

Misty's

Banquet
&
Catering
Menu



About Us

For over forty years, Lincoln has come to Misty's for a top quality meal at a fair price. Our banquet and catering division is driven by the same high standards Lincoln has come to expect from the restaurant. If your event is an intimate dinner for twelve, a grand banquet for twelve hundred or anywhere in between, rest assured this is not new territory for us. With over fifty years combined banquet and catering experience, our professional and creative staff has but one goal in mind, to exceed your expectations.

Please contact Diana White at diana.white@mistys-havelock.com
or (402) 466-8424

Break Packages

Continental Breakfast

Fresh brewed coffee, orange juice and fresh bakery items.
Choose two of the following:
Danish, bagels or donuts.

\$4.95 pp

Executive Continental Breakfast

Fresh brewed coffee, orange juice, and soft drinks.
Fresh seasonal fruit and fresh bakery items.
Choose two of the following:
Danish, bagels or donuts.

\$4.95 pp

Afternoon Break

Fresh brewed coffee, iced tea and soft drinks.
Fresh baked cookies and brownies.

\$4.25 pp

Note: All prices are subject to change. Prices listed do not include room charges (for parties of less than 15), 18% gratuity and applicable taxes.

Luncheon Menu

Salad Entrées

All salads are served with rolls and butter, fresh brewed coffee, iced tea or milk.

Caesar Salad

Fresh romaine, homemade croutons and aged Parmesan cheese tossed with our classic Caesar dressing.

\$6.95pp

Caesar with Blackened Prime Rib

\$11.95pp

Caesar with Grilled Chicken

\$8.95pp

Strawberry Spinach Salad with Grilled Chicken

Baby Spinach, sliced strawberries, mandarin oranges, and caramelized almonds tossed in our poppy seed dressing.

\$8.95pp

Thunderbird Salad

Garden greens, mesquite smoked turkey, scallions, smokehouse bacon, Roma tomatoes, mozzarella and blue cheeses, tossed in classic thunderbird dressing.

\$8.95pp

Misty's Steak Salad

Carved sirloin steak with grilled portobello mushrooms and blue cheese on baby lettuces. Tossed in balsamic dressing and garnished with Roma tomatoes.

\$11.95pp

Luncheon Sandwiches

All cold sandwiches are served with chips or potato salad, coffee iced tea or milk.

All hot sandwiches are served with chips or chef's potato, coffee, iced tea or milk.

Prime Rib Sandwich

Misty's signature Prime Rib topped with fresh mushrooms and served on a toasted hoagie bun. Served with dijonnaise sauce.

\$12.95pp

Club Croissant

Smoked Turkey, Cure-81 Ham, Swiss cheese and smokehouse bacon piled high on a flaky croissant. Topped with lettuce and Roma tomato.

\$9.95pp

Honey Ale Chicken Sandwich

Grilled fresh Chicken Breast topped with smokehouse bacon and melted Swiss cheese. Served with Honey Ale Dijon sauce made with our own Misty's Stonehenge Orange Wheat Ale.

\$9.95pp

Husker Hero

Smoked Turkey, Cure-81 Ham, salami, provolone and havarti cheeses. Served on a French roll with lettuce, Roma tomatoes and dijonnaise sauce.

\$9.95pp

Luncheon Entrées

All entrees include chef's potato or rice, seasonal vegetables, rolls and butter, coffee, iced tea or milk. Add a house salad for \$1.50

Misty's Queen Cut of Prime Rib (8 oz.)

Served with fresh mushrooms and au jus.

\$16.95pp

Misty's King Cut of Prime Rib (12 oz.)

Served with fresh mushrooms and au jus.

\$20.95pp

Misty's Regal Cut of Prime Rib (18 oz.)

Served with fresh mushrooms and au jus.

\$27.95pp

SOB's Delight Top Sirloin Steak

Served with mushrooms and steak butter.

\$16.95pp

Chicken Chardonnay

Fresh Chicken breast grilled and topped with a mushroom Chardonnay cream sauce.

\$10.95pp

Chicken Rockefeller

Fresh Chicken breast grilled and topped with baby spinach, smokehouse bacon bits and a tarragon cream sauce.

\$10.95pp

Bacon Wrapped Pork Loin

Grilled and served with a whole grain mustard sauce garnished with sweet currants.

\$10.95pp

Pasta Alfredo

Linguine in a fresh parmesan cream sauce.

\$9.95pp

Add Misty's Prime Rib \$4.00

Add grilled chicken \$3.00

Add grilled portobello mushroom \$3.00

Atlantic Salmon

Grilled and served with a traditional dill sauce.

\$12.95pp

Tilapia Brown Bay

White, fine textured and sweet tilapia fillet topped with mushrooms, Roma tomatoes and brown butter.

\$12.95pp

Luncheon Buffets

Misty's All-American Buffet

Sliced roast beef, turkey, and ham, sliced cheeses, lettuce and tomatoes. Served with coleslaw, potato salad, assorted breads, fresh baked cookies, condiments, coffee, iced tea or milk.

