PRIVATE DINE *at* OMAHA

Private Room Booking Information

EVENT COORDINATOR: 402-434-5957

Call for room availability and reservations.

OMAHA BREWERY ROOM

Seats up to 45 guests.
Available daily for lunch and Sunday through Thursday for dinner.

Menu options include:

- Host preselects one combination plate to be served to everyone in the group,
- Guests choose from a select menu (limited to 2-6 items preselected by the host),
- Guests are given the freedom to order off the full, dine-in menu, or
- Guests can enjoy a buffet filled with offerings approved by the host (limited to parties of 20-35).

Amenities include audio-visual equipment, wifi and a gas fireplace.

OMAHA GRAIN ROOM

Seats up to 20 guests.
Available daily for lunch and Sunday through Thursday for dinner.

Menu options include:

- Host preselects one combination plate to be served to everyone in the group,
- Guests choose from a select menu (limited to 2-6 items preselected by the host), or
- Guests are given the freedom to order off the full, dine-in menu.

Amenities include audio-visual equipment, wifi and a gas fireplace.

Private Dine Extras

SPECIAL NEEDS Please inform your Event Coordinator of any gluten sensitivities, vegetarians, allergies, children or other special dietary needs within your group. We will do our best to accommodate every guest.

BAR OPTIONS Bar options can be tailored to your liking. We can limit the selection of alcohol served, provide a full host bar, or design a cash-only bar. All beer, wine and spirits are provided by Lazlo's and dispensed under our liquor license. We serve exactly what is agreed upon between you and our Event Coordinator.

DECORATIONS Colored table linens and cloth napkins are available with advance notice and can be ordered through our Event Coordinator at a cost of $2 per table. We welcome you to set up additional decorations as well.

PERFECT FOR:

Family Gatherings

Business Meetings

Rehearsal Dinners

Social Clubs

Retirement Parties

Graduation Receptions

Anniversaries

Birthday Celebrations

Holiday Parties

Baby Showers

Company Socials

Recognition Dinners

Casual Luncheons

Team Trainings

and more...

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Private Dine

MENU OPTIONS

FOR RESERVATIONS
402-434-5957

APPETIZERS

SPINACH & ARTICHOKE DIP $42.49/20 people

TORTILLA CHIPS & HOMEMADE SALSA $23.49/20 people

CHICKEN EGG ROLLS with pomegranate dipping sauce $34.99/20 pieces

GRILLED CHICKEN SKEWERS BBQ, Voodoo or Spicy Satay $38.99/20 pieces

BUFFALO WINGS with Lazlo's BBQ or Louisiana hot sauce $29.99/20 pieces

SHRIMP COCKTAIL $44.90/20 pieces

BRUSCHETTA served with garlic toast points $25.49/20 people

STUFFED MUSHROOMS with vegetables, boursin cheese and panko-parmesan crust $32.99/20 people

CRAB-STUFFED MUSHROOMS $45.99/20 people

HOMEMADE MEATBALLS Swedish, BBQ or Marinara $38.99/20 people

VEGETABLE CRUDITES with dressing $44.99/20 people

FRESH FRUIT PLATTER with strawberry dip $44.99/20 people

CHEESE & CRACKER PLATTER $49.99/20 people

SALADS

CAESAR SALAD with our traditional caesar dressing, croutons and fresh parmesan for $8.29. With CHICKEN for $10.39 or with SALMON for $11.39

GRILLED SALMON & AVOCADO SALAD tossed in creamy avocado dressing and topped with tomato, artichoke hearts, cucumber, avocado and red onion. $11.39

SOUTHWEST SALAD crisp greens, hickory-grilled chicken, cilantro, red peppers, black beans and tortilla strips all tossed in honey-lime dressing and garnished with Southwestern peanut sauce. $10.89

COBB SALAD with hickory-grilled chicken, roma tomatoes, artichoke hearts, monterey jack, cheddar, chopped bacon, sliced egg, croutons and your choice of dressing. $10.89

