

CATERING MENU



OVG
Hospitality



CATERING POLICIES

MANAGEMENT CHARGE & 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, is 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.

LINENS & PLACE SETTINGS

OVG Hospitality provides an in-house selection of table linens and napkins. Please see the Event Manager for current list of color options. Please allow for a 3-4 week lead time on linen and napkin orders. If additional seating is required beyond your guaranteed meal count, OVG Hospitality allows up to 5% overage of place settings. If more than 5% is required, additional fees will be applied based on the menu selection.

CONCESSION SERVICES

OVG Hospitality will provide concession services upon request. A minimum of \$150 in sales is required per hour, per location. If minimum is not met, the shortfall will be added to the event bill.

OUTSIDE FOOD & BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at The Denny Sanford Premier Center Convention Center. Any exceptions must be requested and obtained by prior written approval of the General Manager. 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 authorized space and must not be in competition with products or services offered by OVG Hospitality. Free samples are limited to 4oz of non-alcoholic beverages and bite size for a food sample. Exact descriptions of sample and portion size must be submitted to the OVG Office for written approval 14 days prior to the event. The distribution of alcoholic beverages is strictly prohibited unless provided by OVG Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit on file with the South Dakota Department of Health.

ALCOHOL POLICIES

BEVERAGE 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.

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 3oz portions of beer and wine, and .25oz portions of liquor. Description of sample and portion size must be submitted to OVG 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 \$20 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 bartender will be provided. Keg beer does not apply to bar minimums.

CONTINENTAL BREAKFAST

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

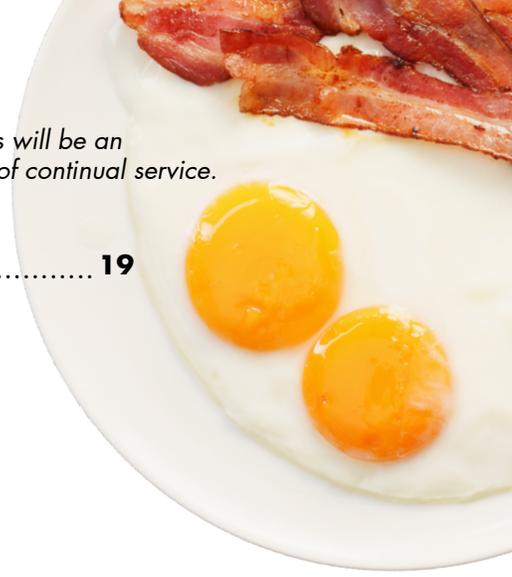
INTERNATIONAL	19
Sliced Fresh Seasonal Fruit	
Mini Cinnamon Rolls	
Assorted Mini Scones	
Strawberry Strudel Bites	
Greek Yogurt with Dried Fruit	
Orange Juice	
Gourmet Coffee Station	
DELUXE	14
Sliced Fresh Seasonal Fruit	
Assorted Muffins and Breakfast Pastries	
Yogurt with Granola Topping	
Assorted Breakfast Cereals	
Orange Juice	
Coffee Station	
MORNING HEALTH BREAK	11
Sliced Fresh Seasonal Fruit	
Assorted Muffins and Breakfast Pastries	
Orange Juice	
Coffee Station	
ADD ONS	
Sausage, Egg & Cheddar Croissants	100 PER DOZEN
Gluten Free Muffins	80 PER DOZEN
Individual Yogurt Parfaits	72 PER DOZEN
Hard Boiled Eggs	10 PER DOZEN
Oatmeal with Assorted Toppings	3 PER DOZEN

A Management Charge of 22% and Sales Tax of 7.2% will be added to the final invoice



