



CATERING MENU

BREAKFAST

25 GUEST MINIMUM

BUILD YOUR OWN BREAKFAST

includes orange juice, water, & coffee service

\$26.00 PER GUEST

CHOOSE TWO

FRESH FRUIT MEDLEY (GF) (VG) (DF)

WHOLE FRUIT

ASSORTED MUFFINS (CN)

CINNAMON ROLL (CN)

MINI PASTRY ASSORTMENT (CN)

YOGURT BAR (CN)

vanilla yogurt served with sliced almonds,
mixed berries, and granola

BREAKFAST SANDWICHES

CHOOSE UP TO TWO

CRISPY MAPLE CHICKEN BISCUIT

**SMOKED HAM, EGG, & SWISS CHEESE
ENGLISH MUFFIN**

SAUSAGE, CHEESE, & EGG CROISSANT

**EGG WHITE, SPINACH, & TOMATO JAM
BAGEL** (V)

SAUSAGE BREAKFAST BURRITO

scrambled eggs, potato, sausage, cheese & salsa roja, served
with sour cream & hot sauce

*gluten-free sandwich option available for an additional 2.50
each.

ALL AMERICAN BUFFET

vegetarian & gluten free options available

\$27.00 PER GUEST

SCRAMBLED CAGE FREE EGGS (GF) (V) (DF)

HICKORY SMOKED BACON (GF) (DF) & **PORK SAUSAGE LINK** (GF) (DF)

COUNTRY BREAKFAST POTATOES (V)

BUTTERMILK PANCAKES WITH BUTTER & SYRUP (V)

SEASONAL SLICED FRESH FRUIT (GF) (VG) (DF)

ORANGE JUICE & HOT COFFEE SERVICE

KETCHUP & HOT SAUCE

MADE-TO-ORDER EGGS

includes chef attendant

\$15.00 PER GUEST

eggs any style, egg whites, cage-free eggs, omelet, cheddar jack, cured ham, smokey bacon, spinach, roasted mushrooms, onions,
tomatoes, bell peppers, salsa roja, hot sauce

(GF) Gluten-Free (V) Vegetarian (VG) Vegan (DF) Dairy Free (NF) Nut-Free (CN) Contains Nuts



BREAKFAST ON THE GO

25 GUEST MINIMUM

BREAKFAST BOX 1

\$20.00 EACH

SEASONAL MUFFIN GF V CN

FRESH SEASONAL FRUIT CUP GF VG DF

CHOBANI YOGURT GF V

INDIVIDUAL BOTTLE OF FRUIT JUICE

BREAKFAST BOX 2

\$22.00 EACH

BAGEL WITH CREAM CHEESE V

WHOLE FRUIT GF VG DF

HARD BOILED EGG GF V DF

CHOBANI YOGURT GF V

INDIVIDUAL BOTTLE OF FRUIT JUICE

BREAKFAST SAMMIES

\$9.00 EACH

CHOOSE UP TO TWO

CRISPY CHICKEN BISCUIT

SMOKED HAM, EGG, & SWISS CHEESE
ENGLISH MUFFIN

SAUSAGE, CHEESE, & EGG CROISSANT

EGG WHITE, SPINACH, & TOMATO JAM
BAGEL V

*gluten-free sandwich option available
for an additional 2.50 each.



GF Gluten-Free V Vegetarian VG Vegan DF Dairy Free NF Nut-Free CN Contains Nuts



A LA CARTE BREAKFAST

25 GUEST MINIMUM OR BY THE DOZEN

THE SCHMEAR **\$6.00 PER GUEST**
assorted local bagels with cream cheese,
peanut butter, jelly, butter

YOGURT BAR **\$7.50 PER GUEST**
vanilla yogurt served with sliced almonds,
mixed berries & granola

**SAUSAGE BREAKFAST
BURRITOS** **\$9.00 PER GUEST**
scrambled eggs, potato, sausage, cheese & salsa roja,
served with sour cream & hot sauce

**VEGETARIAN BREAKFAST
BURRITOS** **\$9.00 PER GUEST**
scrambled eggs, potato, cheese & salsa roja,
served with sour cream & hot sauce

**BUTTERMILK BISCUITS
& SAUSAGE GRAVY** **\$4.00 PER GUEST**

HOT OATMEAL BAR **\$8.00 PER GUEST**
with brown sugar, whipped butter, raisins,
mixed berries, coconut flakes

