



Event Banquet Menu

BOOK AN EVENT

Guest Count & Menu Finalized 7 Days Prior to Event

EVENT DEPOSIT

50% Deposit Required to Confirm Event on the Calendar

72 HOUR CANCELATION POLICY

50% Deposit will be Forfeited if Canceled 72 Hours Prior to Event

24 HOUR CANCELLATION POLICY

Forfeit of 50% Deposit + Remaining 50% will be Charged Automatically

SERVICE CHARGE

20% of UNDISCOUNTED Total will be Applied to All Events

CORKING FEE

\$25 Per Outside Bottle of Wine

CAKE CUTTING FEE

\$50

ADDITIONAL BARTENDER FEE

\$150

FOOD & BEVERAGE

Exclusive In-House Catering, No Outside Food & Beverage is Allowed Unless Approved by Event Manager

We, as your caterer, prioritize your health and safety above all else. Our commitment is to provide you with a memorable and safe dining experience. Unfortunately, this means that we cannot provide leftover food due to the inherent risks associated with its consumption. Once served to a consumer, portions of leftover food shall not be served again, except that packaged food, other than potentially hazardous food, that is still packaged and is still in sound condition may be re-served.

While some caterers may have different policies, we adhere to these strict food safety regulations to ensure your well-being. We encourage you to communicate with us before your event to fully understand our policies and the options available to you.

PRESENTATIONS

Our Rooms Have Full Audio-Visual Capabilities & Wi-Fi (additional fees may apply)

For more information, please contact our event team at 402-933-7171 ext. 148 or events@88tactical.com.

MEMBERSHIP VALUE ADD

Discounted Rental Rates | 1 Additional Bartender at No Cost | Corking Fee Waived | Cake Cutting Fee Waived | COST+ on Food & Beverage up to 15 Guests



Breakfast & Brunch

PRICED PER PERSON / BUFFET OR PLATED (ADDITIONAL \$2/PER PLATE) / AVAILABLE 6AM-11AM

CLASSIC | 15

Eggs, Bacon, or Sausage, Toast, Lyonnaise Potatoes

CHICKEN & WAFFLES | 18

Fried Chicken, Heavenly Waffles, Bourbon Maple Syrup, Fresh Fruit

BREAKFAST BURRITO | 17

Scrambled Eggs, Sausage, Poblano, Sweet Corn, Tomatoes, Scallions, Jalapeño Tortilla Wrap, Smothered with Chili Queso, Served with Salsa, Sour Cream, Lyonnaise Potatoes

STUFFED FRENCH TOAST | 17

Bacon Maple Banana Filling, Strawberry Cream Filling, Brioche Bread, Creamy Cinnamon & Vanilla Batter & Hash Browns

Ala Carte

BAGELS | 45

12 Assorted Bagels Served with Flavored Cream Cheese & Butter

MUFFINS | 45

12 Assorted Muffins Served with Butter

YOGURT & GRANOLA CUPS | 58

12 Yogurt & Granola Cups



Individual Boxed Lunches

PRICED PER PERSON / PERFECT FOR MEETINGS / AVAILABLE 11AM-9PM

TNT BOX | 15

Sandwich Choice of Turkey & Cheddar, Ham & Gouda, or Veggie. Chips, Cookie & Water Bottle

DYNAMITE BOX | 24

Sandwich Choice of BLT, Sicilian, Club, or Cuban. Chips, Apple, Cookie & Water Bottle.