SOUP & SALAD COMBO house or caesar salad served with a bowl of soup. $8.98

DRESSINGS: Honey Mustard, Creamy Garlic, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Poppy Seed, Oil & Vinegar, LowCal Italian

SIDEDISHES { *French Fries, Baked Potato, Mashed Potatoes, Cole Slaw, Wild Rice, Homemade Applesauce, Honey-glazed Baked Beans, Sautéed Green Beans, Fresh Mixed Fruit, Sweet Potato Fries (+$1.25)*

BURGERS, SANDWICHES & WRAPS

Served with one side. Add a Caesar or Salad Lazlo for $3.69.

LAZLO BURGER hickory-grilled, served with lettuce, tomato and onion, and your choice of cheese and house honey mustard or mayo. $9.29

PUB CLUB layers of ham, smoked turkey, cheddar, bacon, lettuce, tomato and mayo on toasted honey wheat bread. $9.69.

CHICKEN GRILL hickory-grilled (with or without BBQ sauce) with lettuce, tomato and red onion. $8.39. Add CANADIAN BACON for $1.09 or MONTEREY JACK for $0.79

BALSAMIC BERRY TURKEY MELT melted provolone and parmesan with smoked turkey, balsamic-grilled red onions, red pepper, fresh spinach and strawberry balsamic dressing on toasted honey wheat. $9.49

FRENCH DIP thinly sliced prime rib, melted monterey jack and au jus. Add sautéed mushrooms, onions and/or green peppers at no additional charge. $10.89

VEGGIE WRAP whole wheat tortilla with corn, black beans, rice, avocado, lettuce, red onion, tomato, monterey jack, cheddar cheese and Southwestern sour cream sauce. $8.09

GREEK CHICKEN WRAP marinated chicken breast, blackened and rolled inside a whole wheat tortilla with shredded lettuce, red onion, diced tomato, feta cheese, olives and homemade tzatziki sauce. $9.29

CLASSICS

Served with two sides. Add a Caesar or Salad Lazlo for $3.69.

BABY BACK RIBS hickory-smoked, brushed with our BBQ sauce, grilled over a live hickory fire. FULL RACK for $19.89 or HALF RACK for $13.39

RAINBOW CHICKEN marinated and hickory-grilled, topped with melted monterey jack, shredded cheddar, tomatoes and green onions. $12.69

VOODOO CHICKEN chicken breast blackened with Cajun spices, topped with a three-cheese sauce. $12.69

BASIL CHICKEN crispy panko-crusted chicken, pan seared with a creamy basil pesto sauce and garnished with fresh tomato relish. $12.29

BBQ CHICKEN BREAST marinated then hickory-grilled with our homemade BBQ sauce. $11.59

PRIME RIB ENCHILADAS with black beans, corn, pork green chili sauce, cheddar, monterey jack, sour cream, tomatoes and scallions. Served with (as two sides) Mexican rice and refried beans. $12.29

KABOBS choose grilled top sirloin or chicken, served with a vegetable skewer over a bed of rice. $14.49

BREWERY Lazlo's & GRILL

FOR RESERVATIONS
402-434-5957

SEAFOOD

Served with one side and your choice of Soup or Salad.

FRESH SALMON hickory-grilled to a "salmon pink" medium and brushed with garlic butter. $19.79

NORTHWOOD WALLEYE pan fried with a crispy saltine crust and served with dill tartar sauce. $18.09

HICKORY-GRILLED BARRAMUNDI a mild white fish seasoned and lightly brushed with garlic lemon butter. $16.49

SHRIMP ROMESCO hickory-grilled shrimp on a bed of quinoa with a sauce of roasted red pepper, tomatoes, almonds and basil. Served with grilled zucchini spears. $15.79

STEAK

HEARTLAND QUALITY OMAHA STEAKS SINCE 1917

USDA choice, hickory-grilled. Served with one side and your choice of Soup or Salad. All steaks are grilled to medium.

