

Bring your event to life...

with over 400,000 square feet of multi-use space for groups up to 20,000. Let us help you design your perfect event from formal to informal. We have extensive experience in catering tailored for all kinds of events such as:

Weddings & Receptions
Banquets
Community Events
Holiday Parties
Business Expos & Meetings
Exhibitor Services
Vendors

Favorite Services & Options

- On-site catering with wide variety of options
- Affordable room rental with catering discount
- Friendly, full-service event planning staff
- Full-service bar with high-quality spirits
- Staging, sound, lighting & more
- Beer garden setup
- Pop-up food/beverage stands and bars
- Food trucks
- Kids entertainment and eating area
- Online exhibitor lunchbox pre-ordering
- Meal vouchers and/or drink tickets
- Convenient, free parking for your guests
- Special rates at nearby hotels
- Conveniently located in Lincoln near I-80

Updated November 2023



Banquet & Catering Services

SandhillsGlobalEventCenter.org

Office: 402-441-6545

4100 North 84th Street
Lincoln, Nebraska 68507

Included with all Catering and Banquet Orders

- Buffet service begins at requested time with staffing as needed during your meal
- Buffet tables
- Disposable dinnerware and condiments
- 18% Service Gratuity on all orders
- Ask about available upgrades






Beverages

Beverages in Spigot Containers

Coffee		\$30 per 1.5 gallons
Ice Tea		\$30 per 3 gallons
Lemonade		\$30 per 3 gallons
Orange Juice		\$35 per 3 gallons
Water		\$8 per 3 gallons

Bottled Beverages

Soda (20oz)		\$4 each
Water (20 oz)		\$4 each
 (20 oz)		\$4 each

Liquor and Beer Services

Beers	\$7.00
Hard Seltzers	\$7.00
Hard Ciders	\$7.00
Mixed Drinks (10 oz.)	\$9.00
Premium Cocktail Cans (12 oz.)	\$9.00

Contact us for a current menu
Custom selections available

Specialty Bar Service

\$9 per drink

Create-Your-Own Bloody Mary

Smirnoff Vodka or Tanqueray Gin, celery sticks, pickle spears, olives and Cholulua sauce

Create-Your-Own Mimosa

Champagne or White Wine with your choice of:

- Orange Juice
- Pineapple Juice
- Cranberry Juice



Dessert

Cakes (Minimum of 24 people)

\$8/slice

Triple Chocolate Tiger Cake

Eight-layer ensemble of an illustrious white cake centered between two layers of rich, dark, and white chocolate buttercream and chocolate cakes.



Carrot Cake

Carrot cake, lightly spiced and filled with pineapple, shredded carrots, sweet cranberry pieces, and crunchy walnuts. Topped with a delicious cream cheese frosting.

Strawberry Shortcake

Deliciously moist shortcake layered with fresh whipped cream and tart strawberry sauce for balanced sweetness.



Lemon and Cream Shortcake

Deliciously moist shortcake layered with whipped cream and a tangy lemon filling.

Cake cutting service, ask for a quote.

Cookies & Bars

Cookies (min. 1 dozen)

\$24/dozen

Your choice of fresh baked chocolate chip, white macadamia nut, snickerdoodle or oatmeal raisin cookies.



Brownies (min. 1 dozen)

\$40/dozen

Decadent fudgy brownies with crispy edges.

Lemon Bars (min. 1 dozen)

\$40/dozen

Buttery shortbread crust and creamy lemon filling.



Assorted Bar Variety (min. 1 dozen)

\$40/dozen

A sampling of some of our favorites: Lemon, Mount Caramel, Raspberry Rhapsody, Seven Layer, Caramel Granny Smith, Lemon-berry Jazz, and Marble Cheese Truffle.

Breakfast

Includes choice of orange or apple juice.

Deluxe Breakfast Box

\$12/person

Croissant topped with egg, cheese, choice of bacon or sausage, and served with fresh fruit and yogurt.



Continental Breakfast

\$8/person

An assortment of donuts and pastries, fresh fruit tray, and cinnamon rolls or a gourmet pastry basket.

Biscuits & Gravy

\$9/person

Two fresh buttermilk biscuits smothered with our own homemade sausage gravy and served with country-style potatoes.



Breakfast Burrito

\$8/person

Hearty burritos filled with egg, cheese, and bacon or sausage.

Breakfast Sandwich

\$6.50/person

English Muffin

\$6.50/person

Filled with egg, cheese, and bacon or sausage.

