

HORS D'OEUVRES

COLD	PER 50 SERVINGS
Domestic Cheese & Crackers	95.00
Fresh Fruit and Dip	95.00
Fresh Vegetables and Ranch Dip	80.00
	PER 50 PIECES
Assorted Finger Sandwiches	45.00
Chicken, Tuna and Egg Salad	
Assorted Cocktail Sandwiches	95.00
Roast Beef, Turkey, and Ham	
Deviled Eggs	45.00
Southwestern Chicken Tortilla Pinwheels	60.00
Iced Jumbo Shrimp	85.00
HOT	PER 50 PIECES
Crab Stuffed Puff Pastry	75.00
Buffalo Chicken Drumsticks	80.00
Beacon Hills Crab Cakes	65.00
BBQ Meatballs and Kielbasa	65.00
Swedish or BBQ Meatballs	50.00
BBQ Cocktail Smokies	45.00
Craig's Crab Rangoons	65.00
Mini Egg Rolls	55.00
Tender Chicken Fingers	70.00
Batter Dipped Mushrooms	65.00
SAVORY DIPS, ETC.	PER 50 SERVINGS
Spinach Artichoke Dip with Garlic Flatbread Crisps	75.00
Black Bean Salsa with Garlic Flatbread Crisps	65.00
Aunt Mary's Five-Layer Bean Dip with Assorted Tortilla Chips	80.00
Zesty Italian Dip served with Assorted Crackers	80.00
Tri-Colored Tortilla Chips and Salsa	45.00

SALADS

All selections include dinner roll and butter; coffee, tea or soda; and choice of dessert.

Chicken Caesar Salad	10.99
Traditional caesar salad topped with strips of grilled chicken breast.	
Classic Club Salad	10.99
Mixed greens, crispy bacon, chicken tenders, tomatoes, hard-boiled egg and green onions tossed in ranch dressing.	
Traditional Chef Salad	11.99
Mixed greens topped with lots of ham, turkey, eggs, tomatoes, white cheddar and havarti cheeses. Served with ranch dressing.	
Strawberry Spinach Salad	11.99
Fresh spinach topped with your choice of grilled chicken strips, grilled salmon or broiled beef tips and our homemade strawberry vinaigrette dressing.	
Vegetable Cobb Salad	10.99
Every fresh vegetable from the kitchen on a bed of fresh greens topped with white cheddar and havarti cheeses. Served with ranch dressing.	
The Salad We Had at Gail's House	11.99
Mixed greens, crumbled bleu cheese, walnuts, red onion, sun-dried strawberries, and grilled beef tips all tossed in our bleu cheese vinaigrette and topped with croutons.	
Add a Garden Salad to any entrée	2.00

FRESH PASTRIES BY THE DOZEN

Assorted Danish	19.00
Banana or Streusel Coffee Cake	20.00
Bagels and Cream Cheese	19.00
Assorted Muffins	15.00
Assorted Doughnuts & Rolls	17.00
Caramel Sticky Rolls	11.00

BREAKFAST BUFFETS

	PER PERSON
CONTINENTAL BREAKFAST BUFFET	6.99
Sticky Rolls, Mini Muffins, Mini Bagels, Fresh Fruit Assorted Juices, Coffee, Hot Tea	
HOT BREAKFAST SANDWICH BUFFET	8.99
Sliced Sugar Ham, Bacon, Sausage Patties, Scrambled Eggs, English Muffins, Bagels, Fresh Fruit, Assorted Juices, Coffee, Hot Tea	
THE ULTIMATE BREAKFAST BUFFET	10.99
Sticky Rolls, Mini Muffins, Banana Coffee Cake, Fresh Fruit, Assorted Juices, Coffee, Hot Tea	
Choice of three: Scrambled Eggs and Ham, French Toast, Baby Red Potatoes, Potatoes O'Brien, Bacon, Assorted Quiche Bites Biscuits and Gravy, Sausage Links or Patties	

AFTERNOON SNACKS

	PER DOZEN
Homemade Cookies	11.99
Mini Cheesecake Tray	11.99
Brownie Tray	9.99
Mini Cupcake Tray	10.99
Mini Fruit Muffin Tray	9.99
	PER PERSON
Pretzels	1.50
Popcorn	1.50
Potato Chips and Dip	1.50
Beacon Hills Snack Mix	1.50
Homemade Trail Mix	2.00

Prices are based on limited quantities.
Prices are subject to change and do not include 20% service charge or applicable sales tax.



