



catering menu



catering policies

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food and beverage service company or the venue owner, as applicable, used to cover such party's costs and expenses in connection with the catered event. There will also be a sales tax of 7.2% added to the final bill.

GUARANTEES

A final guarantee of attendance is required five business days prior to all food and beverage events. Billing will be based on your final guarantee, even if fewer guests actually attend, or the actual guest count, whichever is greater.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests. Please address any dietary requests with the Event Manager at least five business days prior to the event.

LINEN NAPKINS

OVG Hospitality offers an in-house selection of linen napkins billed at \$0.50 per napkin. See the Event Manager for current list of options and allow for a four week lead time on napkin orders. If additional seating is required beyond your guaranteed meal count, OVG allows up to 5% overage of place settings. If more than 5% is required, additional fees will be applied based on the menu selection. Disposable napkins provided for breaks, cold lunches and appetizers.

CONCESSION SERVICES

OVG Hospitality will provide concession services upon request. Each location must be open a minimum of four continuous hours, with a minimum of \$200 in sales per hour. If minimum is not met, the shortfall will be added to the event bill.

OUTSIDE FOOD AND BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage and concession services at The Denny Sanford PREMIER Center complex. Any exceptions must be requested and obtained by prior written approval of OVG Management. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at OVG's sole discretion.

FOOD AND BEVERAGE SAMPLING

Exhibitors may distribute food and beverage samples in their authorized space as long as samples are not in competition with products or services offered by OVG Hospitality. Samples are limited to 4oz of non-alcoholic beverages and bite-sized for food. Description of sample and portion size must be submitted to OVG for written approval at least two weeks prior to the event. Exhibitors giving away and/or selling food in their authorized space must have a permit on file with the South Dakota Department of Health. Exhibitors preparing food and beverage must have their area inspected by the City of Sioux Falls Health Department prior to show doors opening. Exhibitors are responsible for arranging all inspections. See the Event Manager for buyout fee policies.

alcohol policies

ALCOHOL SERVICE

OVG Hospitality reserves the right to regulate all alcoholic beverage services. As a licensee of the South Dakota Alcohol and Beverage Commission, OVG is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent. If approved to bring outside alcohol onsite, appropriate corking fees will be applied. OVG reserves the right to request the proper identification from patrons for alcoholic beverage service. OVG reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

CASHLESS BAR SERVICE

OVG Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. The new system gives customers more ways to pay. Tap, Chip, or Swipe with ease. Featuring Apple, Samsung, and Google Payments. Sales tax of 8.7% will be added to each transaction.

BAR MINIMUMS

If a bartender is provided at your event, each bartender must reach \$550 in sales for under 4 hours or \$600 in sales for over 4 hours. If the minimum in sales is not met, the shortfall will be added to the event bill. One bartender is recommended per 175 adults in attendance. No bar minimum is required if you choose to offer a host bar at your event.

ALCOHOL SAMPLES

Exhibitors may distribute their own alcohol samples no greater than 2oz of beer, 1oz of wine, and .25oz of liquor. Description of sample and portion size must be submitted to OVG Management for approval at least two weeks prior to the event date. OVG must provide an ID Checker to ensure proper identification to each patron consuming a sample. Exhibitors will be responsible for any ID Checker rates.

ID CHECKERS

Standard rate for an ID Checker is \$28 per person, per hour. Exhibitors who would like to offer full portions of alcohol in their booth must purchase the alcohol through OVG Hospitality. An OVG employee must be present in the booth to ask each patron for proper identification and to distribute the alcohol to those of age.

KEG BEER

If beer is offered in the form of a keg, a keg station with one server will be provided. Keg beer does not apply to bar minimums but will count toward contracted food and beverage minimums.

DRINK TICKETS

Drink tickets may be offered to your guests. OVG Hospitality will provide tickets for client to distribute. Drink tickets are available for any amount and will be billed for what is consumed at host bar rates.

continental breakfast

Continental breakfasts are for one and half hours of continual service.

