

The logo features the words "The Green Gateau" 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. The edges of this yellow shape are irregular and jagged, creating a dynamic, handcrafted feel. A small registered trademark symbol (®) is located at the end of the word "Gateau".

# 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](mailto:gateaucatering@yahoo.com) | visit us at [greengateau.com](http://greengateau.com)



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## GREEN GATEAU RECEPTION CENTER

### CATERING

delivery in lincoln

full service indoor & outdoor catering services

### PRIVATE DINING ROOMS

#### GREEN GATEAU RESTAURANT

accommodates 15-44 guests

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  
\$20 per guest

select two entrees  
\$23 per guest†

select three entrees  
\$26 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**
- blue cheese potato salad **GF**
- blue cheese potato salad **GF**

## ENTREE COURSES

### BEEF

- flank steak with mushroom port sauce **GF**
- angus corned beef and cabbage **GF**
- bbq brisket **GF**
- beef bourguignon
- beer braised pot roast
- tenderloin tips with black cherry demi glaze add \$6
- tenderloin tips with black cherry demi glaze add \$3

### PORK

- roasted pork loin **GF**
- with blue cheese and maple glaze
- cajun spiced bourbon pork loin **GF**
- three peppercorn pork
- windsor pork chop with wild mushrooms
- italian sausage lasagna
- italian sausage lasagna

### CHICKEN

- rosemary chicken
- chicken parmesan
- chicken picatta **GF**
- chicken chardonnay **GF**
- chicken au poivre **GF**
- chicken cordon bleu
- spinach and artichoke chicken
- spinach and artichoke chicken

## 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

## SEAFOOD add \$3

- grilled salmon scampi **GF**
- basil pesto salmon **GF**
- salmon with a citrus bierre blanc **GF**
- blackened salmon with cajun remoulade **GF**
- fried shrimp with cocktail sauce
- cod with roasted red pepper bierre blanc **GF**
- fried shrimp with cocktail sauce

## VEGETARIAN

- pasta gorgonzola
- vegetarian lasagna
- cheese ravioli with marinara, alfredo or rosa sauce
- vegetarian lasagna
- pasta with marinara, alfredo or rosa sauce
- cheese ravioli
- mediterranean stuffed portabello mushrooms **GF**
- three cheese vegetarian lasagna
- macaroni and cheese

## CARVING STATION

- prime rib with au jus add \$6 **GF**
- beef tenderloin with au jus add \$10 **GF**
- root beer glazed ham add \$3 **GF**
- oven roasted turkey breast add \$3 **GF**
- with sage and thyme
- with sage and thyme
- cabernet marinated pork loin add \$3 **GF**
- with a bierre roux
- with a bierre roux
- cabernet marinated pork loin add \$2 **GF**
- with a bierre 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. <b>GF</b>	\$34
prime rib 10 oz. <b>GF</b>	\$30
new york strip 8 oz. <b>GF</b>	\$32
flat iron steak 8 oz. <b>GF</b>	\$28
sirloin club steak 8 oz. <b>GF</b>	\$26
porterhouse 16 oz. <b>GF</b>	\$59
t-bone 16 oz. <b>GF</b>	\$48

### 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	\$24
stir-fried bbq brisket <b>GF</b>	\$24
beef bourguignon	\$23
sirloin tips au poivre	\$24
sirloin tips with wild mushrooms <b>GF</b>	\$24
beer braised pot roast	\$22

## PORK ENTRÉES

cajun spiced bourbon pork loin <b>GF</b>	\$20
cabernet pork loin with beurre roux <b>GF</b>	\$20
three peppercorn pork	\$20
windsor pork chop with wild mushrooms	\$30
italian sausage lasagna	\$18

## SEAFOOD ENTRÉES

salmon with citrus beurre blanc <b>GF</b>	\$25
atlantic cod <b>GF</b>	\$23
with roasted red pepper beurre blanc	
grilled basil pesto salmon <b>GF</b>	\$25
blackened salmon with cajun remoulade <b>GF</b>	\$25
shrimp scampi with roasted garlic	\$30
salmon scampi with roasted garlic	\$25

## POULTRY ENTRÉES

apricot roasted duck with balsamic gastrique <b>GF</b>	\$39
roasted garlic chicken <b>GF</b>	\$20
chicken chardonnay <b>GF</b>	\$20
chicken parmesan	\$20
chicken piccata <b>GF</b>	\$20
fried chicken	\$20

## VEGETARIAN ENTRÉES

cheese ravioli	\$18
pasta gorgonzola	\$18
pasta alfredo	\$18
pasta marinara	\$18
three cheese vegetarian lasagna	\$18
macaroni and cheese	\$18

## CHILDRENS ENTRÉE

chicken strips with fries	\$13
corn dog with fries	\$13

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# APPETIZER BUFFETS

50 guest minimum

select four

\$14 per guest

select six

\$17 per guest

select eight

\$21 per guest

ten

\$27 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  
italian sausage stuffed mushrooms  
pulled pork sliders