Bagels, Rolls, Donuts, Muffins

\$24/dozen

- Bagels served with butter and cream cheese
- Rolls & Donuts from Lincoln's own Randy's Donuts
- Muffins baked fresh in our own kitchen



SGEC reserves the right to correct pricing errors or omissions and/or update pricing to pass on unforeseen supplier cost increases. There may be holiday or city-wide event upcharges for certain requested dates due to increase in demand for labor.

Picnic In a Box

\$16.95

Choice of Deli Bread

- White or Wheat sliced bread
- Hoagie bun
- Croissant

Choice of Deli Meat

- Roast beef
- Ham
- Turkey

Choice of Cheese

- Swiss
- American
- Provolone

Choice of fruit or veggie cup

Cookie and bag of chips included

*add a salad for \$2.50

Macaroni salad, potato salad, or coleslaw



Lunch

Meal Box for the Day \$21.95

- **Breakfast**- Muffin or bagel with butter and cream cheese
- **Lunch**- Deli sandwich with potato salad or chips
- **Afternoon Snack**- Mini charcuterie box and cookie

Deli Sandwich \$13

Served on Ciabatta Bun or Hoagie

- **American Club**- Turkey, ham, bacon, American cheese, and fresh lettuce
- **Roasted Turkey**- Provolone cheese, roasted turkey breast, and fresh lettuce
- **Chicken Salad**- Chicken salad and fresh lettuce
- **Roast Beef**- Sliced roast beef, fresh lettuce, and Swiss cheese

Salads \$13

- **Choice of dressings: Ranch, French, Italian**
- **Berry Chicken Bacon** - Fresh blend of lettuce, diced chicken, bacon, mixed berries, and diced pecans
- **South of the Border** - Fresh blend of lettuce, diced chicken, fire roasted corn and black beans, shredded cheese, and tortilla strips

Pizza

Delivered fresh with 3 pizza minimum. Includes paper plates, napkins, and setup at your requested location.

Classic Pizza: \$30 ea.

Hamburger Cheese Pepperoni Sausage

Other toppings available upon request

Specialty Pizza: \$33 ea.

Original Special

Hamburger, sausage, pepperoni, ham and mushrooms

Bacon Cheeseburger

Hamburger, onions, pickle chips, lettuce, cheddar, mozzarella and bacon

Hawaiian

Ham, Canadian bacon and pineapple

Vegetarian

Black and green olives, green peppers and mushrooms

Deluxe Pepperoni

Pepperoni, cream cheese, mozzarella, oregano and extra pepperoni



Appetizers

Meatballs (30 people) \$65
Tender, juicy meatballs simmered in sauce of your choice (BBQ, Teriyaki, or Swedish)

Slider Sandwiches (25 people) \$60
Your choice of Mini Croissants, Fresh Rolls, or Ciabatta Buns topped with either Turkey, Ham, or Roast Beef, finished with American or Swiss cheese and lettuce

Egg Rolls (25 people) \$65

- Vegetable - cabbage, carrots, bean sprouts, and broccoli \$65
- Pork - pork and cabbage eggroll with traditional Asian seasonings \$65
- Chicken Santa Fe - southwestern twist on a traditional chicken eggroll \$80

Pinwheels (25 people) \$60

- Italian - cream cheese, Italian dressing, pepperoni, salami, provolone cheese, lettuce
- Club - cream cheese, ham, bacon, American cheese, lettuce
- Taco - cream cheese, taco meat, lettuce, shredded cheese, black olives
- BLT - cream cheese, bacon, lettuce, tomato, shredded cheese
- Hawaiian - cream cheese, ham, pineapple, green onion
- Buffalo - cream cheese, chicken, ranch, Colby Jack cheese, Frank's RedHot Sauce

Boneless Wings (25 people) \$110
Boneless wings tossed in your choice of BBQ, Teriyaki, or Buffalo sauce and a side of ranch and celery sticks

Charcuterie Platter (10 people) \$50
Assorted cheeses, Italian meats, olives, nuts, and fruit arranged on a serving platter

Cheese Platter (50 people) \$75
Cheddar, Swiss, and Pepper Jack cheeses with assorted crackers



Light Snacks	
(20 people)	
Spinach & Artichoke Dip	\$55
Fresh Seasonal Fruit Tray	\$80
Vegetable Tray	\$45
Fresh Popcorn	\$12
Chips & Salsa	\$35
Chips & Queso	\$80



Lunch Bars

From 16.95 per person

Taco Bar

- Taco meat and diced taco chicken
- Choice of 2: fire-roasted corn & black beans, refried beans, Spanish rice
- Lettuce, shredded cheese, diced tomatoes, salsa, sour cream
- Queso cheese & chips

Baked Potato Bar

- Diced chicken and pulled pork
- Bacon bits, broccoli, chili, shredded cheese, sour cream, butter
- Garden salad with 4 salad dressings

