



MARRIOTT
OMAHA DOWNTOWN
CAPITOL DISTRICT



EVENT MENU



BREAKFAST BUFFETS

CONTINENTAL

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

ALA CARTE

add to a continental breakfast for a full culinary experience or select one of the following as a stand-alone station

OMAHA MORNING

td niche pork belly | farm fresh vegetable hash | natural jus |
egg scramble on corn cake | heirloom tomatoes | white cheddar

EGGS AND TOAST

individual goat cheese and egg tarts |
crunchy brioche french toast | anglaise | local honey

STRAWBERRIES AND CREAM PARFAIT

strawberries | vanilla infused organic yogurt | house made granola

EGG STATION

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

BREAKFAST SANDWICHES

fried cage free egg | provolone cheese | bacon jam | english muffin
or
scrambled farmers egg | pulled pork | fontina cheese | arugula | croissant

OATMEAL AND GRANOLA

steel cut oatmeal | dried fruits | coconut milk | local comb honey| brown sugar | house made granola | toasted nuts |
Greek low-fat and non-fat yogurt

THE FARM

scrambled organic eggs with local smoked cheese and 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

PLATED BREAKFASTS

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

CROQUE MADAME

cage free fried egg | shaved ham | swiss cheese | dijon | potato hash and farm fresh vegetables | roasted stone fruit and comb honey

CAGE FREE SCRAMBLED EGGS

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

WHOLE WHEAT FRENCH TOAST

strawberry rhubarb compote | chicken apple sausage | roasted stone fruit and comb honey

SAVORY EGG CUSTARD

roasted tomatoes/farmers bounty of veggies/cheese curd | potato hash/farm fresh vegetables | roasted stone fruit and comb honey

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BREAKS

CRUNCH

yuca, tarro and pita chips | cannellini bean dip | spinach dip with white cheddar | broccoli florets | baby carrots | cucumber sticks | almond crusted goat cheese | wheat crackers | peach and blackberry tea

LOCAL TREATS

cured meats | local cheese | sliced breads and crackers | house made trail mix | jones bros mini cupcakes | beansmith coffee blend - regular or decaf

SUPER FOODS

acai and blueberry low fat yogurt shooter | sangria compressed watermelon with micro mint | goji berry trail mix | peanut butter, flax and honey bars | fresh squeezed limeade with agave nectar

POP CULTURE

just pop'd assorted flavors to include hollywood, people's choice, butter, nutty professor | sioux city root beer

STONE FRUIT

vermont white cheddar | spicy plum chutney | seeded lavosh crackers | roasted saturn peaches | local comb honey | greek yogurt | tree ripened whole stone fruit | granola bars with dried apricots and almonds | peach cider

BERRY

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

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BEVERAGES

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

DELUXE COFFEE BAR UPGRADE

assorted flavored syrups and toppings | sweeteners | sauces | whipped cream

BEANSMITH COFFEE ROASTERS SIGNATURE BLEND

BOTTLED ICED TEAS AND LEMONADE

NAKED JUICES, SMOOTHIES AND PROTEIN DRINKS

CHILLED JUICES

cranberry | apple | orange

SOFT DRINKS AND SPARKLING WATER

pepsi products | regular, diet and decaffeinated

AQUAFINA

SEASONAL 'ADES

watermelon-limeade | rhubarb | 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 infusions

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

JUICING FOR LIFE

organic cold pressed juice creations | variety of juice combinations to energize you for the day

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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 | cilantro oil

GAZPACHO marcona almonds | chili oil

ROASTED TOMATO BASIL SOUP grilled bread

COMPRESSED WATERMELON SALAD red onion | hydroponic watercress | black pepper vinaigrette

BUTTER LETTUCE & BRAISED RADICCHIO SALAD strawberries | balsamic reduction

VINE RIPENED HEIRLOOM SALAD tomatoes | fresh mozzarella | farmers greens | balsamic vinaigrette