HOT BREAKFAST

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



SUNRISE	19
Sliced Fresh Seasonal Fruit	
Scrambled Eggs with Cheddar	
Buttermilk Biscuits with Sausage Gravy	
Country Fried Chicken	
Seasoned Breakfast Potatoes	
Assorted Muffins and Breakfast Pastries	
Orange Juice	
Coffee Station	
BURRITO BAR	18
Warm Flour Tortillas	
Scrambled Eggs	
Scrambled Eggs with Sausage, Peppers and Onions	
Seasoned Breakfast Potatoes	
Bacon Crumbles	
Chorizo Sausage	
Shredded Cheddar & Pepper Jack	
Salsa	
Sour Cream	
Sliced Fresh Seasonal Fruit	
Apple Fritters	
Orange Juice	
Coffee Station	
OLD COUNTRY	14
Scrambled Eggs with Cheddar	
Crisp Apple Wood Smoked Bacon Strips	
Grilled Sausage Links	
Seasoned Breakfast Potatoes	
Assorted Muffins and Breakfast Pastries	
Orange Juice	
Coffee Station	
ADD ONS	
Pearl Sugar Waffles with Fruit Toppings and Maple Syrup	6
Eggs Benedict	5
Turkey Sausage Links	3
Scrambled Egg Whites	3
French Toast with Maple Syrup	3
Buttermilk Biscuits with Sausage Gravy	2
Pancakes with Maple Syrup	2

BREAKS



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

YOGURT PARFAIT 8

- Vanilla Yogurt
- Strawberry Yogurt
- Granola
- Whipped Topping
- Dried Fruit
- Mixed Nuts

PERFECT PAUSE 7

- Sliced Fresh Seasonal Fruit
- Assorted Scones
- Cinnamon Streusel Coffee Cake

MID-MORNING 7

- Sliced Fresh Seasonal Fruit
- Cake Donuts
- Assorted Scones

CARAMEL APPLE BAR 7

- Sliced Red and Green Apples
- Caramel Sauce
- Mini Chocolate Chips
- Chopped Nuts
- Granola
- Marshmallow Topping
- Whipped Topping

SWEET TOOTH 7

- Fresh Baked Cookies
- Chocolate Fudge Brownies
- Assorted Candy Bars
- Gourmet Rice Krispy Treats

COOKIES & COOKIE DOUGH 7

- Fresh Baked Cookies
- Assorted Cookie Dough

BALLPARK 7

- Pretzel Bites with Warm Cheese Sauce
- Mini Corn Dogs
- Roasted Peanuts
- White Cheddar Popcorn

LIVE-WELL SIOUX FALLS 6

- Whole Fruit
- Granola and Trail Mix Bars
- Yogurt Cups
- Roasted Peanuts

NACHO BAR 6

- Corn Tortilla Chips
- Traditional Salsa
- Salsa Verde
- Guacamole
- Queso

CHIPS & DIPS 6

- Kettle Chips
- Pita Chips
- French Onion Dip
- Garlic Feta Dip

DONUT BAR 6

- Donut Holes
- Cake Donuts
- Glazed Donuts
- Apple Fritters

A LA CARTE

BEVERAGES

Bottled Fruit Juices	42 Per Dozen
Hot Apple Cider	40 Per Gallon
Gourmet Coffee Station.....	38 Per Gallon
<i>Includes flavored syrups, creamers, chocolate shavings, and whipped topping</i>	
Dark European Roast Coffee	34 Per Gallon
Orange Juice	34 Per Gallon
Hot Chocolate	28 Per Gallon
Old-Fashioned Lemonade	24 Per Gallon
Tropical Fruit Punch	24 Per Gallon
Freshly Brewed Iced Tea	24 Per Gallon
Milk 2%	24 Per Gallon
Bottled Water.....	3.25 Each
Assorted Sodas	3.25 Each
Assorted Hot Teas.....	2 Each

MORNING SNACKS

Cinnamon Rolls	58 Per Dozen
Assorted Muffins	58 Per Dozen
Assorted Danish	58 Per Dozen
Assorted Scones.....	48 Per Dozen
Bagels with Cream Cheese.....	38 Per Dozen
Assorted Donuts	36 Per Dozen
Cinnamon Streusel Coffee Cake	30 Per Dozen
Mini Cinnamon Rolls	30 Per Dozen
Whole Fruit	28 Per Dozen
Yogurt Cups	18 Per Dozen
Sliced Fresh Seasonal Fruit	4 Per Person

