

CATERING
PERFECTED BY US, INSPIRED BY YOU.



OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT



# BREAKFAST BUFFETS

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### CONTINENTAL

selection of chilled juices | locally and seasonally inspired fruit presentation | daily bakery specialties | coffee and teas

#### **EXECUTIVE**

selection of freshly baked pastries I locally and seasonally inspired fruit presentation I selection of chilled juices, coffee and tea savory bread pudding I fennel I mushrooms I fresh herbs

maple glazed pork sausage links I pan roasted red potatoes with peppers and onions

# **ALA CARTE**

add to a continental breakfast for a full culinary experience or select one of the following as a stand-alone station \*attendant fee of \$125 per station for a 2 hour service

#### **OMAHA MORNING**

farm fresh vegetable hash | smoked pastrami | farm fresh scrambled eggs | charred corn salsa I cheddar cheese

### **EGGS AND TOAST**

individual goat cheese and egg tarts | crunchy brioche french toast | seasonal compote | warm maple syrup

# STRAWBERRIES AND CREAM PARFAIT

strawberries | vanilla infused organic yogurt | house made gluten free granola

# **EGG STATION**

farm fresh eggs and omelets | selection of seasonal ingredients | regional cheeses | cheeses and local tomato salsa \*attendant required

#### **BREAKFAST SANDWICHES**

fried cage free egg | bacon jam | provolone cheese | english muffin or scrambled farmer's egg | pulled pork | mozzarella | baby arugula | warm croissant

#### OATMEAL AND GRANOLA

steel cut oatmeal | dried fruits | coconut milk | honey | brown sugar | house made gluten free granola | toasted nuts | greek low-fat and non-fat yogurt

#### THE FARM

scrambled organic eggs I cheddar cheese I chives roasted breakfast potatoes peppered bacon | chicken apple sausage

# **VEGAN TOFU SCRAMBLE**

cumin and turmeric spiced tofu | ripe tomatoes | pickled onions

prices are per guest unless otherwise noted all prices subject to 22% service charge and applicable sales taxes

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# PLATED BREAKFAST

all plated breakfast are served with chilled juice, a bakery selection, coffee and teas

### **CROQUE MADAME**

cage free fried egg | shaved ham | swiss cheese | dijon spread I brioche crispy potato hash | farm fresh vegetables roasted stone fruit I honey

# **CAGE FREE SCRAMBLED EGGS**

fontina cheese with fresh herbs | hickory smoked bacon | potato hash | farm fresh vegetables roasted stone fruit I honey

### **FRENCH TOAST**

whole wheat french toast I warm strawberry rhubarb compote chicken apple sausage roasted stone fruit I honey

# **SAVORY EGG CUSTARD**

roasted tomatoes I farmer's bounty of seasonal veggies I cheese curd potato hash I farm fresh vegetables roasted stone fruit I honey



# **BREAKS**

#### **CRUNCH**

yucca, tarro and pita chips | cannellini bean dip | spinach dip with white cheddar | broccoli florets | baby carrots | cucumber sticks | almond crusted goat cheese | black pepper crackers | hibiscus iced tea

# **LOCAL TREATS**

cured meats | sliced cheeses | grilled bread | house made trail mix | jones bros mini cupcakes beansmith signature coffee blend - regular or decaf

# **SUPER FOODS**

acai berry and blueberry low-fat yogurt shooter individual sangria compressed watermelon with lime, mint and sea salt goji berry trail mix | peanut butter, flax and honey bars | fresh squeeze limeade | agave nectar

# **POP CULTURE**

just pop'd assorted flavors to include hollywood, people's choice, butter, nutty professor | assortment of nostalgic theater candy | IBC root beer

\*minimum 25 people

# **STONE FRUIT**

aged white cheddar I plum chutney I assorted crackers I roasted saturn peaches I local comb honey I greek yogurt tree ripened whole stone fruit I granola bars with dried apricots and almonds I peach cider

#### **BERRY**

house made strawberry muffins I bowls of fresh mixed berries I raspberry bars I dark chocolate blueberry bark strawberry lemonade