DSPC BREAKFAST EXPERIENCE 21

seasonal sliced fruit
greek yogurt with granola and dried fruit
assortment of muffins and pastries
assortment of fruit scones
bakery fresh cinnamon rolls
cage free scrambled eggs with cheddar
pearl sugar waffles with maple syrup
orange juice
gourmet coffee station

BREAKFAST BOX 18

seasonal whole fruit
blended yogurt
granola bar
cage free hard boiled eggs
bottled orange juice

DELUXE CONTINENTAL 16

seasonal sliced fruit
assortment of blended yogurt with granola topping
assortment of muffins and pastries
assortment of breakfast cereals with milk
orange juice
coffee station

MORNING HEALTH BREAK 13

seasonal sliced fruit
assortment of muffins and pastries
orange juice
coffee station

add ons

sausage, egg, and cheddar croissants	115 per dozen
gluten free blueberry muffins	85 per dozen
individual yogurt parfaits	82 per dozen
cage free hard boiled eggs	18 per dozen
oatmeal with assortment of toppings	3 per person





hot breakfast

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person. Hot breakfasts are for one and a half hours of continual service. Coffee pre-set on the tables will be an additional \$2 per person.

SUNRISE

22

- seasonal sliced fruit
- assortment of muffins and pastries
- cage free scrambled eggs with cheddar
- seasoned breakfast potatoes
- country fried chicken
- buttermilk biscuits with sausage gravy
- orange juice
- coffee station

EARLY BIRD

15

- assortment of muffins
- cage free scrambled eggs with cheddar
- seasoned breakfast potatoes
- grilled sausage links
- orange juice
- coffee station

ALL AMERICAN

18

choice of three items

- crisp applewood smoked bacon
- grilled sausage links
- seasoned breakfast potatoes
- mini potato cakes
- buttermilk pancakes with maple syrup
- cinnamon swirl french toast with maple syrup
- buttermilk biscuits with sausage gravy

includes

- assortment of muffins and pastries
- cage free scrambled eggs with cheddar
- orange juice
- coffee station

additional items

3

add ons

- pearl sugar waffles with fruit toppings and maple syrup 8
- eggs benedict 6
- seasonal sliced fruit 5
- cage free western scrambled eggs 3



breaks

Breaks are for one and a half hours of continual service.

YOGURT PARFAIT

vanilla yogurt
strawberry yogurt
oat and honey granola
whipped topping
granulated peanuts
dried fruit

PERFECT PAUSE

seasonal sliced fruit
assortment of fruit scones
coffee cake

RAW ENERGY

vegetable crudité
ranch dip and red pepper hummus
assortment of granola and trail mix bars
trail mix

CARAMEL APPLE BAR

sliced red and green apples
warm caramel fondue
mini chocolate chips
granulated peanuts
marshmallow creme
whipped topping

MORNING PICK ME UP

seasonal whole fruit
donut holes with warm icing
coffee cake

8

8

8

8

8

MORNING CONFECTION

assortment of pastries
mini cinnamon rolls
mini beignets

BALLPARK

pretzel bites with warm cheese sauce
mini corn dogs
white cheddar popcorn
roasted peanuts

POWER UP

assortment of blended yogurts
seasonal whole fruit
assortment of granola and trail mix bars
trail mix

SWEET TOOTH

fresh baked cookies
chocolate fudge brownies
assortment of candy bars
gourmet rice krispy treats

SWEET AND SALTY

assortment of candy bars
bags of fruit gummies
bags of kettle chips
bags of classic pretzels
bags of roasted peanuts

7

7

7

7

6



à la carte

MORNING SNACKS

cinnamon rolls	60 per dozen
assortment of pastries	60 per dozen
assortment of muffins	58 per dozen
coffee cake	49 per dozen
assortment of fruit scones	48 per dozen
assortment of donuts	38 per dozen
mini cinnamon rolls	32 per dozen
seasonal whole fruit	32 per dozen
assortment of blended yogurt cups	18 per dozen
seasonal sliced fruit	5 per person

