 pieces*

Pinwheels

*Choice of Southwestern, chipotle smoked ham,
or honey mustard turkey
\$129.95 per 100 pieces*

Toasted Tomato Bruschetta

*Homemade tomato bruschetta with crunchy toast points
\$129.95 per 100 pieces*

Spicy Crab Bruschetta

*Homemade bruschetta with crab meat and special seasoning
\$129.95 per 100 pieces*

Asparagus Wrapped in Prociutto

\$165.00 per 100 pieces

Canapés

*Assorted canapés including beef, shrimp, and smoked salmon
\$225.95 per 100 pieces*

Cocktail Shrimp

*Jumbo cocktail shrimp with spicy cocktail sauce
\$250.00 per 100 pieces*



20% service charge & 9.68 tax

Dinner Buffet Selections

Gold Buffet

Entrees-2, Starch-1, Vegetable-1, Salad-2

\$21.95

Platinum Buffet

Entrees-2, Starch-2, Vegetable-2, Salad-2

\$24.95

Diamond Buffet

Entrees-2, Starch-2, Vegetable-2, Salad-2

**Plus carving station with uniformed Chef*

Choose between Ham, Turkey Breast & Prime Rib

\$33.95

Main Course

*Roasted Garlic Chicken
Chicken parmesan
Chicken piccata
Strip loin
London broil
Beef tips
Roast pork loin
Brown sugar rubbed salmon
Salmon Picatta*

Vegetable

*Baby glazed carrots
Corn O'Brien
Green bean almandine
Seasonal vegetable blend
Broccoli & cauliflower*

Starch

*Wild rice pilaf
Roasted baby red potatoes
Yukon smashed potatoes
Scalloped or au gratin potatoes
Baked potato
Cheesy hash brown casserole*

Salad

*Tossed green salad or Caesar
Coleslaw
Broccoli raisin salad
Italian Pasta
Fresh Fruit display*

*Coffee, iced tea, and water included
20% gratuity & 9.68% tax*



Plated Dinners

Chicken Parmesan

*Italian breaded chicken breast topped with marinara & mozzarella
\$19.95 per person*

Pork Loin

*Roasted pork loin with pineapple demi sauce
\$19.95 per person*

Roasted Garlic Chicken

*Seared chicken breast with roasted garlic basil cream sauce
\$21.95 per person*

Pecan Chicken

*Pecan encrusted chicken topped with apple demi glace
\$21.95 per person*

Salmon Picatta

*Baked salmon filet glazed in piccata sauce and capers
\$24.95 per person*

Brown Sugar Rubbed Salmon

*Baked salmon filet with a brown sugar rub
\$24.95 per person*

**All plated dinner selections include
Choice of starch & vegetable, salad, fresh rolls
coffee / iced tea / water
**vegetarian entrees available upon request*

20% service charge & 9.68% tax





Plated Dinners Continued

Flat Iron

*8 oz marinated flat iron (Omaha Steak) with bordelaise sauce
\$26.95 per person*

Prime Rib

*10 oz hand carved Omaha Steaks prime rib with au jus & horseradish
\$30.95 per person*

Steak & Roasted Garlic Chicken

*4 oz marinated flat iron Omaha Steaks with a
seared chicken breast, topped with garlic basil cream
\$30.95 per person*

Aged New York Strip

*12 oz charbroiled Omaha Steaks strip steak with peppercorn sauce
\$31.95 per person*

Filet & Chicken

*4 oz Omaha Steaks filet, bordelaise sauce, and roasted garlic chicken
\$32.95 per person*



Filet Mignon

*8 oz Omaha Steaks filet with bordelaise sauce
\$34.95 per person*

**All plated dinner selections include
Choice of starch & vegetable, salad, fresh rolls
coffee | iced tea | water
vegetarian entrees available upon request