**SEASONAL FRUIT
DISPLAY** **\$5.00 PER GUEST**

**MINI PASTRY
ASSORTMENT** **\$22.00 PER DOZEN**

**FRESH BAKED
CINNAMON ROLLS** **\$32.00 PER DOZEN**
with icing

**FRESH BAKED CINNAMON
SUGAR DONUTS** **\$22.00 PER DOZEN**
with coffee caramel sauce

WHOLE FRUIT **\$30.00 PER DOZEN**

Gluten-Free Vegetarian Vegan Dairy Free Nut-Free Contains Nuts



GOURMET SANDWICHES & SALADS

PRICED PER GUEST

BUFFET OFFERINGS

\$28.00 PER GUEST

METRO DELI

create your own sandwich masterpiece with all natural deli meats & cheeses

ASSORTED DELI MEATS

turkey, ham, & roast beef

SLICED CHEESE ASSORTMENT

SPROUTED MULTIGRAIN & SOURDOUGH BREADS

TOPPINGS & CONDIMENTS

lettuce, tomato, onions, pickles, & condiments

FARMER SALADS CHOOSE ONE

add chicken to any salad for \$3.00

BISTRO SALAD ^{GF}

spring greens, salami, tomato, fresh mozzarella, garbanzo beans, pepperoncini served with croutons, vinaigrette & ranch dressing

GRILLED VEGETABLE PASTA SALAD ^{VG} ^{DF}

cavatappi pasta, grilled vegetables, & tomatoes, tossed with champagne vinaigrette

DELUXE GARDEN SALAD ^{GF} ^V

baby greens, tomato, cucumber, red onions, bleu cheese crumbles, & hard-boiled eggs served with croutons, vinaigrette, & ranch dressing

SIDES CHOOSE TWO

APPLES & ORANGES

ASSORTED POTATO CHIPS

POPPYSEED COLESLAW

GRANOLA BARS ^{CN}

KETTLE CHIPS

SUN CHIPS

DESSERTS

CHOOSE ONE

CHOCOLATE FUDGE BROWNIES ^{CN}

ASSORTED COOKIES ^{CN}

INDIVIDUAL YOGURTS

^{GF} Gluten-Free ^V Vegetarian ^{VG} Vegan ^{DF} Dairy Free ^{NF} Nut-Free ^{CN} Contains Nuts



BOX LUNCHES

25 GUEST MINIMUM

METRO DELI BOX LUNCHES **\$24.00** PER GUEST

CHOOSE UP TO THREE OPTIONS

Each box will include a sandwich, chips, deli style salad, dessert & canned water

ROAST TURKEY ON SPROUTED MULTIGRAIN

brie, baby spinach, caramelized onions, strawberry preserves

HERB-ROASTED CHICKEN CIABATTA

roasted tomatoes, wilted baby spinach, sliced provolone, herb aioli

ROAST BEEF SIRLOIN ON FOCACCIA

onion jam, arugula, tomato, boursin cream cheese

CHICKEN SALAD WRAP

mayonnaise, dried cranberries, almonds, lettuce, tomato

SMOKED HAM & SWISS ON PRETZEL BREAD

lettuce, tomato, dijonnaise

GRILLED VEGAN WRAP

grilled vegetables, tomato, lettuce, cucumber, hummus

*gluten-free sandwich available for an additional \$2.50 each

ENTRÉE SALAD BOX LUNCHES

CHOOSE UP TO TWO OPTIONS

served with dressing, dinner roll, butter & oreo cookies

VEGAN GREEK SALAD

\$14.00 PER GUEST

mixed greens, red onion, tomato, kalamata olives, chickpeas, pepperoncini & vinaigrette

CHICKEN CAESAR SALAD **\$16.00** PER GUEST

crisp romaine, grilled chicken, shaved parmesan, garlic croutons & creamy caesar dressing

CHICKEN FAJITA SALAD **\$17.00** PER GUEST

mixed greens, ancho grilled chicken, red onion, bell peppers, cheddar jack cheese, fried tortilla strips, & chipotle ranch dressing



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

CHEF'S DELI MARKET BUFFET

SOUP, SALAD, & SANDWICH

\$25.00 PER GUEST

our deli market station is composed of the freshest ingredients.
served with freshly baked assorted cookies, iced tea, & water service.