AFTERNOON SNACKS

Assorted Candy Bars	52 Per Dozen
Assorted Ice Cream Novelties	48 Per Dozen
Assorted Bars	48 Per Dozen
Soft Pretzels with Warm Cheese Sauce	40 Per Dozen
Chocolate Fudge Brownies	38 Per Dozen
Fresh Baked Cookies	30 Per Dozen
Granola and Trail Mix Bars	28 Per Dozen
Individual Bags of Trail Mix.....	28 Per Dozen
Individual Bags of Pretzels.....	28 Per Dozen
Individual Bags of Kettle Chips	28 Per Dozen
Individual Bags of White Cheddar Popcorn	28 Per Dozen
Individual Bags of Peanuts.....	28 Per Dozen
Mixed Nuts	40 Per Pound
Snack Mix.....	20 Per Pound
Tortilla Chips with Salsa.....	3 Per Person
Fresh Buttered Popcorn.....	2 Per Person

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SANDWICHES & SALADS

Sandwiches and Salads are 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.

AMERICAN CLASSIC SANDWICH..... 17

Sliced Turkey and Ham
Cheddar and Swiss
Crisp Lettuce and Tomato
Served on a Croissant
Mustard and Mayonnaise
Assorted Chips

TEX MEX CLUB SANDWICH 17

Sliced Turkey
Bacon
Pepper Jack
Crisp Lettuce and Tomato
Avocado Aioli
Served on a Focaccia Bun
Assorted Chips

ITALIAN CIABATTA SANDWICH 17

Sliced Ham, Salami and Pepperoni
Fresh Mozzarella
Spinach
Tomato
Italian Aioli
Served on an Italian Ciabatta Roll
Assorted Chips

**HUMMUS GRILLED
VEGETABLE SANDWICH 17**

Grilled Vegetables
Hummus
Kale
Basil Aioli
Served on Organic Multi-Grain Bread
Assorted Chips

**WALDORF CHICKEN
SALAD WRAP 17**

Grilled Chicken
Mixed Greens
Dried Fruit
Toasted Pecans
Honey Mayo
Wrapped in a Fresh Tortilla
Assorted Chips

CHICKEN & BACON WRAP 17

Grilled Chicken
Bacon
Chopped Romaine Lettuce
Shaved Parmesan
Diced Tomato
Sliced Olives
Caesar Dressing
Wrapped in a Fresh Tortilla
Assorted Chips

**GRILLED CHICKEN, WALNUT &
CRANBERRY SALAD 17**

Spring Mix Blend Lettuce
Grilled Chicken
Dried Cranberries
Mandarin Oranges
Walnuts
Feta
Assorted Choice of Dressing

CHOP SALAD 17

Spring Mix Blend Lettuce
Julienned Ham and Turkey
Cucumber
Roma Tomato
Hard Boiled Egg
Cheddar and Swiss
Assorted Choice of Dressing

ADD-ONS

Pasta Salad 4
Granola Bar 3
Whole Fruit 3
Cookie 3



HOT PLATED LUNCHESES

Accompanied by House Salad, Dinner Rolls with Butter, Chef's Choice Vegetable and Starch. Rolled silver flatware comes standard with 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.

STEAK MEDALLIONS 27
Grilled Petite Tenders with *Choice of Sauce

YANKEE POT ROAST 27
Slow Roasted Braised Beef in a Chasseur Sauce **DF**

KALE PESTO CREAM PASTA WITH SAUTÉED CHICKEN 25
Tortellini tossed in Kale Pesto Alfredo with Tuscan Vegetables and Sautéed Chicken

CHICKEN TOPPERS 22
Grilled Chicken Breast with Choice of Topping
Korean Pork **DF** Balsamic Bruschetta **GF** Tex Mex **GF**
Prosciutto & Bleu Cheese **GF** Spinach & Artichoke

CHICKEN SAUCERS 20
Grilled Chicken Breast with *Choice of Sauce

SPANISH STUFFED PEPPERS 20
Bell Peppers stuffed with Spanish Rice,
Black Bean & Roasted Corn Blend, Pepper Jack
Topped with Roasted Red Pepper Sauce