20% service charge & 9.68% tax





Dinner Chef Manned Enhancements

A nice addition to your dinner buffet

Glazed Ham

*Honey glazed pit ham, silver dollar rolls and condiments
\$3.95 per person*

Turkey Breast

*Basted & seasoned smoked turkey and silver dollar rolls
\$4.25 per person*

Sliced Strip Loin


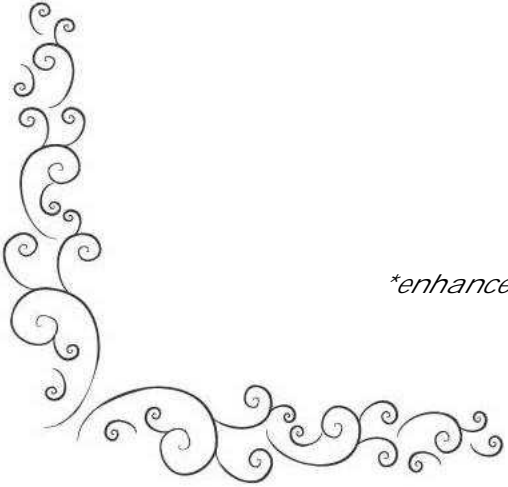
*Omaha Steaks strip loin, silver dollar rolls with condiments
\$5.50 per person*

Prime Rib

*Omaha Steaks prime rib with au jus & horseradish
\$7.00 per person*

Sliced Beef Tenderloin

*Omaha Steaks beef tenderloin, silver dollar rolls with condiments
\$7.75 per person*



**enhancements presented by uniformed chef
20% gratuity & 9.68% tax*



Desserts

Vanilla Ice Cream & Pirouette Cookie

*Generous scoop of vanilla ice cream with a sugar pirouette cookie
\$3.95 per serving*

Dessert Bites

*Assorted mini desserts including cheesecake, éclairs, cream puffs, and dessert bars
\$5.95 per person*

New York Cheesecake

*French vanilla cheesecake
Option of painted plates of raspberry, caramel, and chocolate
\$5.95 per piece*

Strawberry Shortcake

*Angel food cake topped with strawberry sauce & whipped cream
\$5.95 per piece*

Carrot Cake

*3 layer carrot cake with rich cream cheese frosting
\$5.95 per piece*



German Chocolate Cake

*3 layer chocolate buttermilk cake with coconut pecan frosting
\$5.95 per piece*

Chocolate Covered Strawberries

*Fresh sweet strawberries, hand dipped in milk chocolate
\$18.00 per dozen*

20% gratuity & 9.68% tax





Beverages Selection

BEER

Domestic; Budweiser, Bud light, Coors light, Miller lite, & O'douls

Imports; Corona, Heineken, Michelob Ultra, Sam Adams, Bass, Boulevard, Newcastle, Sierra Nevada, Blue Moon, Lucky Bucket, & Shier Beck

WINE

*House (Camelot) chardonnay / white zinfandel
cabernet sauvignon / merlot*

reserve reds or whites (select stock available)

LIQUOR

Well

Phillips-vodka, gin, and rum

Clan McGregor-scotch

Evan Williams- whiskey

Durango-tequilla

Amaretto



All Schnapps

Call

Bacardi, Tanqueray, Canadian Club whiskey, Dewars, Jim Beam, Jose Cuervo, Seagrams Seven, Christian Brothers, Sailor Jerry/Captain Morgan, Smirnoff, Seagrams VO, Jack Daniels, Absolute, Smirnoff, UV Blue, Absolute Citron, Wild Turkey, Southern Comfort, Jim Beam Black, Jameson, Johnny Walker, and Kingston/Malibu

Premium

Grey Goose/Belvedere, Bombay Sapphire, Baileys, Chevis, Crown Royal, Kahlua, Makers Mark /K nob Creek, Patron, Pyrat, and Glenfiddich/Glenlivet





