

The logo for 'The Green Gateau' features the brand name in a black, elegant cursive script. The text is set against a bright yellow, textured background that resembles a torn piece of paper or parchment. This yellow shape is irregular and jagged at the edges, set against a solid black background.

The Green Gateau®

RECEPTION CENTER & CATERING MENU

WE WILL BEAT ANY CATERERS ADVERTISED PRICE BY 10%

1024 L street, lincoln, ne 68508

tel. (402) 477-3444

gateaucatering@yahoo.com | visit us at greengateau.com

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GREEN GATEAU RECEPTION CENTER

CATERING

delivery in lincoln \$25
full service indoor & outdoor catering services

PRIVATE DINING ROOMS

GREEN GATEAU RESTAURANT

accommodates 15-68 guests
no room charge with purchase of entrees for all attending
free parking
serving quality food since 1992
full service bar
ideal for rehearsal dinners
receive 10% off rehearsal dinner when you have your reception at green gateau reception center
wine spectator award of excellence winner
personalized menu

GREEN GATEAU RECEPTION CENTER

accommodates 280 guests
full service bar
wine spectator award of excellence winner
audio visual equipment
professional event coordinator
parking available
locally owned and operated
wedding ceremonies on site

CREATE YOUR OWN BUFFET

50 guest minimum. all buffets include assorted rolls, coffee and water.
please choose from the categories and design your own personalized buffet.

select one entree
\$16 per guest

select two entrees
\$18 per guest

select three entrees
\$21 per guest

each additional entree
\$3 per guest

SALAD STATION *choose one*

mixed spring greens salad ^{GF}
caesar salad ^{GF}
house green gateau salad ^{GF}
spinach salad with vegetables ^{GF}
tortellini primavera
blue cheese potato salad ^{GF}

SIDES *choose two*

whipped yukon gold potatoes with brown sauce
wild rice pilaf ^{GF}
sweet potatoes with allspice ^{GF}
green beans amandine ^{GF}
macaroni and cheese
roasted rosemary potatoes ^{GF}
steamed green beans & carrots ^{GF}
mango and maple glazed baby carrots ^{GF}
steamed snow peas with roasted peppers ^{GF}
toasted orzo with wild mushrooms

ENTREE COURSES

BEEF

flank steak with mushroom port sauce ^{GF}
angus corned beef and cabbage ^{GF}
bbq brisket ^{GF}
beef bourguignon
flat iron sirloin with wild mushrooms ^{GF}
beer braised pot roast
tenderloin tips with black cherry demi glace *add \$3*

PORK

roasted pork loin ^{GF}
with blue cheese and maple glaze
cajun spiced bourbon pork loin ^{GF}
three peppercorn pork
pork osso bucco with bordelaise sauce
windsor pork chop with wild mushrooms
italian sausage lasagna

CHICKEN

rosemary chicken
chicken parmesan
chicken marsala
chicken picatta ^{GF}
chicken chardonnay ^{GF}
chicken au poivre ^{GF}
chicken cordon bleu
spinach and artichoke chicken

SEAFOOD *add \$2*

grilled salmon scampi ^{GF}
basil pesto salmon ^{GF}
salmon with a citrus beurre blanc ^{GF}
blackened salmon with cajun remoulade ^{GF}
fried shrimp with cocktail sauce
cod with roasted red pepper beurre blanc

VEGETARIAN

pasta gorgonzola
vegetarian lasagna
cheese ravioli with marinara, alfredo or rosa sauce
mediterranean stuffed portabello mushrooms ^{GF}
with feta cheese and lemon zest vinaigrette
pasta with marinara, alfredo or rosa sauce
cheese ravioli
three cheese vegetarian lasagna
macaroni and cheese

CARVING STATION

prime rib with au jus *add \$3* ^{GF}
beef tenderloin with au jus *add \$8* ^{GF}
root beer glazed ham *add \$1.5* ^{GF}
oven roasted turkey breast *add \$1.5* ^{GF}
with sage and thyme
cabernet marinated pork loin *add \$2* ^{GF}
with a beurre roux

^{GF} GLUTEN FREE OPTION AVAILABLE

PLATED ENTRÉES

50 guest minimum. plated entrees are served with bread service, salad service, chef's vegetables and coffee. please select two entrees for your event. split entrees available upon request.