AFTERNOON SNACKS

assortment of bars	48 per dozen
chocolate fudge brownies	45 per dozen
mixed nuts	44 per pound
pretzels with warm cheese sauce	44 per dozen
assortment of candy bars	42 per dozen
individual bags of trail mix	39 per dozen
individual bags of white cheddar popcorn	36 per dozen
individual bags of kettle chips	35 per dozen
fresh baked cookies	32 per dozen
granola and trail mix bars	32 per dozen
individual bags of pretzels	28 per dozen
individual bags of peanuts	28 per dozen
snack mix	20 per pound
tortilla chips with salsa	3 per person
fresh buttered popcorn	2 per person
premier pizza - 16" single topping	42 each

BEVERAGES

bottled fruit juices	48 per dozen
hot apple cider	44 per gallon
gourmet coffee station <i>flavored syrups, creamers, chocolate shavings, whipped topping</i>	42 per gallon
orange juice	38 per gallon
dark european roast coffee	34 per gallon
hot chocolate	30 per gallon
2% milk	26 per gallon
tropical fruit punch	24 per gallon
freshly brewed iced tea	24 per gallon
old-fashioned lemonade	24 per gallon
bottled water	4 each
assortment of sodas	3.75 each
assortment of hot teas	3 each



sandwiches and salads

Order minimums apply. See Event Manager for details. Served as a boxed lunch with disposable flatware and napkins. Plated option available on china with rolled silver flatware for an additional \$2 per person.

FIRE ROASTED CHICKEN FOCACCIA	22	HUMMUS GRILLED VEGETABLE SANDWICH <i>df</i>	22
fire roasted chicken breast		grilled vegetables	
baby spinach		roasted red pepper hummus	
sliced tomato		kale	
provolone		basil aioli	
garlic aioli		served on organic multi-grain bread	
served on a herb focaccia		kettle chips	
kettle chips			
CHICKEN ORIENTAL WRAP <i>df</i>	22	CHICKEN BACON CAESAR WRAP	19
grilled strips of chicken breast		grilled chicken	
broccoli and carrot slaw		smoked bacon bits	
chow mein noodles		chopped romaine lettuce	
asian sesame dressing		shaved parmesan	
wrapped in a spinach and herb tortilla		diced tomato	
kettle chips		caesar dressing	
		wrapped in a tomato basil tortilla	
		kettle chips	
ROASTED BEEF CIABATTA	22	GRILLED CHICKEN, WALNUT, CRANBERRY SALAD <i>gf</i>	19
tender roast beef		spring mix blend lettuce	
baby arugula		grilled chicken	
sliced tomato		sweetened dried cranberries	
smoked gouda		mandarin oranges	
chipotle aioli		glazed walnuts	
served on a rustic ciabatta		crumble feta	
kettle chips		lite raspberry vinaigrette dressing	
CUBANO PRETZEL SANDWICH	22	AMERICAN CLASSIC SANDWICH	19
honey ham		oven roasted turkey and ham	
applewood smoked pork loin		cheddar and swiss	
shredded lettuce		crisp lettuce	
swiss		sliced tomato	
hot pickles		served on a croissant	
spicy brown mustard		mustard and mayonnaise	
served on a soft pretzel bun		kettle chips	
kettle chips			
ITALIAN BISTRO SALAD <i>gf</i>	22		
torn romaine lettuce			
julienne genoa salami			
diced roma tomatoes			
shaved parmesan			
garbanzo beans			
sliced pepperoncini			
kalamata olives			
sliced red onions			
balsamic vinaigrette dressing			

add ons

salted caramel brownie	8
macaroni salad	4
chocolate chunk cookie	3
seasonal whole fruit	3



hot plated lunch

Accompanied by Chef's Choice Vegetable and Starch, House Salad, Dinner Rolls with Butter. Rolled silver flatware comes standard with hot plated lunches. Full set silver flatware with folded napkins are an additional \$1 per person. Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count. Coffee pre-set on the tables will be an additional \$2 per person.