White Cheddar Mac & Cheese Bar

- Choice of 2: pulled pork, diced chicken, diced ham
- Bacon bits, broccoli, jalapenos, corn
- Garden salad with 4 salad dressings
- Dinner roll, butter

Burger Bar

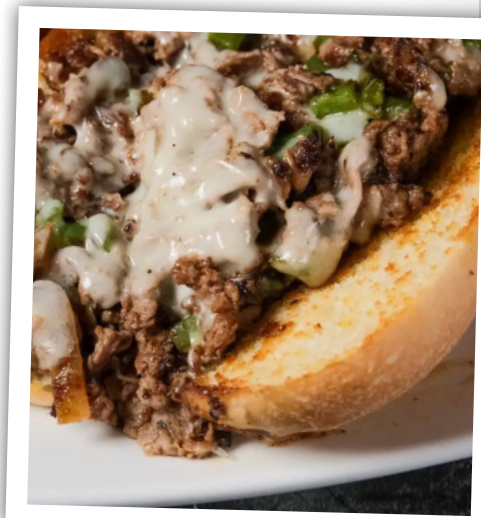
- 1/3 lb. angus burger
- Lettuce, tomatoes, pickles, onion, mayo, ketchup, mustard
- American cheese, Swiss cheese
- Choice of 2: potato salad, chips, baked beans, coleslaw, pasta salad, macaroni salad
- Add bacon \$2

Deli Bar

- Turkey, ham, roast beef, tuna salad and chicken salad
- White and wheat sliced bread, hoagie buns, croissants
- Lettuce, tomatoes, pickles, onion, mayo, mustard
- American cheese, Provolone cheese, Swiss cheese
- Choice of 2: potato salad, chips, coleslaw, pasta salad, macaroni salad
- Add bacon \$2

NEW - Cheesesteak Bar at open SGEC cafe OR custom bar \$18.95

- Shaved seasoned steak and seasoned chicken
- Sautéed green peppers, sautéed onions and sautéed mushrooms
- Shredded cheddar cheese, provolone cheese, Swiss cheese
- Hoagie rolls, ketchup
- Choice of 2: potato salad, chips, coleslaw, pasta salad, macaroni salad



Banquet-Style Buffet

All buffets served with coffee, iced-tea, water, lemonade, rolls with butter, and choice of salad, starch, and vegetable. Served on china-like plastic dinnerware.

*China upgrade available

Entree Selections

3 meat entree	\$24.95
2 meat entree	\$21.95
1 meat entree	\$18.95

\$5.00 extra per beef entree selected



Sides

Salads

- Garden (Ranch, Dorothy Lynch, and Italian)
- Potato
- Pasta (oil-based)
- Macaroni (mayo-based)
- Coleslaw



Vegetables

- Whole kernel corn
- California veggie blend
- Green beans
- Baked beans
- Fire-roasted corn and black beans



Starches

- Mashed potatoes
- Loaded mashed potatoes
- Scalloped potatoes
- Garlic ranch baked potato
- Rice pilaf
- Spanish rice



Entree Selections

Poultry

Chicken Breast

5oz Tender boneless chicken breast, wrapped in bacon, and topped with Italian sauce.



Stuffed Chicken

Juicy 5oz chicken breast stuffed with Swiss cheese and farm fresh asparagus, served in a garlic cream sauce.

Salsa Verde Chicken

Premium chicken breast marinated in salsa verde, garnished with cheese and a hint of lime.

Feta and Herb Chicken

Premium tender chicken breast served with feta cheese, fresh spinach, and sundried tomatoes.

Pork

Applewood Pork Loin

Premium pork loin slow roasted with apples for a sweet, tangy finish.

Roasted Bell Pepper Balsamic Pork Loin

Slow roast pork loin, topped with roasted bell pepper.



Pork and Mushroom Medley

Tender, juicy pork loin simmered in a cream sauce with mushrooms and bacon.

Country Honey Ham

A classic staple of spiral cut ham smothered in a sweet honey glaze.

Pulled Pork

Naturally smoked pork shoulder with a mouth-watering Carolina-style vinegar.

Beef (\$5.00 extra per serving)

Homestyle Roast Beef

Beef shoulder seasoned with our special blend of herbs and spices, slow cooked and sliced for a tender, juicy roast.



Mushroom Beef Tips

Beef tips smothered in our signature mushroom brown gravy.

Sliced Brisket

Trimmed brisket, rubbed generously with seasoning and smoked up to 16 hours creating a deep pink smoke ring.

Vegetarian

So many great options to choose from! Contact the Food and Beverage Manager to see a list of our seasonal vegetarian options.

Have something else in mind? Consult with our Food & Beverage Manager