



# 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 \$175 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 half hours of continual service.

## 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

## 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
- cage free scrambled eggs with cheddar
- orange juice
- coffee station

### additional items

3

## EARLY BIRD

15

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

# add ons

- |   |   |
|---|---|
| pearl sugar waffles with fruit toppings | 8 |
| and maple syrup                         |   |
| 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

**SWEET TOOTH**

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

8

8

8

8

7

**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

**MORNING PICK ME UP**

- seasonal whole fruit
- donut holes with warm icing
- coffee cake

**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	<b>60 per dozen</b>
assortment of muffins	<b>58 per dozen</b>
assortment of pastries	<b>58 per dozen</b>
assortment of fruit scones	<b>48 per dozen</b>
assortment of donuts	<b>38 per dozen</b>
coffee cake	<b>33 per dozen</b>
mini cinnamon rolls	<b>32 per dozen</b>
seasonal whole fruit	<b>32 per dozen</b>
assortment of blended yogurt cups	<b>18 per dozen</b>
seasonal sliced fruit	<b>5 per person</b>

## AFTERNOON SNACKS

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

## BEVERAGES

hot apple cider	<b>44 per gallon</b>
gourmet coffee station	<b>42 per gallon</b>
<i>flavored syrups, creamers, chocolate shavings, whipped topping</i>	
bottled fruit juices	<b>42 per dozen</b>
dark european roast coffee	<b>34 per gallon</b>
orange juice	<b>34 per gallon</b>
hot chocolate	<b>28 per gallon</b>
2% milk	<b>26 per gallon</b>
tropical fruit punch	<b>24 per gallon</b>
freshly brewed iced tea	<b>24 per gallon</b>
old-fashioned lemonade	<b>24 per gallon</b>
bottled water	<b>4 each</b>
assortment of sodas	<b>3.50 each</b>
assortment of hot teas	<b>2 each</b>



# 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.

<b>FIRE ROASTED CHICKEN FOCACCIA</b>	<b>22</b>	<b>HUMMUS GRILLED VEGETABLE SANDWICH</b> <small>df</small>	<b>22</b>
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			
<b>CHICKEN ORIENTAL WRAP</b> <small>df</small>	<b>22</b>	<b>CHICKEN BACON CAESAR WRAP</b>	<b>19</b>
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	
<b>ROASTED BEEF CIABATTA</b>	<b>22</b>	<b>GRILLED CHICKEN, WALNUT, CRANBERRY SALAD</b> <small>gf</small>	<b>19</b>
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	
<b>CUBANO PRETZEL SANDWICH</b>	<b>22</b>	<b>AMERICAN CLASSIC SANDWICH</b>	<b>19</b>
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			
<b>ITALIAN BISTRO SALAD</b> <small>gf</small>	<b>22</b>		
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.

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

## 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.

<b>WARM COMFORT</b>	<b>26</b>	<b>TEX MEX BOWLS</b>	<b>24</b>
garden salad with assortment of dressings		cilantro lime rice	
macaroni salad		chicken tinga	
swiss steak jardiniere		diced beef taco meat	
honey stung fried chicken		chili con queso	
garlic mashed potatoes		roasted street corn dip	
chef's choice vegetables		shredded romaine lettuce	
dinner rolls with butter		sliced olives	
		shredded pepper jack	
<b>TASTE OF THE MEDITERRANEAN</b>	<b>25</b>	sliced jalapeños	
mediterranean orzo pasta salad		sour cream	
minestrone soup		tortilla strips	
beef and lamb gyro meat		pico de gallo	
chicken shawarma meat		cowboy caviar	
original and red pepper hummus		chipotle charred salsa	
warm pita bread			
petite naan		<b>SPIT PIT</b>	<b>24</b>
arugula		steak house potato salad	
diced tomatoes		grilled smoked chicken with bourbon bbq sauce	
sliced olives		smoked pulled pork with tangy bbq sauce	
julienne red onions		fresh kaiser buns	
crumble feta		white cheddar macaroni and cheese with pork belly	
tzatziki sauce		bourbon and molasses baked beans	
		kettle chips	
<b>MID DAY DUET</b>	<b>24</b>	<b>BISTRO</b>	<b>23</b>
<b>choice of two entrées</b>		summer fresh pasta salad	
grilled chicken breast with <i>*choice of sauce</i>		assortment of crafted sandwiches and wraps	
roasted pork loin with <i>*choice of sauce</i>		chef's choice gourmet soup	
smoked gouda tortellini		assortment of kettle chips	
steak medallions with <i>*choice of sauce</i>	<b>7</b>		
<b>includes</b>		<b>DESSERT DISPLAY</b>	<b>3</b>
garden salad with assorted dressing		assortment of cakes and pies	
chef's choice starch		cookies, brownies, and assortment of bars	<b>4</b>
chef's choice vegetable			
dinner rolls with butter			

