

CATERING MENU

THE COTTONWOOD HOTEL

BREAKFAST BUFFETS

Price per guest based on guaranteed attendance.

All buffets are served with freshly brewed coffee, Bigelow hot teas, and chilled orange juice. Buffets are designed for a two-hour maximum.

COTTONWOOD CONTINENTAL

Croissants [VG] *butter, honey, preserves*

Blackstone Banana Bread [GF]

Yogurt Parfait [VG]

Seasonal Fruit Platter [VG]

Hard-Boiled Eggs [VG] [GF] [DF] *cracked black pepper, sea salt, hot sauce*

ALL-AMERICAN

English Muffin or Wheat Toast [VG] *seasonal jam, butter*

Blackstone Banana Bread [GF]

Yogurt Parfait [VG]

Seasonal Fruit Platter [VG]

Scrambled Eggs [GF]

Breakfast Meals [select one]

- Smoked Bacon [GF] [DF]
- Pork Sausage Patties [DF]

Sides [select one]

- Buttermilk Pancakes [VG]
- Toasted Yukon Gold Breakfast Potatoes [VG]
- Hashbrowns [VG]

HEART HEALTHY

Blueberry Oatmeal Muffins [VG]

Blackstone Banana Bread [GF]

Yogurt Parfait [VG]

Seasonal Fruit Platter [VG]

Seasonal Egg White Frittata [VG]

Turkey Bacon

Sweet Potato Hash [VG]

A LA CARTE FOOD OFFERINGS

Priced per half-dozen or dozen.

Assorted Mini-Muffins [VG]

Blackstone Banana Bread [GF]

Assorted Croissants [VG]

Hard-Boiled Eggs [VG]

Seasonal Fruit Cups [V] [VG]

Breakfast Sandwiches | 48 / 92

English muffin, egg, cheddar [VG]

- *choice of bacon, sausage, turkey, or avocado*

Breakfast Burritos

Scrambled egg, potato, onion, cheese, salsa

- *choice of bacon or sausage*

Build-Your-Own Yogurt Parfait

Blueberry greek yogurt, berries, artisan granola, honey

Roasted Nut Medley

Sweet & Salty Trail Mix

Smart Pop Popcorn

Assorted Granola Bars

Seasonal Whole Fruits

Assorted Greek Yogurts

Seasonal Fruit Cups

Veggie Crudit 

Blackstone Banana Bread [GF]

Assorted Home-Style Cookies

Butterscotch Blondies

Double-Fudge Chocolate Brownies

A LA CARTE BEVERAGE OFFERINGS

BY THE GALLON

La Colombe Blend Coffee

regular or decaf

Bigelow Hot Tea

Roar Iced Tea

Seasonal Infused Water

Sparkling Lemonade

ON CONSUMPTION

Coke Products

Cottonwood PATH Bottled Water

Bottled Sparkling Water

Bottled Gold Peak Iced Tea

BEVERAGE PACKAGE PER PERSON

Hot beverage package includes Royal Cup rainforest blend regular or decaf coffees, assorted Bigelow hot teas, customary accompaniments, dairy-free alternatives available upon request. Cold beverage package includes assorted Coke products, Roar iced teas, infused water station.

FULL DAY

[up to 9 hours of continuous service]

Hot Only

Cold Only

Hot & Cold

HALF DAY

[up to 5 hours of continuous service]

Hot Only

Cold Only

Hot & Cold

MORNING AND AFTERNOON BREAKS

Priced per guest based on guaranteed attendance.

Designed for 20 or more attendees.

FIT

seasonal fruit display, granola & energy bars, green goddess dip [VG], seasonal raw & roasted vegetables, roasted pepper hummus, pita chips

CHARCUTERIE & CHEESE

chef's selection of cured meats, assorted cheeses, seasonal accoutrements, whole-grain mustard, seasonal fruit preserves, crostini

SALSA BAR

pico de gallo, salsa roja, salsa verde, tortilla chips, classic guacamole, fried cinnamon churros