\$10.95pp

Misty's Goal Line Buffet

Choose two of the following entrees: Meat lasagna, pasta primavera, Chicken Cacciatore or meat loaf and mashed potatoes. Served with garden greens and choice of dressing, seasonal vegetables, rolls and butter, coffee, iced tea or milk. Followed by warm peach cobbler for dessert.

\$12.95pp

Misty's Tail Gate Buffet

House smoked barbecued ribs, barbecued chicken, southern style potatoes, and cinnamon glazed carrots, coleslaw, garden greens with choice of dressing, corn bread with butter and honey and coffee, iced tea or milk. Followed by warm apple crisp for dessert.

\$13.95pp

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Dinner Menu

Dinner Entrées

All entrees include dinner salad with our creamy cucumber dressing or Caesar salad, chef's potato or wild rice pilaf, seasonal vegetables, rolls and butter, coffee, iced tea or milk.

Misty's Queen Cut of Prime Rib (8 oz.)
Served with fresh mushrooms and au jus.
\$18.95pp

Misty's King Cut of Prime Rib (12 oz.)
Served with fresh mushrooms and au jus.
\$22.95pp

Misty's Regal Cut of Prime Rib (18 oz.)
Served with fresh mushrooms and au jus.
\$27.95pp

Grilled Rib-eye Steak
Served with fresh mushrooms and steak butter.
Generous Cut (14 oz.) \$24.95pp
Petite Cut (11 oz.) \$20.95pp

Top Sirloin Steak
Served with fresh mushrooms and steak butter.
Generous Cut (10 oz.) \$21.95pp
Petite Cut (8 oz.) \$17.95pp

Filet Mignon
Served with fresh mushrooms and steak butter.
Generous Cut (8 oz.) \$25.95pp
Petite Cut (6 oz.) \$21.95pp

New York Strip
Served with fresh mushrooms and steak butter.
Generous Cut (11 oz.) \$24.95pp

Chicken Chardonnay
Fresh Chicken breast grilled and topped with a mushroom Chardonnay cream sauce.
\$15.95pp

Red Pepper Basil Chicken
Fresh Chicken breast grilled and topped with a red pepper basil cream sauce.
\$15.95pp

Bacon Wrapped Pork Loin
Grilled and served with a whole grain mustard sauce garnished with sweet currants.
\$15.95pp

Pasta Alfredo
Linguine in a fresh parmesan cream sauce.
\$ 12.95pp
Add Misty's Prime Rib \$4.00
Add grilled chicken \$3.00
Add grilled portobello mushroom \$3.00

Atlantic Salmon
Grilled and served with a traditional dill sauce.
\$16.95pp

Tilapia Brown Bay
White, fine textured and sweet tilapia fillet topped with mushrooms, Roma tomatoes and brown butter.
\$15.95pp

Dinner Buffets

Misty's Li'l Red Buffet
Garden greens, pasta salad, chef's potato or wild rice pilaf, seasonal vegetables, rolls and butter. Coffee, iced tea or milk.

With your choice of one of the following entrees:

Chicken Ragout, fresh chicken breast, mushrooms, carrots, celery,
Spanish
onions and Roma tomatoes
simmered in a country wine cream sauce

Ranch Oven Beef Stew, sirloin tips of beef, mushrooms, bell peppers, onions, celery and Roma tomatoes braised in Bodelaise sauce

Roast Turkey Breast with corn bread stuffing and country gravy

Maple Glazed Pork Loin with caramelized onions and sweet Creole mustard sauce

Followed by warm apple or peach crisp.

\$16.95pp (minimum of 25 guests)

Misty's Cornhusker Buffet
Garden greens, pasta salad, chef's potato or wild rice pilaf, seasonal vegetables, rolls and butter. Coffee, iced tea or milk.

With your choice of one of the following carved items:

Misty's Prime Rib, Roast Breast of Turkey or Bourbon Glazed Ham

Add your choice of one of the following entrees:

Tenderloin Tips of Beef in a peppercorn mushroom sauce

Chicken Chardonnay, grilled chicken breast in mushroom cream sauce.

Maple Glazed Pork Loin

Atlantic Salmon
with creamy dill sauce

Followed by fresh baked cookies and assorted dessert bars.

\$19.95pp (minimum of 25 guests)

Misty's Extra Point Buffet
Caesar salad or garden greens, fresh seasonal fruit, chef's potato or wild rice pilaf, seasonal vegetables, rolls and butter. Coffee, iced tea or milk.

With your choice of one of the following carved items:

Misty's Prime Rib, Roast Breast of Turkey or Bourbon Glazed Ham

Add your choice of one of the following entrees:
Tenderloin Tips of Beef in a peppercorn mushroom sauce

Tenderloin Tips of Beef Provencal
Chicken Chardonnay, grilled breast of chicken in mushroom cream sauce

Chicken Ponchantrain, grilled breast of chicken, artichoke, mushroom and tomatoes simmered in country wine sauce garnished with toasted almonds

Maple Glazed Pork Loin
Atlantic Salmon with creamy dill sauce
Orange Roughy with Brown Bay sauce

Followed by assorted dessert bars.

