

PRIVATE DINE *at*

Booking Information

EVENT COORDINATOR: 402-434-5957

Call for room availability and reservations.



HAYMARKET EMPYREAN ROOM

*Seats up to 20 guests.
Available daily, for lunch or 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.

HICKORY ROOM

*Seats up to 70 guests.
Available daily, for lunch or dinner.*

Menu options include:

- Guests RSVP (pre-order) their choice from a menu of 3 items predetermined by the host,
- The host selects one combination plate to be served to everyone in the group, or
- Guests can enjoy a buffet filled with offerings approved by the host.

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

SOUTH LINCOLN EMPYREAN ROOM

*Seats up to 20 guests.
Available daily, for lunch or 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 and wifi.

LIBRARY ROOM

Seats up to 42 guests. Available daily, for lunch or dinner (except on holidays or during major community events).

Menu options include:

- Guests RSVP (pre-order) their choice from a menu of 3 items predetermined by the host, or
- The host selects one combination plate to be served to everyone in the group.

Amenities include audio-visual equipment and a gas fireplace.

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.

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...

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.



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
- ALL NIGHT WINGS** BBQ, Louisiana Hot Sauce or Garlic Chili \$27.99/20 pieces
- GRILLED CHICKEN SKEWERS** BBQ, Voodoo or Spicy Satay \$38.99/20 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 \$33.99/20 people
- CRAB-STUFFED MUSHROOMS** \$45.99/20 people
- HOMEMADE MEATBALLS** Swedish, BBQ or Marinara \$39.99/20 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 \$8.59. With CHICKEN for \$10.69 or with SALMON for \$12.19
- GRILLED SALMON & AVOCADO SALAD** tossed in creamy avocado dressing and topped with tomato, artichoke hearts, cucumber, avocado and red onion. \$12.19
- 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. \$11.59
- COBB SALAD** with hickory-grilled chicken, roma tomatoes, artichoke hearts, monterey jack, cheddar, chopped bacon, sliced egg, croutons and your choice of dressing. \$11.59
- 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

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

BURGERS, SANDWICHES & WRAPS

Served with one side. Add a Caesar or Salad Lazlo for \$3.89.

- LAZLO BURGER** hickory-grilled, served with lettuce, tomato and onion, and your choice of cheese and mayo or house honey mustard. \$9.29
- PUB CLUB** layers of ham, smoked turkey, monterey jack, cheddar, bacon, lettuce, tomato and sweet mayo on toasted honey wheat bread. \$10.29. Or CALIFORNIA style with avocado added. \$10.79
- CHICKEN GRILL** hickory-grilled marinated breast with or without BBQ sauce, lettuce, tomato and red onion for \$8.39. Make it BUFFALO style with hot sauce, blue cheese, lettuce and tomato for \$9.39. Or CANADIAN with BBQ sauce, Canadian bacon and monterey jack for \$9.79.
- FRENCH DIP** thinly sliced prime rib, melted monterey jack and au jus. Add sautéed mushrooms, onions and/or green peppers at no additional charge. \$11.69
- TURKEY ASIAGO** smoked turkey, arugula, tomato, red onion, crisped asiago cheese and roasted garlic mustard on a toasted ciabatta bun. \$9.79
- ROASTED GARDEN WRAP** roasted onions, green beans, carrots and poblano peppers, wrapped in a whole wheat tortilla with ginger-garlic sauce, quinoa, fresh spinach, arugula, sliced avocado and sunflower seeds. \$9.29
- 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. \$9.59

CLASSICS

Served with two sides. Add a Caesar or Salad Lazlo for \$3.89.

- BABY BACK RIBS** hickory-smoked, brushed with our BBQ sauce, grilled over a live hickory fire. FULL RACK for \$20.39 or HALF RACK for \$13.89
- RAINBOW CHICKEN** marinated and hickory-grilled, topped with melted monterey jack, shredded cheddar, tomatoes and green onions. \$12.99
- VOODOO CHICKEN** chicken breast blackened with Cajun spices, topped with a three-cheese sauce. \$13.29
- BBQ CHICKEN BREAST** marinated then hickory-grilled with our homemade BBQ sauce. \$12.19
- 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. \$13.49
- KABOBS** choose grilled top sirloin or chicken, served with a vegetable skewer over a bed of rice. \$14.49



FOR RESERVATIONS
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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. \$20.89

NORTHWOOD WALLEYE pan fried with a crispy saltine crust and served with dill tartar sauce. \$18.39

HICKORY-GRILLED BARRAMUNDI seasoned and lightly brushed with garlic lemon butter. \$16.89



STEAK

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

TOP SIRLOIN
8oz. for \$16.49

NEW YORK STRIP
12oz. for \$25.99

FILET MIGNON
7oz. for \$24.99

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

- 8oz. for \$19.79
- 12oz. for \$23.99
- 16oz. for \$27.99
- BLACKENED add \$0.99
- LARGER CUTS add \$1.79/oz