BUILD YOUR OWN TRAIL MIX

chex mix, granola, pretzel sticks, seasonal accompaniments & sweets

SEVENTH INNING STRETCH

mini hot dogs with toppings, pretzel bites & fondue, caramel corn, mixed nuts

AFTERNOON PICK-ME-UP

assorted mini candy bars, assorted energy bars, regular & sugar-free Red Bull

SWEET TOOTH

assorted cookies, fudge brownies, butterscotch blondies

HIGH TEA SERVICE

Three-tier tea stand & artisan tea from Artemis

THREE-TIER TEA TOWER

SAVORY

charcuterie & cheese, fresh berries, artisan toast points, accoutrements

BAKERY

cheddar & chive biscuits, assorted mini muffins, devonshire cream, seasonal jam

SWEET

assortment of mini eclairs, cream puffs, tarts, and chocolates

ARTEMIS TEA [CHOOSE ONE]

LADY MONARCH

earl grey blend, citrus, vanilla, floral

CICADA

green tea, mint, jasmine

ARBOR

white tea, caramelized sugar, roasted hazelnut

HEARTH

herbal tea, lavender, cacao

LUNCH BUFFETS

All lunch buffets are priced per guest based on guaranteed attendance.
Lunch buffets can be utilized as dinner buffets at an additional \$20 per guest.
Buffets are served at a two hour maximum.

FARNAM STREET MARKET

Designed for 30 or more attendees.

Groups under 30 are limited to a single selection from each category at a price break of \$5 per guest.
The buffet can be presented as a grab-and-go boxed lunch at an additional \$7 per guest, which includes a Gable box, bottled water, canned soda, and cutlery kit.

HANDHELDS

[choose two]

The Original Blackstone Reuben
corned beef, sauerkraut, gruyère, thousand island, russian rye

Hail, Caesar!
chicken caesar salad, croutons, spinach tortilla

Pool Clubber
chicken breast, bacon, avocado, tomato, garlic aioli, wheat

Don Corleone [VG]
tomatoes, sliced mozzarella, basil, arugula, balsamic, ciabatta

COMPOSED SALADS

[choose two]

Potato Salad [GF]
bacon, celery, red onion, whole-grain mustard aioli

Pasta Salad [VG]
rotini, feta, cucumber, tomato, onion, olive, greek dressing

Plush Horse Chopped [VG]
shaved kale, kitchen sink, avocado green goddess dressing

Caesar
romaine, croutons, creamy parmesan dressing

The Big Easy
ham, gruyère, whole-grain mustard aioli, buttery croissant

The Rachael
turkey breast, sauerkraut, gruyere, thousand island, marble rye

Jersey Shore
salami, capicola, garlic aioli, smoked provolone, oil & vinegar, ciabatta

Oracle of Omaha
BLT on sourdough, cherry coke

Strawberry Fields
greens, strawberries, cucumbers, feta, sunflower seeds, white balsamic vinaigrette

SIDES/SWEETS

[choose one]

Assorted Kettle Chips
Seasonal Whole Fruits
House-Brined Pickle Platter
Butterscotch Blondies
Double-Fudge Brownies
Homestyle Cookies
Assorted Candy Bars

THE COMMITTEE LUNCH BUFFET

Recipes from our famous Committee Chophouse.

Designed for 30 or more attendees. Served with artisan bread and whipped butter.

SOUP & SALAD

[choose one] *Additional Selection \$6 per person*

Chef's Kettle
rotating seasonal soup

Caesar Salad
romaine, croutons, creamy parmesan dressing

Wedge Salad
baby iceberg, bacon, bleu cheese

Plush Horse Chopped
kitchen sink, shaved kale, avocado green goddess dressing

ENTRÉES

[choose two] *Additional Selection \$14 per person*

Whiskey Strip
garlic purée, charred peppers, whiskey demi-glace

Halibut Oscar
fresh line-caught halibut, blue crab, asparagus, hollandaise, crispy caper

Pacific Northwest Salmon
fresh line-caught salmon, miso glaze, wild mushrooms, sesame crumble

SIDES

[choose two]

Pommes Aligot
Creamy Polenta
Braised Greens
Grilled Asparagus

DESSERTS

[choose one]

Blackstone Cheesecake
graham crust

Triple Chocolate Mousse
caramel, pecan

Carrot Cake
whipped cream

Smoked Duck Breast
Bella Farms duck, caramelized onion medley, tart cherry demi-glace

Pan-Roasted Chicken
bone-in chicken breast, heirloom cauliflower, romanesco, chimichurri

Sliced Roasted Beef Tenderloin*
*additional \$20 per guest
garlic purée, charred peppers, red wine bordelaise

GOLDEN SPUR BBQ

Required minimum of 40 attendees.