SALAD SERVICE *choose one*

- caesar salad
- field green salad ^{GF}
- spinach and bleu cheese salad ^{GF}

STEAK ENTRÉES

- tenderloin filet 6 oz. ^{GF} \$28
- prime rib 10 oz. ^{GF} \$22
- new york strip 8 oz. ^{GF} \$24
- flat iron steak 8 oz. ^{GF} \$18
- sirloin club steak 8 oz. ^{GF} \$18
- porterhouse 16 oz. ^{GF} \$42
- t-bone 16 oz. ^{GF} \$38

CHOOSE ONE STEAK SAUCE

- roasted tomatoes & chipotle coulis ^{GF}
- bordelaise
- bearnaise ^{GF}
- bacon and gorgonzola butter ^{GF}
- port and wild mushroom demi-glaze

BEEF ENTRÉE

- nebraska angus corned beef and cabbage \$16
- slilced bbq brisket ^{GF} \$16
- beef bourguignon \$18
- sirloin tips au poivre \$18
- sirloin tips with wild mushrooms ^{GF} \$17
- beer braised pot roast \$16

PORK ENTRÉES

- cajun spiced bourbon pork loin ^{GF} \$16
- cabernet pork loin with beurre roux ^{GF} \$16
- three peppercorn pork \$16
- pork osso bucco with bordelaise sauce \$25
- windsor pork chop with wild mushrooms \$22
- italian sausage lasagna \$15

SEAFOOD ENTRÉES

- salmon with citrus buerre blanc ^{GF} \$19
- atlantic cod ^{GF} \$18
- with roasted red pepper buerre blanc
- grilled basil pesto salmon ^{GF} \$19
- maine lobster tail ^{GF} \$35
- blackened salmon with cajun remoulade ^{GF} \$20
- shrimp scampi with roasted garlic \$23
- salmon scampi with roasted garlic \$19

POULTRY ENTRÉES

- apricot roasted duck with balsamic gastric ^{GF} \$26
- roasted garlic chicken ^{GF} \$15
- chicken marsala \$15
- chicken chardonnay ^{GF} \$15
- chicken parmesan \$16
- chicken piccata ^{GF} \$15
- fried chicken \$14

VEGETARIAN ENTRÉES

- chipotle polenta ^{GF} \$17
- with a mango and black bean relish
- mediterranean stuffed portabello mushrooms ^{GF} \$17
- with feta cheese and lemon zest vinaigrette
- cheese ravioli \$15
- pasta gorgonzola \$15
- pasta alfredo \$15
- pasta marinara \$15
- three cheese vegetarian lasagna \$15
- macaroni and cheese \$15

CHILDRENS ENTRÉE

- chicken strips with fries \$10
- corn dog with fries \$10

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APPETIZER BUFFETS

50 guest minimum

select four
\$11 per guest

select six
\$14 per guest

select eight
\$17 per guest

select ten
\$20 per guest

BEEF & PORK

bourbon beef skewers ^{GF}
barbecued meatballs
petite open faced reubens
bbq brisket sliders
swedish meatballs
with sour cream and dill sauce
all american angus burgers
kielbasa sausage wrapped with puff pastry
spicy pork egg rolls
with sweet and sour
prosciutto and basil wrapped mozzarella ^{GF}
with red pepper vinaigrette
italian sausage stuffed mushrooms
pulled pork sliders

CHICKEN & TURKEY

buffalo wings
with spicy sauce and ranch dressing
honey and hoisin chicken satay ^{GF}
petite chicken cordon bleu
golden fried chicken drumettes
tandoori chicken brochette ^{GF}
chicken salad canapes with pecans
roast turkey sliders
peppered turkey croissant sandwich
chicken cordon bleu stuffed mushrooms
grilled chicken philly sliders

MIXED SANDWICH DELI

cold roast turkey, beef and ham slices
served with croissants, artisan rolls, mayo,
horseradish sauce and mustard

FRUITS, VEGETABLES & CHEESE

roasted red pepper and cheddar fondue
with sourdough crostini and vegetable crudité
vegetarian stuffed mushrooms
caprese pipettes with mozzarella and tomato ^{GF}
artichoke fondue with garlic crisps
vegetarian egg rolls with sweet and sour sauce
brie cheese
(2) baked in puff pastry, served with lavosh
asparagus tied with chives
on crostini with raspberry vinaigrette
bruschetta with fresh basil and roma tomatoes
deviled eggs with shaved radish ^{GF}
fresh vegetable crudité platter ^{GF}
cheese and cracker tray
seasonal fruit tray ^{GF}
fresh fruit skewers ^{GF}
chocolate covered strawberries
bleu cheese canapés
with caramelized onion and tomato
sun dried tomato mousse
in phyllo cups with olive tapenade
champagne brie fondue with baguettes
hummus
choice of garlic, roasted red pepper, or caramelized walnut
with naan bread

SEAFOOD

seafood cocktail shooters with toasted fettuccine ^{GF}
crab stuffed mushrooms
canapés with seared yellow-fin tuna
smoked salmon canapés
peel and eat shrimp with cocktail sauce ^{GF}

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prices subject to change and do not include sales tax & service charges. we gladly accept visa, mastercard, discover and american express.