STEAK MEDALLIONS	33	BONELESS PORK CHOP	23
grilled petite tenders with <i>*choice of sauce</i>		grilled boneless pork chop with <i>*choice of sauce</i>	
GRILLED SIRLOIN	29	CHICKEN SAUCERS	21
grilled top sirloin with <i>*choice of sauce</i>		grilled chicken breast with <i>*choice of sauce</i>	
FRENCHED CHICKEN BREAST <i>gf</i>	26	ROASTED PORK LOIN	20
airline chicken breast brined and roasted with herbs		slow roasted pork loin with <i>*choice of sauce</i>	
BISON MEATLOAF	25	CHEF'S CHOICE DESSERT	4.50
american bison meatloaf topped with hunter sauce			

choice sauces

STEAK

red wine demi	df
roasted shallot	df
wild mushroom	df
béarnaise	gf
chimichurri	gf/df
cabernet au jus	gf/df
bourbon bbq	gf/df

PORK

korean bbq	df
sweet & spicy plum	df
dijon marsala	gf
apple brandy	gf
chipotle maple	gf/df

CHICKEN

bourbon	df	gazpacho	gf/df
lingonberry	df	honey lime	gf/df
portabella marsala	gf	cucumber salsa	gf/df
gouda cream	gf	margarita	gf/df
scaloppini	gf		



lunch buffets

Minimum of 40 guests for all lunch buffets. Fewer than 40 guests will be an additional \$3 per person. Buffets are for one and a half hours of continual service.

WARM COMFORT

26

- garden salad with assortment of dressings
- macaroni salad
- swiss steak jardiniere
- honey stung fried chicken
- garlic mashed potatoes
- chef's choice vegetables
- dinner rolls with butter

TASTE OF THE MEDITERRANEAN

25

- mediterranean orzo pasta salad
- minestrone soup
- beef and lamb gyro meat
- chicken shawarma meat
- original and red pepper hummus
- warm pita bread
- petite naan
- arugula
- diced tomatoes
- sliced olives
- julienne red onions
- crumble feta
- tzatziki sauce

MID DAY DUET

24

choice of two entrées

- grilled chicken breast with ***choice of sauce**
- roasted pork loin with ***choice of sauce**
- smoked gouda tortellini
- steak medallions with ***choice of sauce**

includes

- garden salad with assorted dressing
- chef's choice starch
- chef's choice vegetable
- dinner rolls with butter

10

TEX MEX BOWLS gf

24

- cilantro lime rice
- chicken tinga
- diced beef taco meat
- chili con queso
- roasted street corn dip
- shredded romaine lettuce
- sliced olives
- shredded pepper jack
- sliced jalapeños
- sour cream
- tortilla strips
- pico de gallo
- cowboy caviar
- chipotle charred salsa

SPIT PIT

24

- steak house potato salad
- grilled smoked chicken with bourbon bbq sauce
- smoked pulled pork with tangy bbq sauce
- fresh kaiser buns
- white cheddar macaroni and cheese with pork belly
- bourbon and molasses baked beans
- kettle chips

BISTRO

23

- summer fresh pasta salad
- assortment of crafted sandwiches and wraps
- chef's choice gourmet soup
- assortment of kettle chips

DESSERT DISPLAY

- assortment of cakes and pies 4
- cookies, brownies, and assortment of bars 3

*see page 8 for choice sauces



hors d'oeuvres

Appetizers available per person or per piece. Butlered items are an additional \$1 per piece.