\$25.95pp (minimum of 25 guests)

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Reception Fare

Hor d'oeuvre Packages

Misty's Standard Hors d'oeuvre Package

Your choice of a fruit tray or vegetable tray with dip, or a cheese dip with crackers.

Choose three hot or cold hors d'oeuvres from any of the selections that follow.

\$12.95pp

Misty's deLuxe Hors D'oeuvre Package

Your choice of a fruit tray, vegetable tray with dip, or a cheese tray with crackers.

Choose four hot or cold hors d'oeuvres from any of the selections that follow.

Dessert bars, cookies and a coffee station are included.

\$15.95pp

Misty's Premier Hors d'oeuvre Package

Your choice of one of the following carved selections:

Misty's Prime Rib
Bourbon Glazed Ham
Roast Breast of Turkey
Served with condiments and cocktail buns.

Your choice of a fruit tray, vegetable tray with dip, or a cheese tray with crackers.

Choose four hot or cold hors d'oeuvres from any of the selections that follow.

Dessert bars, cookies and a coffee station are included.

\$17.95pp

Hors d'oeuvre Selections

Hot Hor d'oeuvres (prices per 50 pieces)

Blackened Prime Rib
Seared with our own Cajun seasoning and served with horseradish cream.
\$75.00

Tenderloin Tips
Braised in a Bourbon mushroom sauce.
\$75.00

Meatballs
With sour cream dill sauce or Kansas City barbecue sauce.
\$50.00

Barbecue Cocktail Smokies
\$50.00

Buffalo Wings
\$70.00

Crab Stuffed Mushrooms
Large mushrooms filled with crab, celery, and scallions.
\$75.00

Sausage Stuffed Mushrooms
Large mushrooms filled with Italian sausage and Parmesan cheese.
\$65.00

Golden Fried Chicken Drumettes
\$60.00

Spinach and Artichoke Dip
Served with fresh tortilla chips and homemade salsa.
\$75.00

Eggrolls
Served with hot mustard sauce.
\$65.00

Mozzarella Sticks
\$75.00

Roasted New Potatoes
Stuffed with bacon, scallions and cheddar cheese.
\$65.00

Cold Hor d'oeuvres (prices per 50 pieces)

Cheese Tray
With assorted crackers
(small, serves 20) \$45.00
(medium, serves 40) \$85.00
(large, serves 60) \$130.00

Fresh Seasonal Fruit Tray
(small, serves 20) \$40.00
(medium, serves 40) \$70.00
(large, serves 60) \$110.00

Garden Vegetable Tray
(small, serves 20) \$40.00
(medium, serves 40) \$85.00
(large, serves 60) \$110.00

Brushetta
Toasted French bread with goat cheese, Roma tomatoes and Proscuitto ham.
\$60.00

Brie En Croute
Baked with walnuts and brown sugar.
\$65.00

Devilled Eggs
\$35.00

Mini Beef Filet Croustini
Grilled beef tenderloin on toasted French bread. Served with horseradish cream.
\$90.00

Artichokes Stuffed with Crab Salad
\$70.00

California Rollups
Ham, zesty cream cheese spread, lettuce and tomato wrapped in a flour tortilla.
\$50.00

Assorted Finger Sandwiches
Tuna, Chicken and Egg Salad
\$55.00

Cocktail Sandwiches
Roast beef, smoked turkey and smoked ham.
\$95.00

Misty's Cheese Dip
Served with French Bread and Lavosh
\$65.00

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Desserts & Cocktail Service

Dessert Offerings

Single Layer Cakes

Carrot Cakes

\$1.75pp

Dutch Chocolate Cakes

\$1.75pp

Cheesecakes

Hot Fudge Sundae

Cheesecake

\$4.00pp

Creme Brulee Cheesecake

\$4.00pp

Tortes & Pies

Magnificent Seven Layer

Torte

\$4.00pp

Big Apple Pie

\$4.00pp

Layered Carrot Cake

\$4.00pp

Carmel Fudge Pecan Torte

\$4.00pp

Cocktail Service

Host Bar

Hosted Drink Tickets

Premium Drink Tickets

\$3.50 ea

Hosted Keg Beer

15.5 gallon keg of Misty's Hand-Crafted Ales
serves 200 10 oz. glasses

\$210.00

15.5 gallon keg of domestic beer

serves 200 10 oz. glasses

\$180.00

Host Drinks by the Drink

Premium Brands \$3.75

Domestic Bottled Beer \$2.75

Imported Bottled Beer \$3.50

Non Alcoholic Beer \$3.50

House Wine (by the glass) \$4.00

Cordials \$5.00 & up

Mineral Water \$2.00

Soft Drinks \$1.25

Cash Bar

By the Drink

Premium Brands \$4.00

Domestic Bottled Beer \$3.00

Imported Bottled Beer \$3.75

Non Alcoholic Beer \$3.75

House Wine (by the glass) \$4.25

Cordials \$5.25 & up

Mineral Water \$2.00

Soft Drinks \$1.25

House Wine Selections

Chardonnay, White Zinfandel, Cabernet Sauvignon or Merlot

\$20.00 per bottle

Punch Selections (by the gallon)

Misty's Fruit Punch \$17.00

Champagne Punch \$22.00

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