ROASTED PORK LOIN 19
Slow Roasted Pork Loin with *Choice of Sauce

CHEF'S CHOICE DESSERT 4

**Choice Entrée Sauces*

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**

PORK

- Korean BBQ **DF**
- Sweet & Spicy Plum **DF**
- Dijon Marsala **GF**
- Apple Brandy **GF**
- Chipotle Maple **GF & DF**

STEAK

- Red Wine Demi **DF**
- Roasted Shallot **DF**
- Wild Mushroom **GF**
- Chimichurri **GF & DF**
- Cabernet Au Jus **GF & DF**
- Bourbon BBQ **GF & DF**

DF = DAIRY FREE
GF = GLUTEN FREE

LUNCH BUFFETS



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

BUILD YOUR OWN PASTA BAR 28

Cavatappi Pasta
 Marinara Sauce
 Alfredo Sauce
 Grilled Chicken
 Italian Sausage
 Roasted Vegetables
 Classic Caesar Salad
 Garlic Bread and Breadsticks
 Tiramisu

SPIT PIT 25

Grilled and Smoked Chicken
 with Bourbon BBQ
 Pulled Smoked Pork with Tangy BBQ
 Fresh Kaiser Buns
 Kohlrabi and Brussel Sprout Coleslaw
 Pork Belly Mac & Cheese
 Bourbon Ranch Baked Beans
 Kettle Chips
 Apple Pie

MID-DAY DUET 24

Choice of Two Entrées
 Smoked Gouda Tortellini
 Grilled Chicken with *Choice of Sauce
 Grilled Pork Loin with *Choice of Sauce
 Steak Medallions with *Choice of Sauce **ADD 6**

Includes

Mixed Greens with Assorted Dressings
 Chef's Choice Starch
 Chef's Choice Vegetable
 Dinner Rolls with Butter
 Assorted Desserts

SLIDER 24

Beef and Chicken Sliders
 Sliced Cheeses
 Assorted Condiments
 Kettle Chips
 Twice Baked Potato Salad
 Sliced Fresh Seasonal Fruit
 Vegetable Crudité with Dip
 Cookies and Brownies

SOUTH OF THE RIO GRANDE 22

Seasoned Beef
 Chicken Tinga
 Hard Corn Tortilla Shells
 Soft Flour Tortilla Shells
 Tri-Color Tortilla Chips
 Shredded Lettuce
 Diced Tomatoes
 Refried Beans
 Spanish Rice
 Jalapeños
 Black Olives
 Shredded Pepper Jack & Cheddar
 Sour Cream
 Salsa
 Churros

BISTRO 22

Assortment of Sandwiches and Wraps
 Chef's Choice Gourmet Soup
 Assorted Kettle Chips
 Cookies, Brownies and Assorted Bars

***See PG 8 for Choice of Sauce**

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HORS D'OEUVRES

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

SIZZLING

Flatbread Pizza	12 Each
Chislic with Chipotle Ranch	8 Per Person
Spinach & Artichoke Dip	6 Per Person
with Naan & Tortilla Chips	
Tortilla Chips & Queso	4 Per Person
Walleye Cakes with Citrus Aioli	6 Per Piece
Midwestern Bison Meatballs	5 Per Piece
Chicken Satay.....	4 Per Piece
with Peanut Sauce	
Meatball Wellington.....	5 Per Piece
with Marinara	
Street Taquito	5 Per Piece
Bacon Wrapped Chicken	5 Per Piece
BBQ Bacon Wrapped Shrimp	4 Per Piece
Pheasant Chowder Shooter	4 Per Piece
Bacon Wrapped Asparagus.....	4 Per Piece
Sweet & Salty Pork Belly Bites.....	4 Per Piece
Assorted Stuffed Mushrooms	4 Per Piece
Pulled Pork Sliders.....	4 Per Piece
Vegetable Spring Roll	3 Per Piece
Chorizo Stuffed Yukons	3 Per Piece
Boneless Buffalo Wings	2 Per Piece