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

ENTRÉES | *Select One Item*

LEMONGRASS MARINATED TRI-TIP

organic baby iceberg heads | crispy shallots | cilantro-soy dressing

SMOKED TD NICHE PORK LOIN

braised cabbage | bean ragout | peach chutney

SEARED LOCH DUART SALMON

beluga lentils | baby summer squash | confit fennel with lemon

BLACKENED STOCK YARDS FLAT IRON

cavatappi | bleu cheese cream sauce | oven roasted tomatoes

SKILLET ROASTED ORGANIC CHICKEN BREAST

creamy parmesan polenta/poached asparagus/sweet peperonata

DESSERTS | *Select One Item*

BERRY TRIFLE fresh mousse | coconut sponge

MIXED BERRY COBBLER thyme cream | raspberry caramel

NY CHEESECAKE red wine macerated cherries

CHOCOLATE GANACHE CAKE mint whipped cream

SEASONAL SORBET shortbread cookie

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BUFFET LUNCHES

OLD MARKET DISTRICT DELI

tomato soup | wild arugula pesto | toasted baguette
marble potato salad | pickled onion | fresh dill
orzo salad | marinated green beans | shaved fennel | olive oil
grilled summer garden vegetables on focaccia | lemon mayonnaise
italian sandwich with assorted meats on sourdough | havarti cheese | pepperoncini | roasted red pepper spread
shaved rib eye and caramelized onions on ciabatta | blue cheese spread
whole grain mustard | dijon | house made spicy ketchup
individual bags of assorted chips
whoopie pies
root beer | coffee and teas

“Q” LIVING

corn soup | cucumber salsa | crème fraiche
pasta salad | summer melon | pancetta | ricotta salata
new potato salad | tarragon essence | stone ground mustard sauce
house smoked td niche ribs | chipotle-cherry barbecue sauce
buttermilk fried chicken | freshly baked buttermilk biscuits
stone fruit cobbler | vanilla bean whipped cream
vanilla and orange sodas | root beer | coffee and teas

CONCIOUS LIFESTYLE

red bean gumbo | braised mustard greens
garden green leaves | almonds | dried blueberries | goat cheese | honey vinaigrette
heirloom tomato | kalamata olive | red pearl onion
citrus grilled chicken breast | quinoa | feta cheese | toasted garlic
baked whitefish | roasted broccolini | gooseberry salsa
pappardelle pasta | roasted tomatoes | pine nuts | kale
honey greek yogurt | granola cluster | macerated summer berries
coffee and teas

SOUTH OF OMAHA

cilantro lime soup | braised chicken thigh | sour cream | crisp tortilla
chopped romaine | black bean | roasted corn | chipotle-chili dressing
charred corn on the cob | cotija cheese | lime | cilantro | chili powder
red rice | stewed tomatoes | peas
ancho marinated brisket | avocado | tomato | warm tortillas | salsa verde
roasted pork loin | green mole sauce
tres leches | vanilla cream sauce | toasted coconut
coffee and teas

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HORS D' OEUVRES

COLD

smoked salmon, chive horseradish cream, toasted rye
smoked duck, peach chutney, charred chili
ancho braised pork, parmesan, gougere
yellow tomato gazpacho shooter, crab salad crostini, micro basil
summer vegetable roll, spicy peanut sauce
honey scented goat cheese, spicy apricot jam, grilled bread
blue crab, chili-lime compressed watermelon, wonton cup
miniature shrimp blt, smoked bacon, tarragon aioli
deviled egg, mustard seed, petite dill
chilled asparagus flan, shaved pecorino, lemon essence

HOT

spiced crispy pork belly, chutney, kaffir
griddled blue crab cakes, roasted corn salsa, lemon essence
peking duck spring roll, ponzu sauce
bay shrimp and sweet corn fritters, coconut curry sauce
hand formed zucchini pancakes, herb aioli
cheese polenta tartlet, olive oil confit tomatoes, micro basil
crisp parmesan artichoke hearts. pink peppercorn aioli
chicken empanada, mole sauce
tempura shrimp, pickled pineapple, plum sake sauce
petite beef wellington, port reduction

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PRESENTATION STATIONS

GARDEN FRESH BITES

sweet baby peppers | daikon sticks | broccoli florets | baby carrots
sesame spinach dip
herbed labneh | preserved lemon
charred tomato relish
assorted crackers and flat breads

ARTISANAL CHEESE SELECTION

handcrafted midwest cheese selections
carr valley "wild fire spicy clue" wisconsin cow's milk blue
sartori "chipotle bellavitano reserve" wisconsin cow's milk
wiebe dairy "cottonwood river cheddar" kansas cow's milk
candied walnuts | local comb honey | peach jam | assorted rustic loaves