A LA CARTE APPETIZERS

serves 50 guests, 1.5 pieces per guest

BEEF & PORK

tenderloin and prime rib carving station	
with condiments and rolls	tenderloin \$325 prime rib \$250
petite beef wellington with truffle pate	\$160
bourbon beef skewers ^{GF}	\$115
bbq brisket sliders	\$125
barbecued meatballs	\$85
petite open faced reubens	\$135
swedish meatballs	\$85
with sour cream and dill sauce	
angus steak skewers ^{GF}	\$125
with bleu cheese and caramelized onion	
all american angus burgers	\$125
prime rib sliders	\$150
seared tenderloin on toast points	\$160
with gorgonzola vinaigrette	
pulled pork sliders	\$125
grilled asparagus tied with prosciutto	\$135
spicy pork egg rolls with sweet and sour	\$85
italian sausage stuffed mushrooms	\$97
kielbasa sausage wrapped with puff pastry	\$105
prosciutto and basil wrapped mozzarella ^{GF}	\$125
with red pepper vinaigrette	
prosciutto wrapped brie and cantalope ^{GF}	\$125
with champagne vinaigrette	

LOBSTER

lobster cocktail shooters ^{GF}	\$200
lobster salad canapés	\$150
with tobiko caviar	
lobster cocktail spoons ^{GF}	\$165
with tobiko caviar	

POULTRY

buffalo wings ^{GF}	\$85
with spicy sauce and ranch dressing	
boneless buffalo wing shooters	\$125
honey and hoisin chicken satay ^{GF}	\$115
petite chicken cordon bleu	\$127
golden fried chicken drumettes	\$85
chicken brochette	\$125
with peppers and mushrooms	
tandoori chicken brochette	\$119
fried chicken strips with barbecue	\$97
chicken salad canapés with pecans	\$109
coconut chicken lollipops	\$115
with orange marmalade	
chicken cordon bleu stuffed mushrooms	\$97
grilled chicken philly sliders	\$125
peppered turkey croissant	\$125

SEAFOOD

smoked salmon canapés	\$105
bacon wrapped sea scallops ^{GF}	\$138
peel and eat shrimp with cocktail sauce ^{GF}	\$120
coconut shrimp skewers	\$150
with orange marmalade	
jumbo shrimp on ice ^{GF}	\$150
with cocktail sauce	
nova scotia smoked salmon ^{GF}	\$170
and condiments	
smoked salmon	\$142
with cream cheese and assorted crackers	
seafood cocktail shooters	\$125
with toasted fettuccine	

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A LA CARTE APPETIZERS

serves 50 guests, 1.5 pieces per guest

VEGETARIAN

roasted red pepper and cheddar fondue with sourdough and vegetable crudité	\$125	fresh fruit skewer GF	\$100
red potato halves with asiago cheese GF	\$90	baked brie with caramelized pears and lavosh	\$140
caprese pipettes GF with mozzarella and tomato	\$95	bleu cheese canapés with caramelized onion and tomato	\$92
artichoke fondue with garlic crisps	\$112	champagne brie fondue with baguettes	\$125
vegetarian stuffed mushrooms	\$97	mozzarella and tomato caprese spoons GF	\$125
vegetarian egg rolls with sweet and sour sauce	\$85	cucumber and roma tomato with fresh dill GF	\$105
brie cheese (2) baked in puff pastry served with lavosh	\$134	cucumber croissant sandwiches with dill cream cheese	\$105
asparagus tied with chives on crostini with raspberry vinaigrette	\$125	hummus choice of garlic, roasted red pepper, or caramelized walnut with naan bread	\$100
bruschetta with fresh basil and roma tomatoes	\$82	chocolate covered strawberries	\$145
deviled eggs with shaved radish GF	\$87		

CORNHUSKER BUFFET

choose two of the below items. includes rolls and butter, coffee, and water \$13

pasta marinara or alfredo	caesar salad
potato casserole with ham or chicken	spinach salad GF
chicken divan with broccoli, alfredo, and pasta	vegetable primavera salad
meat or vegetarian lasagna	steamed snow peas with roasted peppers GF
macaroni and cheese	green beans amandine GF
spring greens salad GF	scallop potato au gratin GF
blue cheese potato salad	