# **A LA CARTE**

# **BAGELS**

assortment of fresh bagels I regular and light cream cheese

# **DAILY PASTRY DISPLAY**

daily pastry selections I fruit preserves

# **GREEK YOGURT**

assorted greek yogurts I whole milk, low-fat, vanilla

### WHOLE MARKET FRUITS

seasonal selection

#### **SLICED FRUIT**

seasonal selection of sliced fruit

# JUMBO HOMESTYLE COOKIES

chocolate chunk I peanut butter I oatmeal

### ASSORTED DESSERT BARS

white chocolate-pecan blondies I lemon bars I cream cheese brownies

# **KIND BARS**

**JONES BRO CUPCAKES** 

**BAGS OF MIXED NUTS** 

### **HOUSEMADE CHIPS**

serves 10

### **GOURMET MIXED NUTS**

serves 10



# **BEVERAGES**

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#### **ALL DAY BEVERAGE SERVICE**

continuously refreshed up to 9 hours | regular and decaffeinated coffee | assorted teas | assorted soft drinks | bottled water

### HALF DAY BEVERAGE SERVICE

continuously refreshed up to 5 hours | regular and decaffeinated coffee | assorted teas | assorted soft drinks | bottled water

#### SEATTLES BEST COFFEE AND TAZO TEAS

# BEANSMITH COFFEE ROASTERS SIGNATURE BLEND

# **BOTTLED ICED TEA AND LEMONADE**

# NAKED JUICES, SMOOTHIES AND PROTEIN DRINKS

#### **CHILLED JUICES**

cranberry | apple | orange

#### SOFT DRINKS AND SPARKLING WATER

pepsi products | regular, diet and decaffeinated still and sparkling waters

### **BOTTLED WATER**

### **SEASONAL ADES**

watermelon-lime I rhubarb I kiwi-strawberry

#### STARBUCKS REFRESHERS

sparkling green coffee energy beverage | strawberry lemonade | orange-melon | raspberry pomegranate

### **ENHANCED WATER STATION**

filtered water station to include cucumber-lemon, raspberry-mint and strawberry

#### SMOOTHIES MADE TO ORDER

fresh seasonal fruit | flax seeds | hemp seeds | kale | spinach | agave nectar | acai powder | whey protein | pomegranate juice | pineapple juice includes attendant



# PLATED LUNCH

all plated lunches are served with fresh bread selection and coffee and teas

# STARTERS | Select One Item

THAI SPICED CHILLED WATERMELON SOUP blue crab salad I cilantro oil

CHILLED TOMATO GAZPACHO roasted marcona almonds I chili oil

ROASTED TOMATO BASIL SOUP grilled bread I balsamic reduction

COMPRESSED WATERMELON SALAD red onion I watercress I arugula I black pepper vinaigrette

STRAWBERRY AND SPINACH SALAD candied pecans I crumbled feta I fig-balsamic reduction

**VINE RIPENED HEIRLOOM TOMATOES** pulled fresh mozzarella I assorted farmers greens I lemon vinaigrette

CRISP ROMAINE SALAD romaine leaves | shaved parmesan | herbed garlic crouton | caesar dressing

# ENTRÉES | Select One Item

# **CITRUS MARINATED CHICKEN THIGHS**

baby iceberg lettuce I preserved tomatoes I crumbled bacon I vinaigrette

#### **SEARED PORK LOIN**

braised summer cabbage I three bean ragout I spicy peach chutney

#### SEARED PACIFIC SALMON

black lentils I baby summer squash I confit fennel I lemon

### **BLACKENED FLAT IRON STEAK**

cavatappi pasta I oven roasted tomatoes I bleu cheese cream sauce

#### SKILLET ROASTED CHICKEN BREAST

creamy parmesan polenta I butter poached asparagus I warm sweet relish

# DESSERTS | Select One Item

BERRY TRIFLE fresh mousse I coconut sponge cake

MIXED BERRY COBBLER lemon-thyme cream

LIME AND WHITE CHOCOLATE CHEESECAKE mango sauce

CHOCOLATE POT DE CRÈME espresso whipped cream

**SEASONAL SORBET** shortbread cookie



# **LUNCH BUFFETS**

minimum 25 guests for a 2 hour service

### **OLD MARKET DISTRICT DELI**

tomato soup | wild arugula pesto | toasted baguette
warm potato salad | caramelized onions | bacon and mustard dressing
orzo salad I kale I fennel I squash I citrus dressing
reuben sandwich on rye | smoked pastrami I sauerkraut I thousand island dressing
pepper crusted steak sandwich on baguette | shaved sirloin I pickled red onion I arugula I horseradish cream
apple, ham and cheddar melt on toasted sourdough I smoked ham I aged cheddar I spicy mustard I onion jam
individual bags of assorted chips
strawberry shortcake bars with whipped cream
IBC root beer | coffee and teas