PRIME RIB rubbed with our special seasoning, slow-roasted for eight hours and served with au jus. Available after 5:00 pm.

- 8oz. for $18.79
- 12oz. for $22.79
- 16oz. for $26.39
- BLACKENED add $0.99

TOP SIRLOIN
8oz. for $14.99

FLAT IRON
6oz. for $12.49

RIBEYE
12oz. for $23.59

NEW YORK STRIP
12oz. for $24.59

FILET MIGNON
6oz. for $22.49
8oz. for $26.49

DESSERTS

CHOCOLATE EXCESS a huge, triple fudge brownie served with a chocolate shard, hot fudge, walnuts, vanilla ice cream and a kahlúa drizzle. $6.29

PEANUT BUTTER PIE a large slice of chilled peanut butter mousse on a graham cracker crust, garnished with peanuts and hot fudge. $6.29

LAZLO'S DEEP DISH CHEESECAKE a large slice of rich vanilla cheesecake, baked in a graham cracker crust and served with your choice of topping: fresh strawberries, hot fudge or caramel. $6.29

SMALLER

MINI DESSERT BARS in lemon cream cheese, marble cheesecake, Oreo cheesecake and caramel apple. $2.49 each

MINI CHOCOLATE-WALNUT BROWNIE $2.49 each

MINI PEANUT BUTTER PIE $2.49 each

MINI CARROT CAKE $2.49 each

Crowd-Pleasing Combos

COMBINATION PLATES

Take the guesswork out of menu planning and select two of our most popular dishes as a combination plate for your event. All combinations are served with two side dishes and a house salad or bowl of soup. Steaks and salmon are hickory-grilled to medium. All members of your party will receive the same combination plate and accompaniments.

PETITE FILET COMBO
with your choice of chicken or seafood. $24.19

TOP SIRLOIN COMBO
with your choice of chicken or seafood. $19.99

PRIME RIB COMBO
with your choice of chicken or seafood. $22.19

CHICKEN COMBO
with your choice of seafood. $17.99

CHICKEN COMBO OPTIONS
Rainbow Chicken
Voodoo Chicken
BBQ Chicken
Basil Chicken

SEAFOOD COMBO OPTIONS
Hickory-Grilled Salmon
Hickory-Grilled Barramundi
Shrimp Romesco

WEST OMAHA
2425 S. 192nd Avenue
Omaha, NE 68130

HISTORIC HAYMARKET
210 N. 7th Street
Lincoln, NE 68508

SOUTH LINCOLN
5900 Old Cheney Road
Lincoln, NE 68516

www.LazlosBreweryAndGrill.com

Items and prices subject to change. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

OMAHA BUFFET MENU

for

2425 S 192nd Ave, Omaha, NE

Booking Information

EVENT COORDINATOR: 402-434-5957

Call for room availability and reservations.

OMAHA BUFFET Available for groups of 20-35 at our West Omaha location for lunch or dinner, Sunday through Thursday. Build your own menu with options like: appetizers only, entrees with sides and desserts, or pick from one of our buffet packages.

Complimentary room amenities include audio-visual equipment, wifi, and gas fireplace.

BAR OPTIONS Bar options can be tailored to your liking. We can limit the selection of alcohol served, provide a comp/host bar, drink tickets, or design a cash-only bar. We serve exactly what is agreed upon between you and our event coordinator.

DECORATIONS Transform your event into something unique with decorations and color. We can provide table linens in a variety of colors (with advance notice) at a $2 per table rental fee. In addition, you are welcome to add your own unique style by decorating the tables and room.

KID'S MENU If preferred, children 12 and under may order off our children's menu.

PLATED PRIVATE DINE In lieu of a buffet, Lazlo's Brewery & Grill offers a plated service for those looking for a more individualized experience. With the Lazlo's Private Dine Menu, your preselected entrée, combination platter or guest RSVP is served to your seated group. Contact our Event Coordinator for details.