## CHICKEN & TURKEY

buffalo wings  
with spicy sauce and ranch dressing  
honey and hoisin chicken satay **GF**  
golden fried chicken drumettes  
tandoori chicken brochette **GF**  
chicken salad canapes with pecans  
roast turkey sliders  
peppered turkey croissant sandwich  
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  
artichoke fondue with garlic crisps  
vegetarian egg rolls with sweet and sour sauce  
brie cheese  
(2) baked in puff pastry, served with lavosh  
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  
champagne brie fondue with baguettes  
hummus  
choice of garlic, roasted red pepper, or caramelized walnut  
with naan bread

## SEAFOOD

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.

# ALA CARTE APPETIZERS

serves 50 guests, 1.5 pieces per guest†

## BEEF & PORK

tenderloin and prime rib carving station with condiments and rolls tenderloin	\$500
prime rib	\$400
petite beef wellington GF with truffle pate	\$155
bbq brisket sliders	\$175
barbecued meatballs	\$110
petite open faced reubens	\$185
swedish meatballs with sour cream and dill sauce	\$110
all american angus burgers with sour cream and dill sauce	\$1175
prime rib sliders	\$215
angus steak skewers GF	\$125
pulled pork sliders caramelized onion	\$175
spicy pork egg rolls with sweet and sour	\$120
italian sausage stuffed mushrooms	\$130
kielbasa sausage wrapped with puff pastry	\$135

## POULTRY

grilled chicken and angus tied with prosciutto	\$135
buffalo wings GF with spicy sauce and ranch dressing	\$130
italian sausage stuffed mushrooms	\$97
honey and hoisin chicken satay GF	\$140
golden fried chicken drumettes	\$130
chicken brochette with peppers and mushrooms	\$150
tandoori chicken brochette with champagne vinaigrette	\$140
fried chicken strips with barbecue	\$150
chicken salad canapes with pecans	\$145
grilled chicken philly sliders	\$165
peppered turkey croissant	\$155
lobster salad canapés with tobiko caviar	\$150
lobster cocktail spoons GF with tobiko caviar	\$165

## SEAFOOD

smoked salmon canapés	\$155
bacon wrapped sea scallops GF	\$210
boneless buffalo wing shooters	\$125
peel and eat shrimp with cocktail sauce GF	\$170
jumbo shrimp on ice GF	\$230
pené chicken cordon bleu	\$127
nova scotia smoked salmon GF and condiments	\$225
smoked salmon with cream cheese and assorted crackers	\$225
tandoori chicken brochette	\$119
fried chicken strips with barbecue	\$97
chicken salad canapes with pecans	\$109
coconut chicken lollipops with orange marmalade	\$115
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 with orange marmalade	\$150
jumbo shrimp on ice GF with cocktail sauce	\$150
nova scotia smoked salmon GF and condiments	\$170
smoked salmon with cream cheese and assorted crackers	\$142
seafood cocktail shooters with toasted fettuccine	\$125

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# A LA CARTE APPETIZERS

## VEGETARIAN

roasted red pepper and cheddar fondue with sourdough and vegetable crudité	\$145	fresh fruit skewer GF	\$140
red potato halves with asiago cheese GF	\$110	bleu cheese canapés with caramelized onion and tomato	\$135
artichoke fondue with garlic crisps	\$130	champagne brie fondue with baguettes	\$130
vegetarian stuffed mushrooms	\$125	cucumber croissant sandwiches with dill cream cheese	\$140
vegetarian egg rolls with sweet and sour sauce	\$120	hummus choice of garlic, roasted red pepper, or caramelized walnut with naan bread	\$135
brie cheese (2) baked in puff pastry served with lavosh	\$170	chocolate covered strawberries	\$160
bruschetta with fresh basil and roma tomatoes	\$105		
deviled eggs with shaved radish GF	\$130		

## CORNHUSKER BUFFET

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

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# A LA CARTE SPECIALTIES

for pick-up or drop-off only

## HOT SPECIALTIES

	serves 12	serves 25
lasagna vegetarian or meat	\$48	\$100
green gateau soups	\$60	\$125
pasta marinara	\$48	\$100
pasta alfredo	\$48	\$100
quiche lorraine	\$100	\$208
vegetarian quiche	\$100	\$208
fried chicken	\$70	\$145
potato au gratin	\$40	\$90
vegetable du jour <b>GF</b>	\$48	\$100
wild rice pilaf <b>GF</b>	\$48	\$100
whipped yukon gold potatoes	\$48	\$100
sauteed chicken breast	\$70	\$145
gateau corned beef brisket	\$84	\$183
gateau corned beef hash	\$70	\$145
sliced bbq brisket <b>GF</b>	\$84	\$183
shredded bbq beef <b>GF</b>	\$84	\$183
shredded bbq pork <b>GF</b>	\$70	\$145
pasta primavera	\$48	\$100

