

Buffet Menu Options – Limited Menu

Prices reflect one buffet option per group.

Add an additional option! 2 option buffet \$29/person, includes salad and bread. (Ask about 2 meat pricing with Cadillac)

Linking a Nation – \$15.50

Scrambled eggs, link sausage, fried potatoes & freshly baked muffin

Land of Milk & Honey – \$13.50

Honey cinnamon oatmeal, fresh fruit, yogurt, & freshly baked muffin

Wagon Train – \$15.50

Egg & potato casserole, bacon, ham, bell peppers, cheddar cheese & hollandaise sauce with freshly baked muffins

Transcontinental – \$9.50

Assorted pastries, muffins, & fresh fruit

Prospector – \$15.50

Pulled pork sliders with candied red onions, arugula & BBQ sauce accompanied by smoked baked beans & freshly made potato chips

Fort Kearney Club Sandwich – \$15.50

Turkey, ham, bacon, Swiss & American cheese, lettuce & tomato with freshly made chips

Buffalo Stampede – \$16.50

Buffalo burger on Kaiser rolls with lettuce, tomato, onion, & pickles accompanied by smoked baked beans & freshly made potato chips

Homesteader Hand Pie – \$15.50

Fresh made yeast dough bread pocket filled with flavorful ground beef, cabbage and seasonings served with coleslaw and chips

Gold Rush – \$15.50

Golden pan fried chicken breast, mashed potatoes & gravy with green beans

Camp Fire Barbacoa – \$15.50

Barbacoa shredded beef, mashed potatoes & gravy with buttered corn

Wild Prairie (Vegetarian) – \$18.50

Portabella stuffed mushroom with a green salad

Cadillac – \$39.50

16oz Prime Rib Au jus with roasted garlic potatoes, roasted root vegetables & salad



Drinks

Lemonade \$15 per gallon

Iced Tea \$15 per gallon

Coffee \$25 per gallon

Desserts

Brownies \$3 each

Cookies \$2 each

**FOR MORE INFORMATION
OR TO ARRANGE A PERSONAL TOUR**

Contact Haley Lux Smith

308.206.0808

877.511.2724

email: hsmith@archway.org



SCAN THE CODE TO START PLANNING YOUR EVENT

Drinks and Desserts provided by The Archway

272 Catering Menu Options – Limited Menu

272 Catering includes food from two restaurants, Cunningham's Journal and Fyre. You are welcome to order from both.

LUNCH

Build Your Own Chilled Sliders – \$15

Green goddess chicken salad or better than tuna salad (made with salmon) with 2 house rolls, homemade chips and house salad

Build Your Own BBQ Sliders – \$16

Choice of 2 meats: BBQ pulled pork, BBQ pulled chicken, braised BBQ brisket, with 2 house rolls, coleslaw, homemade chips and baked beans

DINNER

All-American Classic Dinner – \$22

Salisbury steak topped with caramelized onions and sauteed mushrooms, tallow blistered green beans, mashed potatoes with beef gravy, house salad and dinner rolls

Tuscan Table – \$22

Chicken alfredo and spaghetti and meatballs with roasted zucchini, potato medley, house salad and garlic breadsticks

Country Style BBQ Platter – \$25

Choice of 2: BBQ pork ribs, chicken fried steak, southern fried chicken, BBQ pork burnt ends with mashed potatoes and andouille white gravy, beef tallow blistered green beans, house salad and cornbread

Cunningham's Skewer Trio – \$26

Enjoy 3 Separate Skewers:

Grilled chicken, bacon-wrapped sirloin and bacon-wrapped shrimp with mediterranean basmati rice, skewered grilled veggies, house salad and dinner rolls

ADD-ONS

Price per each item

House salad – \$4

Additional sides – \$4

DESSERTS & BAKED GOODS

Mousse Cups (GF) – \$2 each

Seasonal flavors

Mini Cheesecakes – \$2 each

Seasonal flavors

Cookies – \$2 each

Chocolate chip, monster M&M, snickerdoodle, oatmeal raisin, no-bake (Gluten Free)

Danishes – \$3 each

Cream cheese, almond, apple, berry

Kolaches – \$3 each

Cream cheese, almond, apple, berry

Brownies – \$3 each

(GF) – Gluten Free