PERFECT FOR:

Family Gatherings
Business Meetings
Rehearsal Dinners
Social Clubs
Retirement Parties
Graduation Receptions
Anniversaries
Birthday Celebrations
Holiday Parties
Baby Showers
Company Socials
Recognition Dinners
Casual Luncheons
Team Trainings
and more...

Thank you for considering Lazlo's Brewery & Grill for your upcoming event.

If you have any questions, or you're ready to start planning your event, please contact our Event Coordinator.

We look forward to working with you to create the event you imagine.

Items and prices subject to change.

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Omaha

BUFFET OPTIONS

For groups of 20-35 at our West Omaha location.

FOR RESERVATIONS
402-434-5957

HOT APPETIZERS

SPINACH & ARTICHOKE DIP $42.49/20 people
Served warm with homemade salsa, sour cream and tortilla chips.

STUFFED MUSHROOMS $32.99/20 people
Marinated mushroom caps stuffed with sautéed vegetables and boursin cheese with a crispy, panko-parmesan topping.

CRAB-STUFFED MUSHROOMS $45.99/20 people
Marinated mushroom caps stuffed with Maryland crab, sautéed vegetables and boursin cheese with a crispy, panko-parmesan topping.

HOMEMADE MEATBALLS $38.99/20 people
In your choice of Swedish, BBQ or Marinara sauce.

CHICKEN EGG ROLLS $34.99/20 pieces
Stuffed with curry spiced chicken, cabbage, carrots, scallions and red bell pepper and served with a pomegranate dipping sauce.

GRILLED CHICKEN SKEWERS $38.99/20 pieces
Grilled in your choice of BBQ, Voodoo or Spicy Satay.

BUFFALO WINGS $29.99/20 pieces
Seasoned and drenched in your choice of Lazlo's BBQ sauce or Louisiana hot sauce.

COLD APPETIZERS

TORTILLA CHIPS & HOMEMADE SALSA $23.49/20 people

BRUSCHETTA $25.49/20 people
A traditional topping of roma tomatoes, fresh basil and olive oil. Served with garlic toast points.

VEGETABLE CRUDITES $44.99/20 people
Served with your choice of dressing.

CHEESE PLATTER $49.99/20 people
An assortment of cheeses and crackers.

FRESH FRUIT PLATTER $44.99/20 people
Served with a strawberry dipping sauce.

COCKTAIL SANDWICHES $39.99/20 pieces
Miniature sandwiches in your choice of turkey, ham, roast beef and/or tuna salad.

SHRIMP COCKTAIL $44.90/20 pieces
Chilled jumbo shrimp served with our own cocktail sauce.

LAHVOSH APPETIZERS

LAZLO'S ORIGINAL LAHVOSH $11.79
Sized to share, a sweet cracker bread with melted havarti cheese, baked with your choice of three ingredients. Additional toppings can be added for $1.39 each.

TOPPINGS: tomatoes, green peppers, mushrooms, artichoke hearts, jalapeños, bacon bits, turkey, ham, or chicken

MEDITERRANEAN LAHVOSH $12.89
Sized to share, a sweet cracker bread with grilled chicken, herbed olive oil, zucchini, red onion, melted monterey jack, parmesan and goat cheese all drizzled with a balsamic reduction.

SPINACH & ARTICHOKE LAHVOSH $12.89
Sized to share, a sweet cracker bread with creamy spinach, artichokes, roma tomatoes, monterey jack and parmesan.

BBQ CHICKEN LAHVOSH $12.89
Sized to share, a sweet cracker bread with hickory-grilled chicken, homemade BBQ sauce, monterey jack, cheddar, jalapeños and red onion.

VOODOO CHICKEN LAHVOSH $12.89
Sized to share, a sweet cracker bread with blackened chicken, voodoo sauce, sautéed onions, melted monterey jack and parmesan.