Group Appetizers

AVAILABLE 11AM-9PM

SAVORY BRAISED SHORT RIB TARTLET (SERVES 10/2 PER) | 80

Red Wine Braised Beef Short Ribs, Whipped Chive Ricotta, Savory Tartlets

CHICKEN WINGS (SERVES 10/3 PER) | 60

Choice of BBQ, Buffalo, Jerk, Thai, or Naked

MEATBALLS & MARINARA (SERVES 10/3 PER) | 60

House Made Beef & Pork Meatballs, Sweet Basil Marinara, Parmesan Cheese

PRETZEL BITES & QUESO (SERVES 10/2 PER) | 60

Personal Sized Pretzels, Chili Queso Sauce, Beer Cheese Sauce

FRIED CHEESE RAVIOLI & MARINARA (SERVES 10/3 PER) | 72

Seasoned Breadcrumbs Breaded Cheese Filled Ravioli, Basil Marinara Dipping Sauce

WARM ARTICHOKE DIP / CHIPS & CRACKERS (SERVES 10) | 70

Spinach, Artichoke, Sundried Tomato, Cream Cheese, House Made Tortilla Chips, Assorted Crackers

CHARCUTERIE (SERVES 10) | 150

Assorted Cured Meats, Cheeses, Mustard, Nuts, Cornichon & Crackers

SHRIMP COCKTAIL / COCKTAIL SAUCE & LEMONS (SERVES 10/3 PER) | 125

Citrus Boiled Tiger Shrimp, Blueberry Cocktail Sauce, Lemon

BRUSCHETTA (SERVES 10) | 60

Toasted Baguette, Tomato Relish, Fresh Basil & Balsamic

CHIPS WITH QUESO & SALSA (SERVES 10) | 50

House Made Tortilla Chips, Chili Queso Sauce, Fresh Jalapeño Salsa

SEASONAL FRUIT TRAY (SERVES 10) | 60

Seasonal Chopped Fruits

ASSORTED CHEESE TRAY (SERVES 10) | 70

Assorted Flavors of Sliced, Chunked & Warmed Cheese Spreads

ASSORTED VEGGIE TRAY / HUMMUS & RANCH (SERVES 10) | 60

Sliced Fresh Veggies, House Made Hummus & Ranch Dipping Sauce



Buffet Options

PRICED PER PERSON / BUFFET STYLE / AVAILABLE 11AM-9PM

SALAD BAR | 22

Choice of Two Meats: Beef, Chicken, or Shrimp. Romaine, Tomato, Red Onion, Cucumber, Romano, Crouton, Served with Dinner Roll

Choice of Dressings (2): Ranch, Blue Cheese, Athenian, Chipotle, Thai, WARBIRD

CAESAR SALAD BAR | 24

Choice of Two Meats: Beef, Chicken, or Shrimp. Romaine, Bacon, Hard Boiled Egg, Tomato, Parmesan, Caesar Dressing, Croutons, Served with Dinner Roll.

SANDWICH BAR | 17

Assorted Cold Cut Meats, Cheeses, Lettuce, Tomato, Onion, Mayo, Mustard, Pickles, Served with Garden Side Salad & Choice of (2) Dressings: Ranch, Blue Cheese, Athenian, Chipotle, Thai, WARBIRD

BRAISED BBQ PORK | 18

Brioche Bun, Pickels, Onion, Loaded Baked Potato Salad

TACO BAR | 24

Beef or Chicken. 6-inch Flour Tortillas, Cheddar Cheese, Tomato, Onion, Green Onion, Cilantro, Sour Cream, Salsa, Served with Spanish Rice Pilaf & Chipotle Caesar Salad

POT ROAST | 26

Mashed Potatoes, Carrots, Celery, Beef Gravy, Served with Dinner Roll, Garden Side Salad & Choice of 2 Dressings: Ranch, Blue Cheese, Athenian, Chipotle, Thai, WARBIRD

CHICKEN FLORENTINE | 26

Seared Chicken Breast Smothered in Artichoke, Tomato & Spinach Cream, Served with Rice Pilaf, Garden Side Salad & Choice of 2 Dressings: Ranch, Blue Cheese, Athenian, Chipotle, Thai, WARBIRD

PASTA | 24

Choice of Mostaccioli, Meatballs & Pomodoro Sauce OR Chicken Penne Alfredo, Served with Dinner Roll, Garden Side Salad & Choice of 2 Dressings: Ranch, Blue Cheese, Athenian, Chipotle, Thai, WARBIRD