CHILLED

Charcuterie Board	15 Per Person
Cheese & Cracker Display.....	5 Per Person
Vegetable Crudit� with Dips	4 Per Person
Shrimp Ceviche Cucumber Cup	6 Per Piece
Fresh Fruit Kabob with Dip.....	5 Per Piece
Antipasti Skewers	4 Per Piece
Cookie Dough Shooter.....	4 Per Piece
Assorted Dessert Shooter.....	4 Per Piece
Mini Fruit Pizza	4 Per Piece
Chocolate Strawberries	3 Per Piece
Assorted Pin-Wheel Sandwiches.....	3 Per Piece
Caprese Wonton Cup.....	3 Per Piece
Shrimp with Cocktail Sauces.....	3 Per Piece

Appetizer packages are for one hour and a half of continual service.

PLATINUM PACKAGE

- 41**
- Pick any 3 Sizzling items along with
- Sliced Fresh Seasonal Fruit
- Cheese & Cracker Display
- Vegetable Crudit  with Dips
- Mashed Potato Bar
- Assorted Dessert Display

VIP PACKAGE

- 30**
- Chislic
- Boneless Buffalo Wings
- Marinara Meatballs
- Vegetable Spring Rolls
- Street Taquitos
- Sliced Fresh Seasonal Fruit
- Vegetable Crudit  with Dips
- Served with corresponding Condiments



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PLATED DINNERS

PRIME RIB	Market Price
Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub, served with Cabernet Au Jus GF & DF	
TOP SIRLOIN	41
Roquefort topped Angus Sirloin finished with Mesa Sauce GF	
BARRAMUNDI	38
Topped with Vodka Shrimp Sauce GF	
STEAK MEDALLIONS	38
Grilled Petite Tenders with <i>*Choice of Sauce</i>	
TRIO PLATE	36
Grilled Petite Tenders with <i>*Choice of Sauce</i>	
Grilled Chicken Breast with <i>*Choice of Sauce</i>	
Grilled and Slow Roasted Pork Loin with <i>*Choice of Sauce</i>	
SALMON	36
Sesame Encrusted Salmon with Siracha Honey Sauce GF & DF	
DUO PLATE	35
Grilled Petite Tenders with <i>*Choice of Sauce</i>	
Grilled Chicken Breast with <i>*Choice of Sauce</i>	
STUFFED CHICKEN	34
Chicken Breast with stuffed with <i>Choice of</i>	
Quinoa & Brown Rice Medley GF & DF Boursin & Prosciutto GF	
Feta & Sun Dried Tomato GF Spinach & Artichokes	
Finished with Chardonnay Sauce GF	
SOUTH DAKOTA CHOP	31
Grilled Bone-In Pork Chop with Velouté Sauce and Caramelized Onions GF & DF	
PORK MEDALLIONS	29
Grilled and Slow Roasted Pork Tenderloin with <i>*Choice of Sauce</i>	
GRILLED CHICKEN	29
Grilled Chicken Breast with <i>*Choice of Sauce</i>	
QUINOA STUFFED ZUCCHINI BOAT	25
Zucchini stuffed with an Organic Quinoa and Brown Rice Blend, Grilled Vegetables, Pepper Jack GF	
KIDS MEAL	13
<i>Age 12 and under</i>	
Chicken Strips, Fries, Fresh Fruit DF	

***See PG 12 for Choice of Sauce**

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PLATED DINNERS SIDE OPTIONS

Accompanied by choice of Salad, Vegetable, Starch, and Dessert. Dinner Rolls with Butter, and Coffee Station included. Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count.