# "Q" LIVING

sweet corn soup I cucumber salsa I crème fraiche
pasta salad I pearl onions I crisp pancetta I roasted peppers I balsamic dressing
smashed red potatoes I green onions I shredded cheddar
smoked brisket I bourbon bbq sauce
buttermilk fried chicken I assorted hot sauces
freshly baked buttermilk biscuits I salted butter
warm cherry cobbler I vanilla whipped cream
vanilla, orange, and root beer sodas
coffee and teas

#### **CONSCIOUS LIFESTYLE**

red bean gumbo I braised mustard greens
mixed greens I sliced almonds I dried blueberries I goat cheese I honey vinaigrette
heirloom tomato salad I kalamata olives I red onion I fresh herbs I lemon dressing
citrus grilled chicken breast I tri-colored quinoa I crumbled feta cheese I toasted garlic
oven baked cod I charred broccolini I gooseberry salsa
pappardelle pasta I marinated tomatoes I toasted pine nuts I baby kale I lemon butter sauce
honey greek yogurt I granola cluster I summer berries
cucumber-mint infused water
coffee and teas



# **LUNCH BUFFETS**

minimum 25 guests for a 2 hour service

### **SOUTH OF OMAHA**

cilantro lime soup I braised chicken thigh I sour cream I crispy tortilla strips chopped romaine salad I black beans I roasted sweet corn I chipotle-chili dressing charred corn on the cob I cotija cheese I lime I chili powder brown rice I stewed tomatoes I peas I cilantro chicken tamales I salsa verde mojo marinated roasted pork loin I mole sauce tres leches I vanilla cream sauce I toasted coconut horchata coffee and teas

# LITTLE ITALY

pasta e fagioli I tomato and onion broth I cannellini beans I pasta I baby kale I shaved parmesan panzanella salad I toasted bread I winter greens I artichoke hearts I roasted garlic vinaigrette charred broccolini I pecorino I citrus I pine nuts creamy yellow polenta I mascarpone I chive pan roasted chicken marsala I mushrooms I pearl onions I parsley penne pasta bolognese I beef I veal I pork I onion I carrot I celery I tomato cream warm berry cobbler I vanilla whipped cream coffee and tea selections



# HORS D' OEUVRES

priced per dozen

# **COLD**

smoked salmon with chive horseradish cream and dill on toasted rye
smoked duck breast, with peach chutney and charred chili on grilled focaccia
avocado toast with crab, lime and mint
tomato gazpacho shooter with smoked paprika and cilantro oil
mediterranean antipasto kabob with marinated artichokes, olives, roasted tomatoes and mozzarella
honey scented goat cheese with apricot jam and chive on grilled bread
blue crab salad with chili-lime compressed watermelon in a plantain cup
miniature shrimp blt with smoked bacon and tarragon aioli on toasted bread
deviled egg with mustard seed and dill
chilled asparagus flan with shaved pecorino and lemon essence

# **HOT**

skewered crispy pork belly with kaffir-peach chutney griddled blue crab cakes with roasted corn salsa and lemon essence peking duck spring roll with ponzu dipping sauce crispy buffalo chicken spring roll with blue cheese dipping sauce crispy mac and cheese bites with tomato jam cheese polenta tarlet with marinated tomato and basil skewered crisp parmesan artichoke hearts with pink peppercorn aioli chicken and cheese empanada with salsa verde tempura shrimp with pickled pineapple and plum sake sauce petite beef wellington with port-demi reduction



# PRESENTATION STATIONS

\*attendant fee of \$125 per station for a 2 hour service

# **GARDEN FRESH BITES**

sweet baby peppers | heirloom tomatoes I broccoli florets I baby carrots sesame spinach dip herbed labneh | preserved lemon charred tomato relish assorted crackers and grilled breads

#### **ARTISANAL CHEESE SELECTION**

assortment of artisan cheeses I goat I sheep I cow candied walnuts | local comb honey | seasonal jam | dried fruits I assorted rustic loaves

#### FROM THE SEA

shrimp casino I smoked tomato sauce pacific coast oysters | american sturgeon caviar | mignonette tuna tartare | pickled cucumber | saffron aioli tempura shrimp I sweet thai chili dipping sauce 4 pieces per guest

#### **SALUMERIA**

selection of artisan cured meats house marinated olives | gherkins | stone ground mustard | grilled bread

#### RISOTTO FRESCA

carnaroli rice guanciale | braised chicken thighs | baby shrimp | roasted seasonal vegetables oven baked focaccia \*attendant required

#### **GREEK PITA GRILL**

chicken, beef, and lamb kabobs pickled red onion | chopped tomatoes | tzatziki | fresh pita \*attendant required