Plated Entrée Options

ALL PLATED ENTREES ARE SERVED WITH CHOICE OF SALAD & FRESH ROLL / AVAILABLE 11AM-9PM

GARDEN SALAD

Romaine, Tomato, Cucumber, Romano & Croutons, Choice of Dressing: Ranch, Blue Cheese, or Italian

CAESAR SALAD

Romaine, Bacon, Hard Boiled Egg, Tomato, Parmesan, Croutons & Caesar Dressing

Entrée Options

ANGUS HERB ROASTED PRIME RIB | 55

Roasted Bone Marrow Au Jus, Horseradish Cream Sauce, Whipped Potatoes & Broccolini

GRILLED NY STRIP | 45

Seasoned & Grilled, Demi Glaze, Au Gratin Potatoes, Sautéed Green Beans & Baby Carrots

CREAMY CHAMPAGNE CHICKEN | 40

Pan Seared Chicken Breast, Garlic, Shallots, Mushrooms, Sautéed Spinach, Jasmin Rice & Asparagus

STUFFED PORK LOIN | 50

Mushrooms, Peppers, Spinach, Artichoke Hearts, Smashed Yukon Potatoes & Brussel Sprouts

SEABASS | 80

White Wine Poached, Pan Sauce, Pesto Risotto, Caramelized Shaved Carrot & Broccolini

BACON WRAPPED FILET & LOBSTER | 75

Mornay Sauce, Hashbrown Potato & Seasonal Sautéed Vegetables

SAFFRON SALMON & CHICKEN DUO | 60

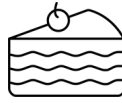
Saffron Cream Sauce, Sautéed Spinach, Rice Pilaf & Baby Carrots

FILET & CHICKEN Tournedos | 65

Filet with Bourguignonne, Chicken with Pan Sauce, Roasted Red Potatoes & Asparagus

NY STRIP OSCAR | 70

Seasoned & Grilled NY Strip, Lump Crab Meat, Whipped Potatoes, Asparagus & Bearnaise Sauce



Desserts

AVAILABLE 11AM-9PM

Sheet Cake

FULL SHEET (SERVES 60) 120 | HALF SHEET (SERVES 30) 65

Chocolate, Vanilla, or Red Velvet

Individual Desserts

HOUSE BROWNIE | 7

CARROT CAKE | 7

MIXED BERRY TARTLET | 6

VANILLA CHEESECAKE | 7

Group Desserts

HOUSE BROWNIE PLATTER (25) | 70

ASSORTED COOKIE TRAY (25) | 50

ASSORTMENT OF MINI'S (30) | 70



Beverage Options

AVAILABLE 11AM-9PM

COFFEE SET-UP FOR 10 | 25

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CASE OF BOTTLED WATER (24) | 24

ASSORTMENT OF SODA FOR 10 | 25

ASSORTMENT OF SODA FOR 25 | 50



Bar Arrangements

AVAILABLE 11AM-9PM

CASH BAR

Drinks are charged on an "as you order" charge basis, charged to individual guest tabs.

HOST BAR

The host is charged for what is consumed.

COMBINATION CASH & HOST BAR

Selected items are charged to the host on a consumption basis, with other drink requests served on a charge basis to individual.

FIXED BAR

The host sets a predetermined amount of money to be spent or time to host drink service. After these predetermined levels have been met, the bar service ends or changes to a Cash Bar.

DRINK TICKETS

The host prepays for any number of guest tickets; price based on the tier of alcohol. The invoice will be adjusted following the event to reflect the number of tickets used, so the host will only be charged for what is consumed.

BATCHED COCKTAILS

The host prepays for a batched cocktail. Batched Cocktails will range in price dependent of type of cocktail. Batches start with 50 servings and only increase in increments of 25. All batched cocktails must be pre-ordered and prepaid.

ADDITIONAL BARTENDER FEE | 150

88 Tactical will staff bartenders based on guest count and event. Host can request an additional bartender.