SALAD

Classic House Salad with Tomatoes and Cucumbers

Caesar Salad with Kalamata Olives, Shaved Parmesan, Roma Tomatoes and Croutons

Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

VEGETABLE

Roasted Garlic Green Beans

Roasted Asparagus

Roasted Medley

Roasted Hand Peeled Carrots

Brussel Sprouts

Cauliflower

STARCH

Roasted Reds

Roasted Yukons Gold

Roasted Yukons and Yams

Garlic Mashed

Mashed Sweet Potatoes

Midwestern Rice Medley

DESSERT

Key Lime Cream Bistro

Peanut Butter Cream Bistro

Red Velvet Bistro

Tiramisu Bistro

Assorted Gourmet Layer Cakes

DESSERT UPGRADE 6

Italian Lemon Layer Cake

Ultimate Chocolate Layer Cake

Gourmet Three Layer Carrot Cake

Chocolate Peanut Butter Cake

Raspberry Donut Cheesecake

**Choice Entrée Sauces*

CHICKEN

Bourbon **DF**

Lingonberry **DF**

Portabella Marsala **GF**

Gouda Cream **GF**

Scaloppini **GF**

Gazpacho **GF**

Honey Lime **GF & DF**

Cucumber Salsa **GF & DF**

Margarita **GF & DF**

PORK

Korean BBQ **DF**

Sweet & Spicy Plum **DF**

Dijon Marsala **GF**

Apple Brandy **GF**

Chipotle Maple **GF & DF**

STEAK

Red Wine Demi **DF**

Roasted Shallot **DF**

Wild Mushroom **GF**

Béarnaise **GF**

Chimichurri **GF & DF**

Mesa **GF & DF**

Cabernet Au Jus **GF & DF**

Bourbon BBQ **GF & DF**

DF = DAIRY FREE
GF = GLUTEN FREE

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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 hour and a half of continual service.

PREMIER 50

- Slow Roasted and Carved Strip Loin
- Grilled Chicken with Forestiere Sauce
- Baked Barramundi with Lemon Basil
- Pheasant Chowder
- Duchess Potatoes
- White Truffle Asparagus
- Kale and Arugula Salad with Mango
- Pineapple Dressing
- Quinoa Salad with Lime Vinaigrette
- Dinner Rolls with Butter
- Assorted Decadent Desserts
- Coffee Station

LASTING IMPRESSION 37

- Choice of 2 Entrées*
- Grilled Flank Steak with Wild Mushroom Sauce
- Grilled Salmon with Margarita Sauce
- Grilled Chicken with **Choice of Sauce*
- Lobster Mac & Cheese

Includes

- Caprese Salad
- Classic Caesar Salad
- Garlic Mashed Potatoes
- Chef's Choice Vegetable
- Dinner Rolls with Butter
- Assorted Desserts
- Coffee Station

PRAIRIE 34

- Beef Pot Roast with Au Jus
- Boneless Country Style Ribs
- Honey Lime Mesquite Chicken
- Mixed Greens with Assorted Dressings
- Twice Baked Potato Salad
- Kohlrabi and Brussel Sprout Coleslaw
- Mashed Sweet Potatoes
- Chef's Choice Vegetable
- Corn Bread Muffins with Honey Butter
- Apple Pie
- Coffee Station

FALLS 28

- Choice of 2 Entrées*
- Garlic and Parmesan Baked Cod
- Grilled Pork Loin with **Choice of Sauce*
- Grilled Chicken with **Choice of Sauce*
- Tuscan Chicken Tortellini

Includes

- Harvest Vegetable Salad
- Mixed Greens with Assorted Dressings
- Roasted Reds
- Chef's Choice Vegetable
- Dinner Rolls with Butter
- Assorted Desserts
- Coffee Station

***See PG 12 for Choice of Sauce**



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SPECIALTY 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 hour and a half of continual service. Single stations may be added on to any dinner buffet.

SHRIMP TRIO	14
Chilled Jumbo Shrimp with Cocktail Sauce, Shrimp Scampi in Chardonnay Butter and Hand Breaded Coconut Shrimp with Piña Colada Sauce	
PASTA EXTRAVAGANZA	11
Cavatappi Pasta, Alfredo, Basil Marinara, Grilled Chicken, Italian Sausage, Vegetables, Breadsticks	
TRADITIONAL	10
Vegetable Crudité with Assorted Dips, Cheese & Cracker Display, Sliced Fresh Seasonal Fruit	
DIM SUM	10
Pork Pot Stickers, Crab Rangoon and Vegetable Spring Rolls Served with Sweet Chili and Soy Sauce	
BBQ	10
Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, Slider Buns, Oil & Vinegar Coleslaw	
SLIDER BURGER	10
Grilled Beef Patties, Slider Buns, Sliced Cheeses, Assorted Condiments, Twice Baked Potato Salad	
FAJITA	9
Grilled Chicken with Sautéed Peppers and Onions, Flour Tortillas, Pepper Jack, Diced Tomatoes, Jalapeños, Pico de Gallo, Sour Cream, Guacamole	
FLATBREAD PIZZA	9
Margherita, Garlic Chicken and BBQ Pork	
WING FLING	9
Traditional Bone-In and Boneless Buffalo Wings Served with Celery, Bleu Cheese and Ranch	