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. \$2.99 each

MINI CHOCOLATE-WALNUT BROWNIE \$2.59 each

MINI PEANUT BUTTER PIE \$2.59 each

MINI CARROT CAKE \$2.59 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. \$24.69

TOP SIRLOIN COMBO

with your choice of chicken or seafood. \$20.49

PRIME RIB COMBO

with your choice of chicken or seafood. \$22.49

CHICKEN COMBO

with your choice of seafood. \$18.39

CHICKEN COMBO OPTIONS

Rainbow Chicken
Voodoo Chicken
BBQ Chicken

SEAFOOD COMBO OPTIONS

Hickory-Grilled Salmon
Shrimp Romesco
Hickory-Grilled Barramundi

HISTORIC HAYMARKET

210 N. 7th Street
Lincoln, NE 68508

SOUTH LINCOLN

5900 Old Cheney Road
Lincoln, NE 68516

WEST OMAHA

2425 S. 192nd Avenue
Omaha, NE 68130

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.

BUFFET MENU

for

Haymarket: 210 N. 7th Street, Lincoln, NE

South: 5900 Old Cheney Rd, Lincoln, NE

Omaha: 2425 S 192nd Avenue, Omaha, NE



Booking Information

EVENT COORDINATOR: 402-434-5957

Call for room availability and reservations.

HAYMARKET BUFFET Available for groups of 20-70 at our downtown Lincoln/Haymarket location for lunch, dinner, or in-between. Build your own menu with options like: appetizers only, entrees with sides and desserts, pick from one of our buffet packages or impress your guests with a prime rib carving station option. Complimentary room amenities include audio-visual equipment, wifi, a gas fireplace and built-in bar.

HAYMARKET BAR OPTIONS When you reserve the Haymarket Hickory Room, you have the added option of a private, full service bar and bartender at no additional charge. We can limit the selection of alcohol served, provide a comp/host bar, drink tickets, or offer a cash-only bar. We serve exactly what is agreed upon between you and our event coordinator.

SOUTH BUFFET Available for groups of 20-30 at our South Lincoln location for lunch, dinner, or in-between. Build your own menu or pick from one of our buffet packages. Complimentary room amenities include audio-visual equipment, wifi and gas fireplace.

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.

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 during your event.

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,

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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BUFFET OPTIONS



FOR RESERVATIONS
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HOT APPETIZERS

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

STUFFED MUSHROOMS \$33.99/20 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 \$39.99/20 people
In your choice of Swedish, BBQ or Marinara sauce.

ALL NIGHT WINGS \$27.99/20 pieces
Lightly grilled and slow roasted overnight, fried crispy and tossed in your choice of sauce: BBQ, Louisiana Hot Sauce or Garlic Chili.

GRILLED CHICKEN SKEWERS \$38.99/20 pieces
Hickory-grilled in your choice of BBQ, Voodoo or Spicy Satay.

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.

SEARED TUNA \$79.99/20 pieces
Rare seared tuna, thinly sliced and served two ways: sesame-crust and blackened. Served with soy-lime ginger glaze, wasabi and cilantro garnish.

COCKTAIL SANDWICHES \$41.99/20 pieces
Miniature sandwiches in your choice of turkey, ham, roast beef and/or tuna salad.

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.

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

LAHVOSH APPETIZERS

LAZLO'S ORIGINAL LAHVOSH \$12.09
Sized to share, a sweet cracker bread with melted havarti cheese, baked with your choice of three ingredients. Additional toppings can be added for \$1.59 each.

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

MEDITERRANEAN LAHVOSH \$13.19
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 \$13.19
Sized to share, a sweet cracker bread with creamy spinach, artichokes, roma tomatoes, monterey jack and parmesan.

BBQ CHICKEN LAHVOSH \$13.19
Sized to share, a sweet cracker bread with hickory-grilled chicken, homemade BBQ sauce, monterey jack, cheddar, jalapeños and red onion.

VOODOO CHICKEN LAHVOSH \$13.19
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 \$22.79/person
 - 3 ENTREE BUFFET* \$27.69/person
 - 1 ENTREE BUFFET + PRIME RIB CARVING STATION* \$26.69/person
 - 2 ENTREE BUFFET + PRIME RIB CARVING STATION* \$31.79/person

*Available at Haymarket location only

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 \$14.19/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 \$19.19/person

Southwest Salad with Grilled Chicken, Prime Rib Enchiladas, chips with guacamole and fresh salsa, Mexican rice and refried beans.

BACKYARD BBQ \$22.49/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 \$15.79/person

Your choice of chicken (Rainbow, Chicken Parmesan, Voodoo or BBQ 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.

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.

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 sautéed 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, Twice Baked Potatoes, Pasta Salad

Desserts

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