CHILLED

charcuterie board	15 per person
bloody mary shrimp cocktail	7 per piece
prosciutto wrapped melon	6 per piece
fruit kabob with dip	6 per piece
cheese and crackers display	6 per person
seasonal sliced fruit display	5 per person
assortment of dessert shooters	5 per piece
mini fruit pizza	5 per piece
vegetable crudité with assortment of dips	4 per person
antipasti skewers	4 per piece
shrimp cocktail with assortment of sauces	4 per piece
tortilla chips with salsa	3 per person
assortment of pinwheels	3 per piece
balsamic tomato canapé	3 per piece
chocolate dipped strawberries	3 per piece

SIZZLING

flatbread pizza	12 each
chislic with chipotle ranch	9 per person
walleye cakes with garlic aioli	7 per piece
bloody mary beef satay	7 per piece
spinach and artichoke dip	6 per person
bourbon bbq bison meatballs	6 per piece
smoked brisket wellington	6 per piece
korean pork belly satay	6 per piece
bourbon chicken satay	5 per piece
shrimp and grits cup	5 per piece
tortilla chips with queso	4 per person
pheasant chowder shooters	4 per piece
bacon wrapped bbq shrimp	4 per piece
sweet and salty pork belly bites	4 per piece
smoked chicken lollipops	4 per piece
pulled pork sliders	4 per piece
assortment of stuffed mushrooms	4 per piece
bacon wrapped asparagus	4 per piece
traditional buffalo wings	4 per piece
chorizo stuffed yukons	4 per piece
boneless buffalo wings	3 per piece

APPETIZER PACKAGES

DAKOTA PACKAGE

- chislic with chipotle ranch
- walleye cakes with garlic aioli
- bourbon bbq bison meatballs
- pheasant chowder shooters
- sweet and salty pork belly bites
- cheese and cracker display
- seasonal sliced fruit display
- vegetable crudité with assortment of dips

41 VIP PACKAGE

- traditional buffalo wings
- sweet teriyaki meatballs
- pulled pork sliders
- assortment of stuffed mushrooms
- tortilla chips with queso
- seasonal sliced fruit display
- vegetable crudité with assortment of dips
- snack mix

30



plated dinner

Accompanied by Choice Vegetable and Starch. House Salad, Dinner Rolls with Butter and Coffee Station included.
 Coffee pre-set on the tables will be an additional \$2 per person.
 Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count.

PRIME RIB <i>gf</i>	MARKET PRICE	STUFFED CHICKEN <i>gf</i>	32
black angus slow roasted for 20 hours with a smoked sea-salt rub finished with cabernet au jus		choice of one quinoa and brown rice medley boursin and prosciutto feta and sun dried tomato spinach and artichokes finished with chardonnay sauce	
STEAK MEDALLIONS	41	PORK FLAT IRON <i>gf</i>	32
grilled petite tenders with <i>*choice of sauce</i>		dijon rubbed pork flat iron with wild mushroom cognac sauce	
BRAISED BEEF SHORT RIB <i>gf</i>	40	GRILLED CHICKEN	28
boneless beef short ribs on parmesan polenta finished with shiitake and shallot sauce		grilled boneless chicken breast with <i>*choice of sauce</i>	
TRIO PLATE	38	PORK MEDALLIONS	27
grilled petite tenders with <i>*choice of sauce</i> grilled chicken breast with <i>*choice of sauce</i> grilled and slow roasted pork tenderloin medallion with <i>*choice of sauce</i>		grilled and slow roasted pork tenderloin with <i>*choice of sauce</i>	
DUO PLATE	36	VEGETARIAN WHITE CHEDDAR ORZO	24
grilled petite tenders with <i>*choice of sauce</i> grilled chicken breast with <i>*choice of sauce</i>		white cheddar orzo pasta accompanied by roasted vegetable bundles finished with roasted red pepper sauce	
BROILED WALLEYE <i>gf</i>	36	KIDS MEAL	15
walleye fillet broiled in chardonnay butter finished with bearnaise sauce		<i>age 12 and under</i> chicken strips, potato wedges, fresh fruit	
SESAME SALMON <i>gf/df</i>	33		
sesame encrusted salmon drizzled with siracha honey			

*see page 12 for choice sauces



plated dinner sides

Accompanied by Choice Vegetable and Starch. House Salad, Dinner Rolls with Butter and Coffee Station included.
 Coffee pre-set on the tables will be an additional \$2 per person.
 Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count.