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SPECIALTY STATIONS

INTOXICATING CHICKEN SATAYS	8
Whiskey BBQ, Tequila Lime and Vodka Bloody Mary Chicken Satays Served with Garden Rice	
GOURMET MAC & CHEESE	8
Sautéed Asparagus with Gouda, Pork Belly with Monterey, Buffalo Chicken with Jalapeño Cheddar	
MASHED POTATO	8
Garlic Mashed Potatoes, Mashed Sweet Potatoes, Shredded Cheddar, Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce, Roasted Shallot Sauce, Whipped Butter	
GOURMET POPCORN	8
Choice of 2 Flavors Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie, Cinnamon Caramel Corn, Holiday	
CHOWDER	8
Pheasant Chowder, Clam Chowder, Corn Chowder, Oyster Crackers, Sliced French Breads	
WARM FRUIT COBLER	7
Apple, Cherry and Peach Served with Vanilla Ice Cream	
GREENS	7
Fresh Mixed Greens and Freshly Chopped Romaine Lettuce Served with Cucumbers, Shredded Carrots, Tomatoes, Kalamata Olives, Parmesan Cheese, Garlic Herb Croutons, Assorted Dressings	
DIPPERS	7
Seasoned Beef Queso, Buffalo Chicken Dip, Jalapeño Popper Dip, Naan Bread, Tri-Color Tortilla Chips	
S'MORES	6
Roast your own Marshmallows and layer between Graham Crackers and Hershey's Chocolate	
CHEESECAKE DISPLAY	5
French Cream Cheesecake with Assorted Fruit Toppings, Nuts, Caramel, Chocolate, Whipped Topping	



ALCOHOL SERVICES

Oak View Group Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. Our new system gives our customers more ways to pay. Tap, Chip or Swipe with ease. Featuring Apple, Samsung, and Google Payments.

TOP SHELF LIQUOR SELECTIONS

Selections comparable to Crown Royal Whiskey, Crown Apple Whiskey, Jack Daniel's Whiskey, Jameson Irish Whiskey, Captain Morgan's Rum, Malibu Rum, WhistlePig Whiskey, El Jaimador Tequila, Johnny Walker Black Scotch, Kettle One Vodka, Tito's Vodka, Tanqueray Gin

IMPORT BEER/MALT SELECTIONS

Selections comparable to Fernson, Take 16 IPA, White Claw, Mike's Hard Lemonade
Seasonal Selections based on availability

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light, Busch Light, Miller Lite, Coors Light

DOMESTIC KEG BEER Approximately 128 16oz. servings **450**
Budweiser, Bud Light, Busch Light, Miller Lite, Coors Light

WINE BY THE BOTTLE

J. Lohr Merlot, Cabernet, Chardonnay, Pinot Noir **45**
Flip Flop Pinot Grigio, Moscato, Riesling **30**
House Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel **30**

SPARKLING WINE BY THE BOTTLE

Grand Asti-Spumante **30**
Sparkling Non-Alcoholic Grape Juice **20**

BAR PRICING

**See Alcohol Policies Page for Minimum Requirements*

Specialty Wine **10.50**
Top Shelf Liquor **8.50**
Import Beer/Malt 16oz **8.50**
Domestic Beer 16oz **7.50**
House Wine **7.50**
Bottled Water **3.25**
Soda **3.25**

HOST BAR PRICING *No Minimum*

Specialty Wine **10.25**
Top Shelf Liquor **8.25**
Import Beer/Malt 16oz **8.25**
Domestic Beer 16oz **7.25**
House Wine **7.25**
Bottled Water **3.00**
Soda **3.00**