MEATS

[choose two]

Brisket
Smoked Chicken
St. Louis Ribs
Pulled Pork

SAUCES

[choose two]

Carolina Gold
Alabama White
Kansas City Sweet & Tangy
Pomegranate Sweet & Sour

GLORIA'S TAQUERIA | 45

Authentic Mexican recipes from our Kitchen Mom, designed for 30 or more attendees.
Served with flour and corn tortillas, queso fresco, onions, cilantro, & lime.

TACOS

[choose two]

Carnitas
slow roasted pork shoulder

Tinga
chili & tomato braised chicken

Birria
spicy braised beef

Chorizo
spicy ground pork sausage

Gringo
seasoned ground beef

Jackfruit Carnitas
vegan

BREADS

[choose two]

Skillet Cornbread Muffins
Sister Schubert's Rolls
Good Ol' Fashioned White Bread

SWEETS

[choose one]

Banana Moon Pies
Lemon Bars
Homestyle Cookies
Double-Fudge Brownies
Butterscotch Blondies

ACOMPANAMIENTOS

[choose two]

Salsa Flight
roja, verde, pico de gallo, corn tortilla chips

Queso Fundido
smoky queso dip, chorizo, corn tortilla chips

Esquites
street corn salad, queso fresco, creamy garlic, chili dressing

Rice & Beans

Guacamole
corn tortilla chips

DULCES

[choose two]

Churros
Flan

LIGHTER SIDE |

Required minimum of 40 attendees.

SALADS

[choose one]

Caesar

romaine, croutons, creamy parmesan dressing

Plush Horse Chopped

kitchen sink, shaved kale, avocado green goddess dressing

Strawberry Fields

greens, strawberries, cucumbers, feta, sunflower seeds, white balsamic vinaigrette

Cottonwood Cobb

chicken, egg, bacon, tomato, bleu cheese, romaine, avocado green goddess

SALAD PROTEINS

Chicken Breast 8oz | 10

Salmon Filet 6oz | 12

Prime Sirloin 8oz | 19

SOUPS

[choose one]

Roasted Tomato Bisque

mini grilled cheese

Chophouse Chili

mini cinnamon rolls

Clam Chowder

cheddar chive biscuits

PLATED LUNCH | 57

Priced per guest based on guaranteed attendance.

All plated lunch selections include a salad, entrée, dessert, artisanal bread, iced water, and coffee.

Seating chart and entrée selections are required in advance.

STARTERS

[choose one]

Roasted Tomato Bisque [VG]

micro basil

Plush Horse Chopped [VG]

shaved kale, kitchen sink, avocado green goddess dressing

Caesar

romaine, croutons, creamy parmesan dressing

Strawberry Fields [VG]

greens, strawberries, cucumbers, feta, sunflower seeds, white balsamic vinaigrette

ENTREES

[choose two]

Pan Roasted Chicken Breast

sweet potato hash, pickled peppers, brussels sprouts, salsa verde

Grilled Wild Salmon

heirloom cauliflower, romanesco, shishito pepper, miso glaze

Chef's Prime Cut Steak

pommes purée, grilled asparagus, truffle mushroom demi glace

Falafel [V]

red pepper hummus, artichoke, roasted heirloom tomato, salsa verde

DESSERT [choose one]

Key Lime Pie

Chocolate Mousse

Blackstone Cheesecake

RECEPTION

Priced per dozen with a minimum order of two dozen per item.

HORS D'OEUVRES

HOT

Mini Blackstone Reuben
corned beef, sauerkraut, thousand island, gryère, house mustard

Falafel [VG]
tzatziki

Pork Belly Skewer [GF]
barbeque sauce

Spanakopita [VG]
Filo pastry, Spinach

Bacon-Wrapped Date [GF/DF]
almond, piquillo pepper

Beef or Chicken Empanada
charred tomatillo salsa

Lobster & Corn Empanada | 108

Bacon-Wrapped Scallop
jus de vie

Italian Meatball
basil pesto aioli

Truffle Parmesan Arancini
Risotto, lemon aioli

Brie en Croute
raspberry preserves

Asiago Asparagus

Vegetable Samosa

Smoked Bacon Jam Tart

Coconut Shrimp
spicy aioli

COLD

[Lobster Deviled Egg [GF]