#### **GRANDMA'S SHORTCAKES**

market selection of seasonal fresh berries freshly baked shortcakes lemon curd I strawberry sauce I vanilla whipped cream

#### **SWEET TOOTH**

vanilla custard cream pufs I miniature chocolate whoopee pies peanut butter pies I raspberry jam lemon meringue pies chocolate hazelnut cupcakes



# CARVING STATIONS

carving stations serve approximately 25 guests per station attendant fee of \$125 per station for a 2 hour service

#### **PORK LOIN**

mojo marinated pork loin I salsa verde
saffron rice I fresh garden peas
steamed mussels I spicy tomato sauce I grilled bread
caramelized-roasted pineapple I rum sauce I toasted coconut

### **TURKEY**

cumin rubbed turkey breast I spiced cherry chutney roasted baby carrots I brown butter I tarragon wild rice pilaf I dried fruits I candied pecans buttermilk biscuits I whipped butter

#### **BEEF**

pepper crusted strip loin I horseradish cream I beef jus baby ice berg lettuce I cucumbers I pickled carrots I feta cheese I creamy champagne vinaigrette roasted baby marble potatoes I watercress pesto grilled asparagus I roasted local mushrooms

#### SALMON

herb and citrus poached salmon filet

lemon-dill crème fraiche I warm corn relish

chilled asparagus salad I roasted peppers I crumbled feta I sweet onion vinaigrette
toasted orzo I zucchini I squash I tomatoes I lemon-olive oil

# **PORK BELLY "B.L.T"**

sugar and spice cured sous vide pork belly baby lettuce leaves | vine ripe tomatoes tomato-bacon jam | garlic-herb aioli toasted bread



# PLATED DINNER

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# STARTERS | Select One Item

CELERIAC SOUP crème fraiche | compressed apple | chive oil

GARDEN PEA SOUP morel mushrooms | crisp pancetta

SWEET CHILI-LIME DUNGENESS CRAB SALAD avocado puree I parsley oil I fried bread

LEMONGRASS MARINATED SCALLOPS coconut-curry sauce I micro cilantro

CHILLED JUMBO SHRIMP caramelized eggplant caviar | basil pesto | marinated tomatoes I chive

# SALADS | Select One Item

RED LEAF AND WATERCRESS sun-dried tomatoes I red onions I shaved asiago I lemon vinaigrette

MIXED ORGANIC GREENS toasted hazelnuts | grilled artichokes | cabernet vinaigrette

ARUGULA AND SPINACH citrus poached rhubarb I black pepper compressed strawberries I balsamic drizzle

HEIRLOOM TOMATO AND BURRATA micro basil I cold pressed olive oil I aged balsamic vinegar

**BABY GREEN AND RED ROMAINE** shaved parmesan I marinated white anchovy I toasted croutons I creamy garlic dressing

# ENTRÉES | Select One Item

#### **GRILLED FILET MIGNON**

whipped yukon gold potatoes I butter poached jumbo asparagus I warm tomato marmalada

#### PAN SEARED PACIFIC SALMON

summer squash orzo | rainbow swiss chard I lemon butter sauce

#### MILK POACHED HALIBUT

sweet potato puree | sautéed sunburst squash I arugula pesto

### **GRILLED FLANK STEAK**

citrus roasted asparagus I sweet onion-potato gratin I cabernet jus

### HERB CRUSTED RACK OF LAMB

smashed fingerling potatoes I fennel roasted baby carrots I apricot gastrique

#### **ROASTED ALL NATURAL CHICKEN BREAST**

black rice I braised baby kale I herb marinated tomatoes I pan sauce

# **SEARED PORK TENDERLOIN**

celeriac puree | roasted baby carrots | cherry-port reduction

# SEARED ALL NATURAL CHICKEN BREAST

spring pea risotto I tomato jam I natural jus

# PAN SEARED SALMON AND GRILLED SIRLOIN

charred broccolini I smashed marble potatoes I mushroom ragout

#### GRILLED STRIP AND CITRUS MARINATED CHICKEN BREAST

garlic whipped potatoes I jumbo asparagus I bordelaise

# DESSERTS | Select One Item

**UPSIDE DOWN LEMON PUDDING CAKE** raspberry bavarian cream

STRAWBERRY MASCARPONE MARQUIS tarragon sauce

CHEVRE CHEESECAKE lavender blueberries I cornmeal shortbread

CITRUS PANNA COTTA assorted summer berries I orange lace cookie

**CHOCOLATE MOUSSE CAKE** raspberry sauce

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# **BAR PACKAGES**

# WINE, BEER, & SODA BAR

Two hour minimum. \$18/person for first two hours. \$5/person for each additional hour

### PREMIUM PACKAGE BAR

Two hour minimum. \$22/person for first two hours. \$6/person for each additional hour.