\*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	5 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
tortilla chips with salsa	3 per person
assortment of pinwheels	3 per piece
shrimp cocktail with assortment of sauces	3 per piece
balsamic tomato canapé	3 per piece
chocolate dipped strawberries	3 per piece

## SIZZLING

flatbread pizza	12 each
chislic with chipotle ranch	8 per person
walleye cakes with garlic aioli	7 per piece
spinach and artichoke dip	6 per person
bourbon bbq bison meatballs	6 per piece
smoked brisket wellington	6 per piece
bloody mary beef satay	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
boneless buffalo wings	3 per piece
chorizo stuffed yukons	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

### 38 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.  
Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count.

<b>PRIME RIB</b> <span>gf</span>	<b>MARKET PRICE</b>	<b>STUFFED CHICKEN</b> <span>gf</span>	<b>32</b>
black angus slow roasted for 20 hours with a smoked sea-salt rub finished with cabernet au jus		<b>choice of one</b> quinoa and brown rice medley boursin and prosciutto feta and sun dried tomato spinach and artichokes finished with chardonnay sauce	
<b>BRAISED BEEF SHORT RIB</b> <span>gf</span>	<b>40</b>	<b>PORK FLAT IRON</b> <span>gf</span>	<b>32</b>
boneless beef short ribs on parmesan polenta finished with shiitake and shallot sauce		dijon rubbed pork flat iron with wild mushroom cognac sauce	
<b>BROILED WALLEYE</b> <span>gf</span>	<b>36</b>	<b>PORK MEDALLIONS</b>	<b>27</b>
walleye fillet broiled in chardonnay butter finished with bearnaise sauce		grilled and slow roasted pork tenderloin with <b>*choice of sauce</b>	
<b>STEAK MEDALLIONS</b>	<b>36</b>	<b>GRILLED CHICKEN</b>	<b>27</b>
grilled petite tenders with <b>*choice of sauce</b>		grilled boneless chicken breast with <b>*choice of sauce</b>	
<b>TRIO PLATE</b>	<b>36</b>	<b>VEGETARIAN WHITE CHEDDAR ORZO</b>	<b>24</b>
grilled petite tenders with <b>*choice of sauce</b> grilled chicken breast with <b>*choice of sauce</b> grilled and slow roasted pork tenderloin medallion with <b>*choice of sauce</b>		white cheddar orzo pasta accompanied by roasted vegetable bundles finished with roasted red pepper sauce	
<b>DUO PLATE</b>	<b>34</b>	<b>KIDS MEAL</b>	<b>15</b>
grilled petite tenders with <b>*choice of sauce</b> grilled chicken breast with <b>*choice of sauce</b>		age 12 and under chicken strips, potato wedges, fresh fruit	
<b>SESAME SALMON</b> <span>gf/df</span>	<b>33</b>		
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.  
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

5

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  
gaspacho 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.

## GREAT FACES, GREAT PLACES

*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

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  
apple pie  
coffee station

59

## LASTING IMPRESSION

**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  
assortment of desserts  
coffee station

39

## FALLS

**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  
assortment of desserts  
coffee station

30

38

\*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.

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



# alcohol

OVG 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. Sales tax of 8.7% will be added to each transaction.

## STANDARD SELECTIONS

### TOP SHELF LIQUOR

selections comparable to crown royal whiskey, pendleton whiskey, captain morgan's rum, malibu rum, 1792 bourbon, corizon tequila, wheatleys vodka, tanqueray 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 45  
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	19.00
canned cocktail	12.00
specialty wine	10.50
top shelf liquor - single	9.50
16oz import beer/malt beverage	9.00
16oz domestic beer	8.00
house wine	7.50
bottled water	4.00
soda	3.50

## HOST BAR PRICING

*No minimum required*

top shelf liquor - double	18.50
canned cocktail	11.75
specialty wine	10.25
top shelf liquor - single	9.25
16oz import beer/malt beverage	8.75
16oz domestic beer	7.75
house wine	7.25
bottled water	3.75
soda	3.25