BEACON HILLS
CATERING

BEACON HILLS / COUNTRY INN & SUITES
5353 NORTH 27TH STREET
LINCOLN, NE 68521
402.476.5115
WWW.BEACONHILLS.COM
WWW.COUNTRYINN.COM/LINCOLNNE



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BANQUET MENU

BANQUET BAR SERVICE

CASH BARS	
House Brands	4.25
Select Brands	4.75
House Wines by the Glass	4.50
Domestic Beer	3.50
Imported Beer	3.75
Soft Drinks by the Glass	2.00
HOST BARS	
House Brands	4.00
Select Brands	4.50
House Wines by the Glass	4.50
Domestic Beer	3.25
Imported Beer	3.50
Soft Drinks by the Glass	1.75
WINE & CHAMPAGNE	PER BOTTLE
Chardonnay, Cabernet, White Zinfandel or Merlot	18.00
Champagne	18.00
A complete wine list is available upon request. Non-alcoholic beverages also available.	
HOSTED KEG BEER	
16-GALLON Domestic Beer	225.00
Imported and Specialty Beer	275.00
PUNCH SELECTIONS	PER GALLON
Fresh Fruit Punch	20.00
Tropical Rum Fruit Punch	30.00
Champagne Punch	30.00

REFRESHMENTS

Assorted Soft Drinks	1.75
Bottled Spring Water	2.00
	PER GALLON
Regular or Decaffeinated Coffee	18.00
Hot Chocolate	18.00
Hot Apple Cider with a Cinnamon Stick	18.00
Fresh Brewed Iced Tea	13.00
Assorted Juices	19.00
Tangy Fruit Punch with Fresh Fruit	14.00
Homemade Lemonade	15.00
ALL DAY BEVERAGE SERVICE	
Includes Unlimited Coffee, Iced Tea, Hot Tea and Soda	
Full Day Beverage Service	4.75
Half Day Beverage Service	2.75

FRESH BAKED DESSERTS

Double Chocolate Cake	Beacon Hills Brownies
Snow White Cake	Old Country Carrot Cake
	Apple Crisp
Add an additional 1.00:	
New York Cheesecake	Decadent Angel Cake
	Elizabeth's Decadent Devil Cake

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LUNCH ENTRÉES

All selections include dinner roll and butter; coffee, tea or soda; and choice of dessert.

Pasta Primavera	10.99
Garden fresh vegetables with fettucine alfredo. Served with garden salad and garlic bread.	
Sausage Lovers' Lasagna	11.99
Pasta layered with four cheeses and Italian sausage. Served with garden salad and garlic bread	
Vegetable or Five Cheese Lasagna	10.99
Your choice of garden fresh vegetables and assorted cheeses or five cheeses piled high. Served with garden salad and garlic bread.	
Chicken Veggie Rice Casserole	10.99
Chicken breast with garden fresh vegetables, rice and cheese baked to perfection. Served with garden salad.	
BBQ Chicken Breast	10.99
Broiled and basted with tangy bbq sauce. Served with chef's selection of vegetable and potato salad.	
Garlic Basil Chicken Breast	11.99
Sautéed in white wine and zesty garlic sauce. Served with chef's selection of vegetable and Robert's pasta salad.	
Stuffed Chicken Breast	11.99
Chicken breast stuffed with sage dressing. Served with chef's selection of vegetable and garlic mashed potatoes.	
Swiss Steak	11.99
Homemade favorite in tangy red sauce served with chef's selection of vegetable and garlic mashed potatoes.	
Yankee Pot Roast	11.99
Served with oven roasted carrots, potatoes and onions.	
Beef Stroganoff	10.99
Served with garden salad.	
Smothered Burger Steak	10.99
Fresh, 8 oz ground steak smothered with sautéed mushrooms and onions. Served with chef's selection of vegetable and mashed potatoes and gravy.	
Albacore Tuna & Noodle Casserole	10.99
Served with garden salad.	
Crispy Fried Catfish	11.99
Dipped in cornmeal breading and fried crispy golden brown. Served with french fries and Beacon Hills coleslaw.	
Batter Dipped Salmon	11.99
Fresh Salmon, batter-dipped and deep-fried to perfection. Served with french fries and Beacon Hills coleslaw.	
Fresh Grilled Salmon Filet	11.99
Served with rice pilaf and Beacon Hills coleslaw.	
Burt County Meatloaf	9.99
Homemade recipe from the farm. Served with garlic onion mashed potatoes, Brown Sugar glaze and corn.	



DINNER ENTREES

All selections served with house salad; dinner roll and butter; coffee, tea or soda; and choice of dessert.