SALAD UPGRADE 2
 spinach salad with red onions, mushrooms, walnuts, dried cranberries, choice dressing
 caesar salad with kalamata olives, shaved parmesan, roma tomatoes, croutons, choice dressing

VEGETABLE
 roasted garlic green beans
 roasted asparagus
 roasted medley
 roasted hand peeled carrots
 brussel sprouts
 cauliflower

DESSERT 7
 cheesecake
 tiramisu bistro
 red velvet bistro
 key lime cream bistro
 peanut butter cream bistro
 assortment of cheesecake bites

STARCH
 roasted reds
 roasted yukons gold
 roasted yukons and yams
 garlic mashed
 mashed sweet potatoes
 midwestern rice medley

ULTIMATE DESSERT 12
 red velvet cheesecake
 italian lemon layer cake
 ultimate chocolate layer cake
 gourmet three-layer carrot cake
 chocolate peanut butter cake
 raspberry donut cheesecake

choice sauces

STEAK

red wine demi df
 roasted shallot df
 wild mushroom df
 béarnaise gf
 chimichurri gf/df
 cabernet au jus gf/df
 bourbon bbq gf/df

PORK

korean bbq df
 sweet & spicy plum df
 dijon marsala gf
 apple brandy gf
 chipotle maple gf/df

CHICKEN

bourbon df
 lingonberry df
 portabella marsala gf
 gouda cream gf
 scaloppini gf
 gazpacho gf/df
 honey lime gf/df
 cucumber salsa gf/df
 margarita gf/df



dinner buffets

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person. Buffets are for one and a half hours of continual service. Coffee pre-set on the tables will be an additional \$2 per person.