Reuben Deviled Egg [GF]

Classic Deviled Egg [GF/DF]

Whipped Goat Cheese Tartlet
seasonal jam

Hummus & Cucumber Cup [V] [GF]
piquillo pepper

Caprese Skewer [V] [GF]
cherry tomato, mozzarella, aged balsamic, basil

Smoked Salmon Canape
crème fraîche, caperberry

Prosciutto Crostini
herb butter, prosciutto, crostini

Strawberry Crostini
strawberry, goat cheese, crostini

Peperonata Bruschetta
roasted pepper jam, goat cheese

Compressed Melon
prosciutto, basil

Antipasto Skewers
salami, artichoke, olive, cheese

STATIONARY DISPLAYS

Priced per guest based on guaranteed attendance.

Mezze

carrots, cucumbers, seasonal radish, mini peppers, roasted red pepper hummus, baba ghanoush, tzatziki, marinated artichokes, marinated olives, grape tomatoes, pita chips

Artisanal Cheese

chef's selection of regional cheeses, mixed nuts, dried fruits, honey, seasonal fruit preserve, rosemary crostini

Charcuterie

chef's selection of cured meats, seasonal accoutrements [V] [GF], whole-grain mustard, seasonal fruit preserves [V] [GF], rosemary & roasted garlic crostini

Crudité

cauliflower, heirloom carrot, cucumber, celery heart, seasonal radish, roasted red pepper hummus, buttermilk ranch, bleu cheese dip

Cold Smoked Salmon

cucumber dill yogurt [VG], haricots verts, butter lettuce, radishes, fennel, almond salad [V], brioche rolls [VG]

Shrimp Cocktail Station [GF] [DF]

horseradish, cocktail sauce, lemon

Sweet Tooth

assorted dessert bars, assorted cheesecakes, assorted sliced cakes

Sweet Petites

assorted mini tarts, assorted mini cheesecakes, assorted mini éclairs & choux

SIGNATURE STATIONS

Designed for 30 or more attendees.

CHURRASCO GRILL

South American Style Barbeque.

Marinated Flank Steak

Citrus-Glazed Pork Belly Skewers

Vegetable Skewers

Grilled Artichoke & Piquillo Pepper Salad

lime dressing

Chicken Empanadas

chimichurri, salsa criolla

Wild Rice

NOR'EASTER

East Coast Seafood Favorites.

Mini Lobster Rolls

lemon, mayo, chives

New England Clam Chowder

oyster crackers

Maryland-Style Crab Cakes

old bay aioli

Cheddar & Chive Biscuits

sea salt butter

CARVERY

Priced per guest based on guaranteed attendance.

Carving stations are limited to a 2-hour maximum. A Chef attendant fee of \$150 per station.

Prime Rib

Designed for 50 or more attendees.

horseradish & herb roasted prime rib, garlic parmesan whipped potatoes, asparagus, wild mushroom & roasted heirloom tomato salad, creamy horseradish, beef jus demi-glace, artisan roll & whipped butter green goddess

Pork Belly Al Pastor

Designed for 30 or more attendees.

chili & pineapple marinated pork belly, corn tortillas, pickled onions, cilantro, cotija cheese, Gloria's salsa flight, Mexican street corn salad

Organic Turkey

Designed for 30 or more attendees.

citrus brined turkey breast, jalapeño cornbread stuffing, cajun green bean salad, orange & cranberry glaze, turkey gravy

PLUSH HORSE SALAD BAR

Fresh Local Greens & Veggies, House-made Dressings, and Delicious Proteins.

Served with artisan rolls and whipped butter.

SALADS

Caesar

romaine, croutons, creamy parmesan dressing

Plush Horse Chopped

kitchen sink, shaved kale, avocado green goddess dressing

Strawberry Fields

greens, strawberries, cucumbers, feta, sunflower seeds, white balsamic vinaigrette

Cottonwood Cobb

chicken, egg, bacon, tomato, bleu cheese, romaine, avocado green goddess

SALAD PROTEINS

Chicken Breast 8oz

Salmon Filet 6oz

PLATED DINNER

Priced per guest based on guaranteed attendance.

All plated dinner selections include a salad, entrée, dessert, artisanal bread, iced water, and coffee. Seating chart and entrée selections are required in advance.