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A LA CARTE SPECIALTIES

for pick-up or drop-off only

HOT SPECIALTIES

	serves 12	serves 25
lasagna marinara or alfredo, vegetarian or meat	\$37	\$74
green gateau soups	\$48	\$96
pasta marinara	\$37	\$74
pasta alfredo	\$41	\$82
quiche lorraine	\$44	\$88
vegetarian quiche	\$44	\$88
fried chicken	\$49	\$98
potato au gratin	\$28	\$56
vegetable du jour ^{GF}	\$28	\$56
wild rice pilaf ^{GF}	\$28	\$56
whipped yukon gold potatoes	\$28	\$56
sauteed chicken breast	\$49	\$98
gateau corned beef brisket	\$60	\$120
gateau corned beef hash	\$60	\$120
sliced bbq brisket ^{GF}	\$60	\$120
shredded bbq beef ^{GF}	\$49	\$98
shredded bbq pork ^{GF}	\$49	\$98
pasta primavera	\$41	\$82

COLD SPECIALTIES

	serves 12	serves 25
green gateau croissant	\$6	\$12
gateau salmon salad ^{GF}	\$62	\$124
gateau chicken salad ^{GF}	\$62	\$124
gateau mandarin chicken salad	\$62	\$124
gateau house salad ^{GF}	\$48	\$96
bleu cheese potato salad ^{GF}	\$28	\$56
traditional potato salad	\$28	\$56
garden fresh greens salad ^{GF}	\$28	\$56
fruit salad bowl ^{GF}	\$32	\$64
coleslaw	\$28	\$56
rotini pasta salad	\$28	\$56
caesar salad	\$28	\$56
chef salad with ham and swiss ^{GF}	\$28	\$56

PLATTERS & TRAYS

small - 15 guests

medium - 25 guests

large - 50 guests

FRESH VEGETABLE CRUDITES

small \$67 medium \$80 large \$160

CHEESE & CRACKER TRAY

small \$67 medium \$80 large \$160

MIXED CHEESE & FRUIT TRAY

small \$67 medium \$126 large \$194

MEAT & CHEESE TRAY

small \$70 medium \$90 large \$200

SEASONAL FRUIT TRAY

small \$67 medium \$80 large \$160

FRUIT TRAY WITH MIXED BERRIES

small \$91 medium \$171 large \$262

SEAFOOD TRAY

small \$120 medium \$240 large \$360

shrimp cocktail, ceviche, chilled seafood and assorted sushi

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DESSERTS

GATEAU SIGNATURE DESSERT BUFFET

50 guest minimum \$7 per person

A TASTE OF OUR BEST DESSERTS, INCLUDING OUR NAMESAKE, THE GREEN GATEAU

green gateau cake
apricot torte

carrot cake
creme brulee ^{GF}

panna cotta ^{GF} ^{vegan}
lemon italian crème cake

ASSORTED DESSERTS BUFFET

50 guest minimum \$6 per guest

brownies
cookies

chocolate covered strawberries
lemon bars

bite sized cheesecakes

FLAMING DESSERTS

CHOOSE ONE DELICIOUS FLAVOR 50 guest minimum \$7 per guest

strawberry crepes
filled with strawberries, flamed in brandy,
finished with crème anglaise

bananas foster
filled with bananas, brown sugar, cinnamon,
butter, flamed in spiced rum

cherries jubilee
cherries and lemon zest flambéed with
spiced rum and finished with crème anglaise

INDIVIDUAL DESSERTS

50 guest minimum

brownies \$1.25
cookies \$1
fruit compote trifle \$2.5

lemon bars \$1.25
bite sized cheesecakes \$1.25
chocolate covered strawberries \$1.50

panna cotta spoons ^{GF} \$1.75
brownie pipettes \$1.75

CAKES

FLAVORS: vanilla, chocolate or marble

whole sheet cake \$90

half sheet cake \$60

green gateau cake \$70

apricot torte \$70

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BANQUET BAR SERVICES

hosting options include hourly or by dollar amount

CASH BARS

house beverages	\$4.5 - \$8	
wine by the glass	\$4.5 <i>house</i>	\$8 <i>select</i>
bottled beer	\$3.5 - \$6	
soft drink by the glass	\$2	

non-alcoholic drinks are always available

\$2.00 DRINKS

Your guests pay just \$2.00 for any drink and you will be billed later for the difference. This is a great way to host a bar for a little less.