GREAT FACES, GREAT PLACES

59

south dakota inspired meal

wheatberry salad

south dakota produces 60.9 million bushels of wheat annually

pheasant chowder

pheasant hunting has been a state sponsored tradition since 1919,

and pheasant earned the state bird designation in 1943

grilled bison flank steak with bourbon au jus

america's original red meat, south dakota has the largest bison

population at over 40,000 head

broiled walleye

found in lakes and rivers across south dakota, known for its mild

slightly sweet flavor. designated as the official state fish in 1992

grilled pork tenderloin with honey garlic sauce

south dakota markets 2.8 million head of hogs annually and

produces over 7 million pounds of honey each year

midwestern grain and rice medley

cereal crops of wheat, rye, barley, and oats are some of south

dakota's primary agriculture

roasted asparagus with white truffle oil

wild asparagus is the first vegetable that can be harvested in

south dakota springtime

fry bread and wojapi

south dakota's official state bread has been a part of native

american meals for generations

kuchen

the official state dessert, a sweet dough crust filled with custard

coffee station

PRAIRIE

35

beef pot roast with mirepoix au jus

pork country style ribs

honey lime mesquite chicken

mixed greens with assortment of dressings

twice baked potato salad

mashed sweet potatoes

chef's choice vegetable

corn bread muffins with honey butter

coffee station

LASTING IMPRESSION

36

choice of two entrées

grilled flank steak with wild mushroom sauce

grilled salmon with margarita sauce

grilled chicken with ***choice of sauce**

grilled pork medallions with ***choice of sauce**

seafood macaroni and cheese

includes

caprese salad

caesar salad

spinach salad

garlic mashed potatoes

chef's choice vegetable

dinner rolls with butter

coffee station

FALLS

27

choice of two entrées

garlic and herb grilled mahi mahi

grilled pork loin with ***choice of sauce**

grilled chicken with ***choice of sauce**

tuscan chicken tortellini

includes

harvest vegetable salad

mixed greens with assortment of dressings

roasted reds

chef's choice vegetable

dinner rolls with butter

coffee station

DESSERT DISPLAY

assortment of bistro cakes and cheesecake

5

assortment of cakes and pies

4

*See page 12 for choice sauces



dinner stations

Minimum of 40 guests and 4 total stations. Fewer than 40 guests will be an additional \$3 per person, per station. Stations are for one and a half hours of continual service. Single stations may be added on to any dinner buffet.

<p>BBQ smoked pulled pork with tangy bbq, slow smoked brisket with bourbon bbq, slider buns, apple oil and vinegar coleslaw</p>	11	<p>GOURMET MACARONI AND CHEESE sautéed asparagus with gouda, pork belly with monterey, buffalo chicken with jalapeño cheddar</p>	9
<p>SLIDER BURGER grilled angus beef patties, slider buns, sliced cheese, loaded potato salad, assortment of toppings and condiments</p>	10	<p>MASHED POTATO garlic mashed potatoes, mashed sweet potatoes, shredded cheddar, sour cream, green onions, bacon bits, broccoli cheese sauce, roasted shallot sauce, whipped butter</p>	8
<p>FAJITA grilled chicken with sautéed peppers and onions, flour tortillas, shredded pepper jack, jalapeños, pico de gallo, sour cream, guacamole</p>	9	<p>GARDEN GREENS fresh mixed greens, freshly chopped romaine lettuce, cucumbers, shredded carrots, tomatoes, kalamata olives, parmesan cheese, garlic herb croutons, assortment of dressings</p>	7
<p>WING FLING traditional buffalo wings and boneless bourbon bbq wings, celery, carrot sticks, bleu cheese, ranch</p>	9	<p>DIPPERS spinach and artichoke dip, bacon cheeseburger dip, roasted street corn dip, petite naan bread, tri-color tortilla chips</p>	7
<p>INTOXICATING CHICKEN SATAYS bourbon, margarita, and bloody mary chicken satays, cilantro lime rice</p>	9	<p>CHEESECAKE DISPLAY french cream cheesecake, assortment of fruit toppings, nuts, caramel, chocolate sauce, whipped topping</p>	6

alcohol

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STANDARD SELECTIONS

TOP SHELF LIQUOR

selections comparable to crown royal whiskey, pendleton whiskey, captain morgan's rum, coconut rum, 1792 bourbon, corizon tequila, wheatleys vodka, hendricks gin

IMPORT BEER/MALT

selections comparable to fernson, white claw, mike's hard lemonade
seasonal selections based on availability

DOMESTIC BEER

busch light, miller lite, coors light, michelob ultra

CANNED COCKTAILS

selections comparable to carbliss vodka seltzer

ADDITIONAL SELECTIONS

DOMESTIC KEG BEER

450

busch light, miller lite, coors light, michelob ultra, bud light
approximately 128 16oz servings

WINE BY THE BOTTLE

premium pinot noir, cabernet, chardonnay, sauvignon blanc 48
house cabernet, chardonnay, moscato 30

SPARKLING WINE BY THE BOTTLE

asti-spumante 30
sparkling non-alcoholic grape juice 20

BAR PRICING

See page 2 for bar minimum requirements

top shelf liquor - double	23.00
canned cocktail	13.00
specialty wine	12.00
top shelf liquor - single	11.50
16oz import beer/malt beverage	11.00
16oz domestic beer	10.00
house wine	7.50
bottled water	4.50
soda	4.00

HOST BAR PRICING

No minimum required

top shelf liquor - double	22.00
canned cocktail	12.50
specialty wine	11.50
top shelf liquor - single	11.00
16oz import beer/malt beverage	10.50
16oz domestic beer	9.50
house wine	7.25
bottled water	4.00
soda	3.75