SALADS

[choose one]

Caesar

romaine, croutons, creamy parmesan dressing

Plush Horse Chopped

kitchen sink, shaved kale, avocado green goddess dressing

Strawberry Fields

greens, strawberries, cucumbers, feta, sunflower seeds, white balsamic vinaigrette

Butter Lettuce

pickled shallot, roasted pistachios, ricotta salata, orange & tarragon vinaigrette

ENTRÉES

[choose two]

Wild Salmon

artichoke, peperonata, olive, saffron butter nage, shaved fennel & arugula salad

Chicken Breast

grilled heirloom cauliflower, romanesco, gnocchi, Italian salsa verde, parmesan

Prime Beef Filet

wild mushrooms, roasted tomato & asparagus ragout, pommes purée, bordelaise

Falafel [V]

grilled heirloom cauliflower, romanesco, peperonata, shaved fennel & arugula salad

DESSERT

[choose two]

Chocolate Mousse

caramel, pecan

Blackstone Cheesecake

seasonal compote

Chef's Seasonal Selection

SELECTIONS FROM THE BAR

Essential Spirits

Cash Bar

Hosted Bar

Exceptional Wines

Cash Bar

Hosted Bar

Exceptional Spirits

Cash Bar

Hosted Bar

Extraordinary Wines

Cash Bar

Hosted Bar

Extraordinary Spirits

Cash Bar

Hosted Bar

Domestic Beers

Cash Bar

Hosted Bar

Specialty Cocktails

Cash Bar

Hosted Bar

Micro/Import Beers

Cash Bar

Hosted Bar

Essential Wines

Cash Bar

Hosted Bar

Assorted Coke Products

Cash Bar

Hosted Bar

WINE SERVICE

Price per bottle.

Proverb Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Joel Gott Chardonnay, Sea Glass Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Chalk Hill Chardonnay, Acrobat Pinot Grigio, Banshee Pinot Noir, Sebastiani Cabernet Sauvignon

Additional selections available, please request a wine list for The Committee Chophouse from your Events Manager.

PACKAGES FROM THE BAR

Price per guest based on guaranteed attendance. Package bar includes bartender fees. Designed for 30 or more attendees.

ESSENTIAL LEVEL

Two Hours | 30
Three Hours | 42

EXCEPTIONAL LEVEL

Two Hours | 36
Three Hours | 48

EXTRAORDINARY LEVEL

Two Hours | 39
Three Hours | 52

ESSENTIAL LEVEL OFFERINGS

Spirits

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Jim Beam White Label Whiskey, Mi Campo Blanco Tequila, Monkey Shoulder Scotch

Wines

Wycliff, Proverb Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Beers

Coors Light, Michelob Ultra, Budweiser, Bud Light, Blue Moon, Fairy Nectar, Truly Berry Variety, Seasonal Selection Modelo Especial

EXCEPTIONAL LEVEL OFFERINGS

Spirits

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Bulleit Whiskey, Espolon Blanco Tequila, Johnnie Walker Black Label Whiskey

Wines

La Marca Prosecco, Joel Gott Chardonnay, Sea Glass Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Beers

Coors Light, Michelob Ultra, Budweiser, Bud Light, Blue Moon, Fairy Nectar, Truly Berry Variety, Seasonal Selection Modelo Especial

EXTRAORDINARY LEVEL OFFERINGS

Spirits

Ketel One Vodka, Hendrick's Gin, Appleton Estates Rum, Maker's Mark Whiskey, Don Julio Tequila, Glenfiddich Scotch

Wines

Lucien Albrecht Brut Rosé, Chalk Hill Chardonnay, Banshee Pinot Noir, Acrobat Pinot Grigio, Sebastiani Cabernet Sauvignon

Beers

Coors Light, Michelob Ultra, Budweiser, Bud Light, Blue Moon, Fairy Nectar, Truly Berry Variety, Seasonal Selection Modelo Especial

THE COTTONWOOD HOTEL

*V - Vegan

VG - Vegetarian

GF- Gluten Free

DF - Dairy Free

All meeting room, food and beverage, audio-visual, and related services are subject to applicable taxes (state sales tax, currently at 7.31%, Omaha entertainment tax, currently at 2.5%, Blackstone District tax, currently at 1.95%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, audio-visual, and related services will be subject to a 23% service charge. Please note that the service charge is subject to all applicable taxes.