OTHER OPTIONS

HOSTED KEG BEER

kegs are 16 gal. = approx. 215 (10 oz.) glasses

domestic beer	\$295
micro-brews and imports	starting at \$375

to be used for any tier 2 beverages

HOSTED DRINK TICKETS

house drink tickets	\$5 each
top shelf drink tickets	\$6 each

NON-ALCOHOLIC BEVERAGES

citrus punch	\$20 per gal. (serves 20)
urn coffee or tea	\$77 (serves 50)
unlimited soda	\$125

OPTIONAL BAR PACKAGES

Take the worry out of your final bar tab... We offer you a choice of (3) optional bar packages designed to fit the needs of your event. Each is a flat rate charged by the hour based on your guest count.

TIER ONE

\$6 per guest / per hour

unlimited soda, bottled beer, house select wine by the glass and mixed drinks including premium liquors.

TIER TWO

\$5 per guest / per hour

unlimited soda, bottled beer, house wine by the glass and mixed drinks using house liquor.

TIER THREE

\$4 per guest / per hour

unlimited soda, bottled beer, house wine by the glass.

ALCOHOL CHOICES

BOTTLED BEER

bud light
blue moon
clausthaler *non-alcoholic*
fat tire
michelob ultra
miller lite
newcastle
sam smith's imperial stout
stella artois
zipline ipa

WINE

cabernet sauvignon
chardonnay
merlot
moscato
pinot grigio

Green Gateau restaurant wine available by request

LIQUORS

absolut
bacardi
bailey's original irish cream
beefeater
bombay
captain morgan
chambord
crown royal
dewars
disaronno
fireball
grey goose
hennessy
jack daniels
jagermeister

jameson
jim beam
johnnie walker black
jose cuervo
kahlua
ketel one
makers mark
malibu
midori
pama
rum chata
seagrams 7
stoli vodka
tanqueray
wild turkey

*premium bottles are also available from the green gateau wine spectator award list
visit greengateau.com for complete list.*

WINDSOR BREAKFASTS

50 guest minimum

THE EXECUTIVE BUFFET \$8 per guest

scones with raspberry jam and lemon curd
bagels with cream cheese
fresh croissants and muffins with butter and preserves
fresh seasonal fruit ^{GF}
yogurt ^{GF}
coffee and juice

THE CROMWELL BUFFET \$11 per guest

scramble eggs with chives ^{GF}
savory biscuits and sausage gravy

CHOOSE (2) MEAT

bacon ^{GF} sausage ^{GF} ham ^{GF}

CHOOSE (1) ADDITIONAL ITEM

scalloped potatoes fresh seasonal fruit ^{GF}
fresh croissants and muffins with butter and preserves
coffee and juice

ADD ONS each addition is \$2 per person

quiche lorraine vegetarian quiche
brioche french toast with hot maple syrup
hash brown potatoes

EXECUTIVE LUNCHES

prices are per guest. available from 10am-2pm only

PASTAS

served with croissant rolls

baked lasagna	\$12
mostaccioli gorgonzola with chicken	\$12
tortellini rosa	\$12
ravioli al forno	\$12
mostaccioli (alfredo or marinara)	\$12

SANDWICHES

sandwiches accompanied by your choice of seasoned fries, potato salad, fresh fruit medley, soup or tossed garden salad

chicken salad croissant sandwich	\$12
beef monterey	\$12
blackstone reuben	\$12

SALADS

all salads are accompanied by a croissant roll

caesar salad with grilled chicken breast	\$13
pasta primavera rotini salad	\$13
chef salad with ham and swiss	\$13
raspberry chicken salad	\$13

LUNCHEON ENTREES

entrees accompanied by your choice of baked potato, whipped potatoes, seasoned fries, fresh fruit medley or wild rice pilaf and served with chef's vegetables and croissant rolls

open face windsor roast beef or hickory smoked ham	\$14
eggplant parmesan	\$13
baked quiche	\$13
grilled salmon	\$15
beer battered cod	\$15
roasted pork chop	\$14
country fried chicken	\$14
chicken cordon bleu	\$14
rosemary chicken	\$14
chicken chardonnay	\$14
chicken cacciatore	\$14

PICK 3 BUFFET

\$13 per guest served with coffee. available from 10am-2pm only

CHOOSE 1 SALAD	mixed spring greens salad	caesar salad	house green gateau salad
CHOOSE 1 SOUP	roasted red pepper bisque	lobster bisque	french onion
CHOOSE 1 ENTRÉE	lasagna	pasta marinara/rosa/alfredo	assorted croissant sandwiches
	quiche	green gateau vegetable wrap	green gateau club sandwich
	macaroni and cheese	chicken salad croissant sandwich	

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visit us at greengateau.com

gateaucatering@yahoo.com

check us out on
facebook, twitter and instagram



THE GREEN GATEAU

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