Beverages A la Carte

BEER

Domestic \$3.75 per bottle

Imported \$4.50 per bottle

Domestic Draft beer \$250.00 per keg

Import beer \$330.00 per keg

WINE

House \$4.50 per glass \$19 per bottle

Reserve wine price upon request

MIXED DRINKS

Well \$5.00 per glass

Call \$5.75 per glass

Premium \$6.50 per glass

CHAMPAGNE

Champagne \$20.00 per bottle

Champagne & fluted glasses \$2.95 per person

Champagne, fluted glasses & ice bucket \$3.20 per person

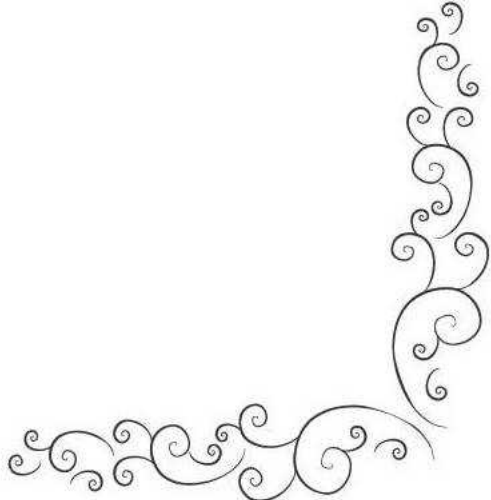
Champagne, fluted glasses & butlered \$4.00 per person



SODA

Pepsi products \$2.00 per glass

Punch \$19.95 per gallon





Beverage Packages
5 hour maximum

BRONZE

Domestic draft beer, house wine or well mixed drinks
\$13.00 per person

SILVER

Domestic draft beer, house wine, well mixed drinks
\$15.00 per person

GOLD

Domestic bottle beer, house wine, well mixed drinks
\$18.00 per person

PLATINUM



Domestic & import bottle beer, reserve wine, call mixed drinks
\$21.00 per person

DIAMOND

Domestic & import bottle beer, reserve wine,
call & premium mixed drinks, champagne
\$28.00 per person

SODA PACKAGE

\$5.00 per person



**5 hour maximum on beverage packages*
***all beverage packages include: soda, coffee, ice tea*



VIDEO EQUIPMENT

<i>LCD Projector.....</i>	<i>\$225.00</i>
<i>Camcorder & Tripod.....</i>	<i>\$100.00</i>
<i>VHS or DVD Player.....</i>	<i>\$50.00</i>
<i>Laptop & Remote.....</i>	<i>\$90.00</i>
<i>TV/VCR/DVD Combo & 27' TV.....</i>	<i>\$100.00</i>

SOUND EQUIPMENT

<i>Podium microphone.....</i>	<i>\$20.00</i>
<i>Hand held microphone.....</i>	<i>\$70.00</i>
<i>Wireless lavalier.....</i>	<i>\$70.00</i>
<i>Direct box into house system.....</i>	<i>\$40.00</i>
<i>4-channel Microphone & Audio patch.....</i>	<i>\$30.00</i>
<i>6-channel Microphone & Audio patch.....</i>	<i>\$35.00</i>
<i>8-channel Microphone & Audio patch.....</i>	<i>\$40.00</i>

PROJECTION SCREENS

<i>8x8 Screen & Tripod.....</i>	<i>\$30.00</i>
<i>8X10 Screen & Tripod</i>	<i>\$40.00</i>

OVERHEAD/35MM PROJECTORS

<i>35mm Slide projector.....</i>	<i>\$40.00</i>
<i>Overhead projector.....</i>	<i>\$25.00</i>

MISCELLANEOUS

<i>Flipchart easel.....</i>	<i>\$10.00</i>
<i>Flipchart with pad & pens.....</i>	<i>\$20.00</i>
<i>Dry erase board.....</i>	<i>\$20.00</i>
<i>Flipchart & Post-it paper.....</i>	<i>\$45.00</i>
<i>10 ft VGA cable.....</i>	<i>\$20.00</i>
<i>Extension cord or Power strip.....</i>	<i>\$5.00</i>
<i>Polycom teleconference phone.....</i>	<i>\$60.00</i>
<i>Additional wired internet connections.....</i>	<i>\$5.00</i>
<i>Rush fee.....</i>	<i>\$10.00 per item</i>