FROM THE SEA

bacon wrapped shrimp casino | arugula salad
pacific coast oysters | american sturgeon caviar | mignonette
tuna tartare | cucumber | saffron aioli
chilled steamed pei mussels | dark side vanilla porter
4 pieces per guest

SALUMERIA

local artisan cured meats
house marinated olives | gherkins | stone ground mustard | artisan breads

RISOTTO FRESCA

carnaroli rice | vegetarian or chicken jus
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 | rhubarb sauce | vanilla whipped cream

SWEET TOOTH

strawberry cheesecake lollipops / miniature chocolate whoopie pies | peanut butter pies with raspberry jam | lemon meringue pies | chocolate hazelnut cup cakes

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CARVING STATIONS

carving stations serve approximately 25 guests per station

GARLIC HERB CRUSTED STRIP LOIN

natural jus | horseradish cream
baby ice berg lettuce | cucumbers | pickled carrots | feta cheese | creamy champagne vinaigrette
truffle whipped yukon gold potatoes
roasted exotic mushrooms

CUMIN RUBBED TURKEY BREAST

spiced cherry chutney
treviso and endive salad | honey-mustard dressing
wild rice pilaf | dried fruits | toasted pecan
buttermilk biscuits

MOJO MARINATED PORK LOIN

salsa verde
yellow rice | baby shrimp | black beans
steamed mussels sofrito
roasted pineapple | caramelized rum sauce

ROASTED LAMB LEG PROVENCA

herb roasted leg of lamb | olive tapenade | charred lemon
slow cooked vegetables with garlic and herbs
thyme scented white bean cassoulet
grilled flatbreads

PORK BELLY "B.L.T"

sugar and spice cured smoked pork belly
baby lettuce leaves | vine ripe yellow tomatoes
tomato-bacon jam | garlic-herb aioli
rustic striata bread

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PLATED DINNER

STARTERS | *Select One Item*

- CELERIAC SOUP** with crème fraiche | apple | chive oil
- GARDEN PEA SOUP** morel mushrooms | crisp pancetta
- SWEET CHILI-LIME DUNGENESS CRAB SALAD**
- LEMON GRASS SCENTED SCALLOPS** curry broth | coconut
- CHILLED GRILLED JUMBO SHRIMP** caramelized eggplant caviar | basil pesto | cherry tomatoes

SALADS | *Select One Item*

- LOLLA ROSSA & WATERCRESS** sun-dried tomatoes | grilled radicchio | asiago & truffle-lemon vinaigrette
- MIXED ORGANIC GREENS** oregon hazelnuts | grilled artichokes | cabernet vinaigrette
- ARUGULA AND SPINACH** rhubarb batons | strawberries | balsamic drizzle
- HEIRLOOM TOMATO** and burrata | micro basil-olive oil | balsamic vinegar
- SORREL AND RED OAK LEAF LETTUCE** shaved asparagus | preserved diced lemon

ENTRÉES | *Select One Item*

- GRILLED FILET MIGNON**
whipped yukon gold potatoes | butter poached asparagus | tomato marmalade
- PAN SEARED SALMON**
summer vegetable orzo | swiss chard | lemon butter sauce
- MILK POACHED HALIBUT**
sweet potato puree | sunburst squash | arugula pesto
- GRILLED HANGER STEAK**
asparagus | sweet onion-potato gratin | cabernet jus
- HERB CRUSTED RACK OF LAMB**
smashed fingerling potatoes | local spinach | apricot gastrique
- ROASTED ALL NATURAL CHICKEN BREAST**
forbidden rice | rainbow swiss chard | confit fennel with lemon
- SMOKED PORK TENDERLOIN**
celeriac puree | baby carrots | cherry-port reduction
- SEARED ALL NATURAL CHICKEN BREAST**
exotic mushroom risotto | chimichurri sauce | natural jus
- CRISPY BLUE VALLEY TROUT AND BRAISED SHORT RIB**
spring peas | marble potatoes | bacon-onion ragout
- GRILLED DRY AGED STRIP STEAK AND CHICKEN ROULADE**
parsnip puree | jumbo asparagus | bordelaise

DESSERTS | *Select One Item*

- LEMON MERINGUE TART** vanilla scented shortbread | candied zest
- STRAWBERRY MASCARPONE MARQUIS** tarragon sauce
- GOAT CHEESE CHEESECAKE** lavender blueberries
- CHOCOLATE-BUTTERMILK LAYERED PANNA COTTA** with blackberries

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