SOUP CHOOSE ONE

add an additional soup for \$2.50 per guest

LOADED POTATO

loaded with buttery Yukon gold potatoes and finished with smoked bacon, cheddar cheese, sour cream, scallions

CORN CHOWDER

smoky combination of sweet corn, hearty potatoes and bacon with celery, red pepper, onions

TOMATO FLORENTINE

tomatoes, pasta, spinach and parmesan cheese in a tomato-beef broth, italian herbs, touch of garlic

CHICKEN NOODLE

classic, slow cooked chicken and tender egg noodles in seasoned chicken broth with carrots, celery, parsley

GARDEN VEGETABLE

seasonal vegetables in a delicate vegetable broth

ASSORTMENT OF CHEF'S SIGNATURE HALF SANDWICHES CHOOSE UP TO THREE

*gluten-free sandwiches available for an additional \$2.50 each

ROAST TURKEY ON SPROUTED MULTIGRAIN

brie, baby spinach, caramelized onion, strawberry preserves

CHICKEN SALAD WRAP

mayonnaise, dried cranberries, almonds, lettuce, tomato

SMOKED HAM AND SWISS ON SOURDOUGH

lettuce, tomato, dijonaise

GRILLED VEGAN WRAP

grilled vegetables, tomato, lettuce, cucumber, hummus

SALADS CHOOSE TWO

CAESAR SALAD

crisp romaine, shaved parmesan, creamy caesar dressing, garlic croutons on the side

BABY RED POTATO SALAD

applewood bacon, scallions

CREAMY SOUTHERN POPPYSEED COLESLAW

cabbage, carrots, poppy seeds

BIBB SALAD

bibb lettuce, roasted pears, walnuts, goat cheese, red onions served with champagne vinaigrette & ranch dressing

SOUTHERN BERRY SALAD

baby greens, strawberries, blueberries, blackberries, spiced pecans, & blue cheese served with balsamic vinaigrette & ranch dressing

SPINACH APPLE SALAD

walnuts, goat cheese, red onions served with champagne vinaigrette & ranch dressing

VEGETABLE PASTA SALAD

cavatappi pasta, grilled vegetables & tomatoes, tossed with champagne vinaigrette



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Vegetarian



Vegan



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Contains Nuts

SIMPLE BUFFETS

25 GUEST MINIMUM

TEX MEX \$20.00 PER GUEST

TACO BAR SELECTIONS

CHOICE OF TWO

CHICKEN FAJITAS (GF) (DF)

CHORIZO BEEF (GF) (DF)

ANCHO POTATO & EGG (V)

SMOKED SWEET RED PEPPER
BEANS MEDLEY (GF) (VG) (DF)

SERVED WITH

MEXICAN STREET CORN SALAD (GF) (V)

FIESTA RICE (GF) (V)

ASSORTED ITEMS & TOPPINGS

flour & corn tortillas, pico de gallo, lettuce, cheese,
sour cream, guacamole

FRESHLY BAKED COOKIES (CN)

ICED TEA & WATER SERVICE

OFF THE GRILL \$22.00 PER GUEST

ENTREES CHOICE OF TWO

GRILLED ANGUS BEEF BURGER (GF) (DF)

BLACK BEAN GARDEN BURGERS (VG) (DF)

BEER BRATWURST (DF)

ALL-BEEF HOT DOGS (GF) (DF)

MESQUITE GRILLED CHICKEN BREAST (GF) (DF)

SERVED WITH

VEGETABLE POPPYSEED SLAW (GF) (V) (DF)

ASSORTED ITEMS & TOPPINGS

brioche buns, lettuce, tomato, onions, pickles, condiments

SLICED CHEESE ASSORTMENT

CAJUN KETTLE CHIPS (V) (DF)

FRESHLY BAKED COOKIES (CN)

ICED TEA AND WATER SERVICE



SOUTHERN COMFORT \$24.00 PER GUEST

GARDEN SALAD

served with croutons, sunflower seeds, ranch,
dressing & balsamic vinaigrette

SOUTHERN FRIED CHICKEN

BBQ PULLED PORK WITH BBQ SAUCE (GF) (DF)

HOMEMADE MACARONI & CHEESE (V)

FRESH STEAMED GREEN BEANS (GF) (V) (DF)

DIXIE STYLE COLE SLAW (GF) (V) (DF)

BISCUITS WITH BUTTER

CHOCOLATE CREAM PIE

ICED TEA & WATER SERVICE

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ITALIAN COMIDA

\$33.00 PER GUEST

TOSSED CAESAR SALAD

crisp romaine, shaved parmesan, garlic croutons, served with creamy caesar dressing