POULTRY	
Pan Fried Chicken Breast	15.99
Hand-breaded and served with mashed potatoes and chicken gravy and chef's selection of vegetable.	
Garlic Basil Chicken	16.99
Chicken breast sauteed in white wine and zesty garlic sauce. Served with rice pilaf and chef's selection of vegetable.	
Sage Stuffed Chicken Breast	16.99
Fresh sage dressing inside tender chicken breast covered with homemade gravy. Served with garlic mashed potatoes and chefs selection of vegetable..	
Chicken Florentine	16.99
Tender chicken breast topped with spinach and tomatoes. Served with rice and chef's selection of vegetable.	
Chicken Cordon Bleu	16.99
Topped with our supreme sauce. Served with garlic mashed potatoes and chef's selection of vegetable.	
BEEF	
Grilled Sirloin Steak	16.99
8 oz sirloin. Served with baked potato and chef's selection of vegetable.	
Yankee Pot Roast	14.99
Tender roast beef served with roasted potatoes, carrots and onions.	
Charbroiled New York Strip Steak	21.99
12 oz strip steak. Served with baked potato and chef's selection of vegetable.	
Grilled Filet Mignon	21.99
8 oz. filet, topped with portabella mushroom sauce. Served with baked potato and chef's selection of vegetable.	
Herb-Coated Prime Rib	8oz 18.99 10oz 20.99
Served with baked potato, chef's selection of vegetable, au jus and horseradish sauce.	
SEAFOOD	
Caribbean Mahi-Mahi	17.99
Fresh Mahi-mahi broiled with island spices and topped with pineapple rum sauce. Served with rice pilaf and chef's selection of vegetable.	
Fresh Salmon Filet	17.99
Broiled to perfection and served with garlic mashed potatoes and chef's selection of vegetable.	
Crab Cake Platter	16.99
Beacon Hills signature crab cakes. Served with rice pilaf and Beacon Hills Coleslaw.	
OTHER	
Sirloin and Combination Platter	19.99
5 oz broiled sirloin and choice of BBQ chicken breast, 5 shrimp scampi OR 3 Beacon Hills mini crabcakes. Served with baked potato and chef's selection of vegetable.	
French Cut Pork Chop	16.99
Juicy broiled Pork Chop covered with hunters mushroom sauce. Served with garlic mashed potatoes and chef's selection of vegetable.	
Pasta Alfredo	14.99
Your choice of Chicken, Shrimp, or Salmon and creamy alfredo sauce atop fettuccini. Served with garlic bread.	
Pasta Primavera	12.99
Garden fresh vegetables, with fettuccine alfredo. Served with garden bread.	

BUFFETS

Buffets available for groups of 25 or more.

THE COUNTRY INN WELCOME BUFFET

Choice of two entrées: Swedish Meatball Stroganoff, Broccoli, Beef and Rice, Albacore Tuna Casserole, Italian Five Cheese Lasagna, Vegetarian Lasagna, Sausage Lovers' Lasagna Sirloin Steak Stroganoff, White Chicken Stroganoff, Liz's Shepherd Pie, Chicken Vegetable Rice Casserole Italian Sausage and Pasta Bake, or White Chicken Alfredo
Plus, your choice of two salads: Grammy Kay's Potato Salad, Beacon Hills Coleslaw, Tossed Green Salad, Apple Chiffon Salad, Robert's Pasta Salad, Creamy Macaroni Salad, Tomato Cucumber Salad, or Fresh Fruit Salad
Also includes: Fresh Baked Dinner Rolls, Coffee, Tea and Soda,
 Lunch...14.99/person Dinner...16.99/person

BUILD YOUR OWN SANDWICH MASTERPIECE BUFFET

Includes: Chunky Chicken Salad, Albacore Tuna Salad, Incredible Egg Salad, Sliced Roast Beef, Turkey and Ham, Dill Pickle Spears, Assorted Cheeses, Lettuce, Tomato and Onion, Honey Mayonnaise and Mustard, Assorted Breads, Fresh Baked Croissants
Plus, your choice of three salads: Fresh Fruit Salad, Robert's Pasta Salad, Grammy Kay's Potato Salad, Tomato Cucumber Salad, Beacon Hills Coleslaw, Tossed Green Salad Creamy Macaroni Salad, or Apple Chiffon Salad
Also includes: Fresh Vegetable Tray, Coffee, Tea and Soda,
 Lunch...11.99/person Dinner...13.99/person