## COLD SPECIALTIES

	serves 12	serves 25
green gateau croissant	\$18	\$37
gateau chicken salad <b>GF</b>	\$84	\$183
gateau house salad <b>GF</b>	\$60	\$110
bleu cheese potato salad <b>GF</b>	\$48	\$90
garden fresh greens salad <b>GF</b>	\$60	\$110
fruit salad bowl <b>GF</b>	\$48	\$100
caesar salad	\$60	\$110
chef salad with ham and swiss <b>GF</b>	\$60	\$110

# PLATTERS & TRAYS

	small - 15 guests	medium - 25 guests	large - 50 guests
FRESH VEGETABLE CRUDITES		small \$87	medium \$100 large \$190
CHEESE & CRACKER TRAY		small \$87	medium \$100 large \$190
MIXED CHEESE & FRUIT TRAY		small \$87	medium \$110 large \$200
MEAT & CHEESE TRAY		small \$90	medium \$110 large \$230
SEASONAL FRUIT TRAY		small \$87	medium \$100 large \$190

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# DESSERTS

## GATEAU SIGNATURE DESSERT BUFFET

50 guest minimum \$9 per person

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

green gateau cake

carrot cake

cheesecake

apricot torte

creme brulee 

lemon italian crème cake

## ASSORTED DESSERTS BUFFET

50 guest minimum \$7 per guest

brownies

chocolate covered strawberries

bite sized cheesecakes

cookies

lemon bars

## INDIVIDUAL DESSERTS

50 guest minimum

brownies \$2

lemon bars \$2

chocolate covered strawberries \$3

cookies \$2

bite sized cheesecakes \$2

## CAKES

FLAVORS: vanilla, chocolate or marble

whole sheet cake \$140

half sheet cake \$100

green gateau cake \$90

apricot torte \$90

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# BANQUET BAR SERVICES

hosting options include hourly or by dollar amount †

## CASH BARS

house beverages	\$6.5	\$12
wine by the glass	\$6 house	\$9 select
bottled beer	\$5.5	\$6.6
soft drink by the glass	\$3	

non-alcoholic drinks are always available

## \$3.00 DRINKS

Your guests pay just \$3.00 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.

## 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

\$8 per guest / per hour  
unlimited soda, bottled beer, house select wine by the glass and mixed drinks including premium liquors.

### TIER TWO

\$7 per guest / per hour  
unlimited soda, bottled beer, house wine by the glass and mixed drinks using house liquor.

### TIER THREE

\$6 per guest / per hour  
unlimited soda, bottled beer, house wine by the glass.

## ALCOHOL CHOICES

### BOTTLED BEER

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

### WINE

cabernet sauvignon  
chardonnay  
merlot  
moscato  
pinot grigio  
seltzers  
Green Gateau restaurant wine  
available by request

### LIQUORS

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

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

premium bottles are also available from the green gateau wine spectator award list  
visit [greengateau.com](http://greengateau.com) for complete list.

# WINDSOR BREAKFASTS

50 guest minimum

## THE EXECUTIVE BUFFET \$11 per guest

bagels with cream cheese  
fresh croissants and muffins with butter and preserves  
fresh seasonal fruit **GF**  
yogurt **GF**  
coffee and juice

## THE CROMWELL BUFFET \$16 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 \$4 per person

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

# EXECUTIVE LUNCHESES

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

## PASTAS

*served with croissant rolls*

baked lasagna	\$15
mostaccioli gorgonzola with chicken	\$15
tortellini rosa	\$15
mostaccioli (alfredo or marinara)	\$15

## SANDWICHES

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

chicken salad croissant sandwich	\$15
beef monterey	\$15
blackstone reuben	\$15

## SALADS

*all salads are accompanied by a croissant roll*

caesar salad with grilled chicken breast	\$16
chef salad with ham and swiss	\$16
raspberry chicken salad	\$16

## 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	\$17
baked quiche	\$17
grilled salmon	\$17
beer battered cod	\$17
roasted pork chop	\$17
country fried chicken	\$17
chicken cordon bleu	\$17
rosemary chicken	\$17
chicken chardonnay	\$17
chicken cacciatore	\$17

# PICK 3 BUFFET

\$17 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 ENTEE

lasagna  
quiche  
macaroni and cheese

pasta marinara/rosa/alfredo  
green gateau vegetable wrap  
chicken salad croissant sandwich

assorted croissant sandwiches  
green gateau club sandwich

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visit us at [greengateau.com](http://greengateau.com)

[gateaucatering@yahoo.com](mailto:gateaucatering@yahoo.com)

check us out on  
facebook, twitter and instagram



## THE GREEN GATEAU

330 south 10th street | lincoln, ne 68508  
tel. (402) 477-0330

## GREEN GATEAU RECEPTION CENTER

1024 L street | lincoln, ne 68508  
tel. (402) 477-3444