** salad can be served un-tossed upon request to accommodate vegan and gluten free guests*

WHOLE WHEAT PENNE & CAVATAPPI

** gluten-free pasta available upon request for an additional \$1.50 per guest*

PASTA TOPPINGS CHOICE OF TWO

MARINARA (GF) (VG) (DF)

LEMON ALFREDO (V)

PUTTANESCA (GF) (DF)

BOLOGNAISE (DF)

CHEDDAR SAUCE (V)

SERVED WITH

SLICED GRILLED CHICKEN (GF) (DF)

SEASONAL VEGETABLES (GF) (V)

with fresh herbs vinaigrette

PARMESAN CHEESE

GARLIC BREAD

ASSORTED BROWNIES (CN)

ICED TEA & WATER SERVICE

BUILD YOUR OWN ASIAN BOWL

\$30.00 PER GUEST

served with vegetable spring rolls & dessert

PROTEIN CHOOSE TWO

TAMARI MARINATED CHICKEN THIGHS (GF) (DF)

GINGER BEEF (GF) (DF)

CRISPY TOFU (GF) (DF)

GARLIC SHRIMP (GF) (DF)

BASE CHOOSE TWO

WHITE RICE (GF) (V)

BROWN RICE (GF) (V)

RICE NOODLE (GF) (VG) (DF)

UDON NOODLE (VG) (DF)

VEGGIES CHOOSE TWO

BROCCOLI (GF) (VG) (DF)

SUGAR SNAP PEAS (GF) (VG) (DF)

JULIENNE PEPPERS & ONIONS (GF) (VG) (DF)

SAUTEED MUSHROOMS (GF) (V)

SERVED WITH

TOPPINGS INCLUDED

sesame seeds, chili pepper flakes, green onions, matchstick carrots, toasted almonds, sweet red peppers

SAUCES INCLUDED

tamari (gluten free soy sauce), sweet chili, & teriyaki glaze

COCONUT LIME DELIGHT

mini key lime pie with coconut lime sauce

ICED TEA & WATER SERVICE



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

DINNER BUFFETS

all dinner buffets include water & iced tea

AMERICAN BOUNTY

2 ENTREES **\$37.00** PER GUEST
3 ENTREES **\$42.00** PER GUEST

SALADS & SIDES

GARDEN SALAD

croutons, sunflower seeds, balsamic vinaigrette & ranch dressing

YUKON GOLD GARLIC MASHED POTATOES

SEASONAL VEGETABLES

COUNTRY STYLE CORNBREAD

honey butter

ENTRÉE SELECTIONS

CARVED SANTA MARIA BEEF LOIN

petite beef tender finished with basil-compound butter

CHICKEN BRUSCHETTA

topped fresh mozzarella, pico de gallo, pesto cream sauce

CITRUS GLAZED WILD SALMON

WILD RICE STUFFED

PORTABELLA MUSHROOM

herb vinaigrette

DESSERT

CINNAMON SPICE BREAD PUDDING

butterscotch caramel sauce

MEXICAN FIESTA

\$33.00 PER GUEST

SOUTHWEST SALAD

fresh chopped romaine, iceberg & baby spinach, roasted corn, black beans, cherry tomatoes, roasted peppers, cheddar jack cheese, & tortilla strips served with ranch dressing & cilantro lime vinaigrette

SOUTHWESTERN VEGETABLE

MEDLEY

sauteed zucchini, yellow squash, roasted peppers, corn, and charred red onions with fresh cilantro

MEXICAN RICE PILAF

CHEESE ENCHILADAS

roasted onion, red enchilada sauce, cheddar jack cheese

ANCHO LIME MARINATED GRILLED CHICKEN FAJITAS

flour and corn tortillas

TOPPINGS INCLUDED

salsa roja, sour cream, shredded cheddar cheese, and sliced jalapenos

BAVARIAN CREAM FILLED CHURROS

ITALIAN

\$32.00 PER GUEST

CHOPPED ROMAINE & BABY

SPINACH SALAD

cherry tomatoes, kalamata olives, crispy capers, red onions & shaved parmesan cheese, served with creamy caesar & champagne vinaigrette

MARINATED CUCUMBER SALAD

garbanzo beans, red onions, baby arugula & cherry tomatoes tossed in balsamic vinaigrette

ROSEMARY BRAISED

CHICKEN BREAST

green olives & sundried tomatoes

CAVATAPPI

roasted zucchini, red onions, yellow squash & roasted red peppers tossed in roasted garlic white wine sauce