### SUPER PREMIUM PACKAGE BAR

Two hour minimum. \$26/person for first two hours. \$8/person for each additional hour.

#### PREMIUM HOST BAR

priced per drink

Spirit
Wine Glass
Domestic Bottle
Imported/Craft Bottle

#### SUPER PREMIUM HOST BAR

\*priced per drink

Spirit Wine Glass Domestic Bottle Imported/Craft Bottle

# **PREMIUM**

#### **SPIRITS**

New Amsterdam Vodka
Broker's London Dry Gin
Cruzan Rum, Gold
Gosling's Black Seal Rum
Sauza Signature Blue Silver Tequila
Jim Beam, Devil's Cut
Johnny Walker Red Blended Scotch
Canadian Club Blended Whiskey
DeKuyper Cordials

#### **BEER**

Bud Light, Budweiser Coors Lite, Miller Lite Coors Banquet Miller High Life Sierra Nevada, Kellerweis Corona Extra

#### WINE

Robert Mondavi, Private Selection Cabernet Sauvignon Sauvignon Blanc Merlot Chardonnay J. Roget

# Extra Dry, American Champagne

# SUPER PREMIUM

#### **SPIRITS**

Tito's Vodka
Bombay Sapphire East
Matusalem Clasico
Pueblo Viejo Blanco
Buffalo Trace
High West Double Rye
Crown Royal
Singleton of Glendullan 12yr
St Remy VSOP French Brandy
Varnelli's Caffe Moka
Lazzaroni Amaretto
Dekuyper Peach Schnapps

#### **BEER**

Lucky Bucket Lager West O, Coco Chocolate Stout Founders All Day IPA Peace Tree, Blonde Fatale Peace Tree, Kiss from a Gose Cooper, Spare Rib Pale Ale Millstream, Hefe "R" Weissen

#### WINE

William Hill - Chardonnay
MacMurray Ranch - Pinot Noir
Storypoint - Cabernet Sauvignon
Murphy-Goode - Red Blend
Trivento - Malbec

Custom Burdock+Bitters craft cocktail options available by the gallon.

Kids Beverage Package: \$6/person for first two hours, \$3/person for each additional hour

There is a \$125 bartender fee per tender. Fee waived with Premium or Super Premium Bar Packages.



# POLICIES AND PROCEDURES

See your Sales or Event Manager with any additional questions or for more details.

#### MENU SELECTION

Final menu selection is due at least 30 days prior to your event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department with proper notice of at least 7 business days. The exact number of special meals must be specified with the guaranteed attendance.

#### **GUEST COUNT AND REVISIONS**

You must provide the anticipated number of attendees of your catered functions at the time of booking the event and again (4) business days prior to the scheduled function. If the guarantee is not received, the anticipated attendance will become the guarantee. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. You will be charged for the Final Count or the Guaranteed Attendance Number, whichever is greater. In an upward adjustment, we cannot guarantee that we can provide the same item as originally selected.

#### AUDIO VISUAL

We can handle all of your Audio Visual needs through our on-site AV company, PSAV. For additional AV information and pricing see your Event Manager.

#### PRICING AND TAXES

The taxable service charge in effect at the time of the event will be added to all menu items, beverages, and audio visual equipment selected for your event (currently 22%). As required by State law, the appropriate local occupation fee, entertainment tax and sales tax (currently 10%) will be added to the total cost of the function including service charges. \*Fees and services are subject to change at the discretion of the Omaha Marriott Downtown at the Capitol District Hotel.

#### TAX EXEMPT STATUS

The State of Nebraska requires a completed tax exemption form on file prior to arrival. If this form is not received and verified prior to arrival, the organization will not be put on tax exempt status and must file a return with the State of Nebraska in order to receive a refund.

#### **PARKING**

Our 12<sup>th</sup> Street parking garage is available with direct access to the Capitol District or Marriott Hotel via the 4<sup>th</sup> floor Skybridge. Valet service is available from the 10<sup>th</sup> Street entrance.

#### SHIPPING & RECEIVING

Shipping and receiving services are available at the Omaha Marriott Downtown at the Capitol District Hotel. See your Event Manager for shipping and receiving pricing and details.

#### **OUTSIDE FOOD & BEVERAGE**

All food and beverage served must be purchased from the Omaha Marriott Downtown at the Capitol District Hotel unless otherwise authorized by the Hotel. Corkage fees will apply.