THE TRAIL HANDS BUFFET

Choice of two entrées: Charbroiled 1/4 lb Hamburgers, All-Beef Hot Dogs, BBQ Chicken Breast, Smoked Sausage, Crispy Fried Chicken, or Zesty BBQ Pork
Plus, your choice of three sides: Grammy Kay's Potato Salad, Fresh Fruit Salad, Robert's Pasta Salad, Beacon Hills Coleslaw, Creamy Macaroni Salad, Tossed Green Salad, Mashed Potatoes and Gravy, or Liz's Baked Beans
Also includes: Dinner Rolls or Buns, Fresh Vegetable Tray, Condiment Tray, Choice of Dessert, Coffee, Tea and Soda
 Lunch...14.99/person Dinner...16.99/person

SOUTH OF THE BORDER BUFFET

Includes: Chicken and Beef Grilled Fajitas, Crispy Burritos and Taquitos, Taco Bar, Cheese Enchiladas, Mexi Corn, Spanish Rice
Also includes: Mexican Condiment Tray, Garlic Flatbread Crisps, Tossed Green Salad, Choice of Dessert, Coffee, Tea and Soda
 Lunch...13.99/person Dinner...15.99/person

MAMA MIA ITALIAN BUFFET

Choice of two entrées: Spaghetti and Meatballs, Sausage Lovers' Lasagna, Sausage Pasta Bake, Five Cheese Lasagna White Chicken Alfredo, or Grilled Sausage and Peppers
Also includes: Caesar Salad, Pasta Salad, Fresh Green Beans Garlic Bread Sticks, Choice of Dessert, Coffee, Tea and Soda
 Lunch...14.99/person Dinner...16.99/person

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BUFFETS

THE COUNTRY INN GRAND BUFFET

Chicken: Florentine Chicken, Chicken Cordon Bleu, Crispy Fried Chicken, Garlic Basil Chicken, Stuffed Chicken Breast
Beef: Yankee Pot Roast, Swiss Steak, Sliced Roast Beef, Burgundy Beef Tips, 5 oz Sirloin Steak
Seafood: Crab Cakes, Fresh Salmon Filets, Fried Catfish, Seafood Alfredo
Other: Fresh Cut Pork Chops, Grilled Ham Steak, Country Pork Roast, Vegetable Lasagna, Roast Turkey
 Slow Roasted Prime Rib and Carver
 available for an additional \$2.00 per person
Choice of two salads: Fresh Fruit Salad, Tomato Cucumber, Beacon Hills Coleslaw, Fresh Tossed Salad, Creamy Macaroni Salad, Robert's Pasta Salad, or Caesar Salad
Plus, your choice of three side dishes: Green Bean Almondine, Buttered Corn, Rice Pilaf, Glazed Baby Carrots, Baked Potato, Mashed Potatoes and Gravy, Parsley Potatoes, Roasted Baby Red Potatoes, Peas and Mushrooms, Au Gratin Potatoes, Noodles Romanoff, Twice Baked Potatoes
Also includes: Fresh Vegetable Tray, Coffee, Tea and Soda,
 Choice of Dessert
 One entrée...19.99/person Two entrées...21.99/person
 Three entrées...23.99/person

CORPORATE PACKAGES

	PER PERSON
Meeting Planners Package	23.95
Package Includes: Continental Breakfast, All Day Beverage Service, Build Your Own Sandwich Buffet, Assorted Homemade Cookies	
BH Snack Pack	8.95
Package Includes: Choice of fresh Pastry (AM) All day Beverage Service, Brownies and Popcorn (PM)	
Hor's D'oeuvres Reception	15.95
Package Includes: Cheese, Crackers, Fresh Fruit and Dip Fresh Vegetables with Ranch Dip, Three selections from the Hot Hors D'oeuvres, Fresh Fruit Punch and Coffee Station	

LUNCH ENTREES CONTINUED

SANDWICHES All selections include coffee, tea or soda; and choice of dessert	
Deli Hoagie	10.99
Ham, turkey, salami, tomato, lettuce, red onion, american cheese and jack cheese. Served with fresh fruit, potato salad and pickle spear.	
Chicken Salad Croissant Sandwich	10.99
Homemade chicken salad on an oven fresh croissant. Served with fresh fruit, potato salad and pickle spear	
Prime Rib Philly Sandwich	11.99
Lean and tender prime rib, green peppers, mushrooms, onions and melted swiss cheese. Served with fresh fruit, potato salad and pickle spear.	
Hot Beef Sandwich	10.99
Thin sliced roast beef, piled high and served with mashed potatoes and gravy	
Hot Turkey Sandwich	10.99
Fresh roasted turkey served with mashed potatoes and gravy.	
Pork Tenderloin Sandwich	11.99
Breaded pork tenderloin on kaiser bun. Served with fresh fruit, potato salad and pickle spear.	