Build Your Own
UNIQUE BUFFET

Design the perfect buffet for your unique event. Each includes your choice of house or Caesar salad, two side dishes, a bottomless basket of beer bread, two signature desserts and guest's choice of coffee, tea, milk or soft drink.

CHOOSE FROM

2 ENTREE BUFFET $21.79/person

1 ENTREE BUFFET + PRIME RIB CARVING STATION $25.79/person

Easy Peasy
BUFFET PACKAGES

Make planning easy by selecting a crowd-pleasing buffet package. Each package includes assorted dessert bars and guest's choice of coffee, tea, milk or soft drink.

HEARTLAND DELI $13.79/person
A selection of smoked turkey, ham, roast beef, assorted cheeses, breads and condiments all served with your choice of two side dishes.

SOUTH OF THE BORDER $18.79/person
Chicken Egg Rolls, Chips and Salsa, Southwest Salad with Grilled Chicken, Prime Rib Enchiladas, Mexican rice and refried beans.

BACKYARD BBQ $21.79/person
Your choice of two (Baby Back Ribs, BBQ Chicken Breast or Pulled Pork) served with baked beans, cole slaw, homemade applesauce and fresh baked jalapeno-cheddar cornbread.

LAZLO'S EXPRESS $14.99/person
Your choice of chicken (Rainbow, Chicken Parmesan, Voodoo, BBQ or Basil Chicken) paired with a Cobb Salad or Southwest Salad and two sides.

Chicken Entrees

RAINBOW CHICKEN marinated and hickory-grilled, topped with melted monterey jack, shredded cheddar, tomatoes and green onions.

CHICKEN PARMESAN lightly breaded, topped with marinara sauce and melted provolone cheese.

VOODOO CHICKEN chicken breast blackened with Cajun spices, topped with a three-cheese sauce.

BBQ CHICKEN marinated then hickory-grilled with our homemade BBQ sauce.

BASIL CHICKEN crispy panko-crusted chicken, pan seared with a creamy basil pesto sauce and garnished with fresh tomato relish.

Pork Entrees

BABY BACK RIBS hickory-grilled and brushed with our original BBQ sauce.

BBQ PULLED PORK dry rubbed and slow roasted, served with our sweet and savory BBQ sauce and jalapeno-cheddar cornbread.

Beef Entrees

SIRLOIN & VEGETABLE KABOB hickory-grilled top sirloin skewer served with a fresh vegetable skewer on a bed of rice.

PRIME RIB ENCHILADAS with black beans, corn, pork green chili sauce, cheddar, monterey jack, sour cream, tomatoes and scallions.

Salmon Entrees

HICKORY-GRILLED SALMON brushed with garlic lemon butter and served with fresh dill tartar sauce.

GINGER GLAZED SALMON hickory-grilled with a soy-ginger glaze.

THIRD STONE SALMON hickory-grilled, topped with a savory beer mustard glaze (made with our own Empyrean Third Stone Brown Ale) and presented on a bed of sauteed portabella mushrooms and leeks.

Pasta Entrees

STUFFED SHELLS jumbo pasta shells filled with creamed spinach and artichoke hearts and dressed with homemade marinara sauce and parmesan.

ITALIAN SAUSAGE LASAGNA baked layers of pasta, mozzarella, sweet Italian sausage and homemade marinara.

WILD MUSHROOM LASAGNA layers of baked pasta, mozzarella, portabella mushrooms and homemade marinara sauce.

Side Dishes

Mashed Potatoes, Green Beans with Crispy Shallots, Glazed Carrots, Corn O'Brien, Applesauce, Cole Slaw, Baked Beans, Roasted Potatoes, Mixed Fresh Fruit, Twice Baked Potatoes, Pasta Salad

Desserts

Buffet size portions of Peanut Butter Pie, Chocolate Excess, Carrot Cake, Key Lime Pie, and Assorted Dessert Bars