FRESHLY BAKED GARLIC BREAD

ROASTED CAULIFLOWER & AGAVE BABY CARROTS

CHOCOLATE CHIP CANNOLIS



Gluten-Free



Vegetarian



Vegan



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Nut-Free



Contains Nuts



25 GUEST MINIMUM

DIY BBQ

\$37.00 PER GUEST

SALADS CHOICE OF ONE

VEGETABLE POPPYSEED SLAW (GF) (V) (DF)

PINEAPPLE-BACON SLAW (GF) (DF)

SMOKED SAUSAGE POTATO SALAD (GF)

MIXED GREENS SALAD (V)
croutons, ranch dressing & vinaigrette

DILL AND FRESH VEGETABLE PASTA SALAD (V)

ENTREES CHOICE OF TWO

HICKORY BEEF BRISKET (GF) (DF)

APRICOT GLAZED PORK LOIN (GF) (DF)

MESQUITE CHICKEN LEGS (GF) (DF)

SMOKED CORN & CHEESE STUFFED ZUCCHINI (GF) (V)

SMOKED RED PEPPERS STUFF WITH BLACK BEAN RELISH (GF) (VG) (DF)

SIDES CHOICE OF TWO

BORRACHO BEANS (DF)

HOMESTYLE MAC AND CHEESE (V)

WATERMELON WEDGES (GF) (VG) (DF)

KETTLE POTATO CHIPS (V) (DF)

CORNBREAD WITH BUTTER (V)

SWEET ROLLS WITH BUTTER (V)

MASHED ROSEMARY SWEET POTATOES (GF) (VG) (DF)

GARDEN VEGETABLE SUCCOTASH (GF) (V) (DF)

BUTTERED CORN ON THE COB (GF) (V)

DESSERTS CHOICE OF ONE

COOKIES & BROWNIES (CN)

PECAN PIE (CN)

FLOURLESS CHOCOLATE CAKE (GF)

CHEF'S CHOICE CREAM PIES (CN)

APPLE PIE (CN)

SEASONAL FRUIT COBBLER (CN)

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PLATED DINNER SELECTIONS

all plated dinners are accompanied with a choice of salad and dessert
chef's selection of fresh seasonal vegetable, starch, rolls & butter and water service

25 GUEST MINIMUM

SALAD COURSE CHOICE OF ONE

ROMAINE SALAD GF DF CN

romaine with shredded parmesan, garlic croutons, & cherry tomatoes. served with balsamic vinaigrette & creamy lemon dressing

SPRING MIX SALAD GF DF V

spring mix with caramelized onions, marinated artichoke hearts, cherry tomatoes, & sunflower kernels. served with herb vinaigrette & bleu cheese dressing

CANDIED PECANS SALAD GF VG DF CN

mesclun greens, dried apples, candied pecans, & dried cranberries. served with citrus vinaigrette & ranch dressing

SPINACH SALAD

spinach salad with cherry tomatoes, sliced baby portobello mushrooms, & garlic croutons, served with apple-bacon dijon vinaigrette & ranch dressing

WEDGE SALAD GF DF V

iceberg wedge, cherry tomatoes, red onion, & bleu cheese crumbles. served with bleu cheese & balsamic vinaigrette

STRAWBERRY SPINACH SALAD GF VG DF

spinach, endive, & strawberries, served with raspberry vinaigrette

PLATED DUAL ENTREES

PAN SEARED CHICKEN BREAST GF DF & GRILLED PESTO SHRIMP GF CN

\$42.00 PER GUEST

PETITE SIRLOIN STEAK GF DF & GARLIC HERB SHRIMP GF DF

\$44.00 PER GUEST

GRILLED PETITE FILET GF DF & HERB CRUSTED SALMON DF

\$48.00 PER GUEST



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

ENTREES CHOICE OF TWO MAINS

CHICKEN

STUFFED CHICKEN BREAST **\$36.00** PER GUEST
roasted chicken breast stuffed with smoked ham & provolone, served with smoked onion cream

HERB CRUSTED CHICKEN BREAST **\$35.00** PER GUEST
boursin cheese & sweet balsamic reduction

CHICKEN DE PROVENCE **\$40.00** PER GUEST
roasted chicken breast with french herbs, served with lemon lavender alfredo sauce

PORK

PARMESAN CRUSTED PORK LOIN **\$35.00** PER GUEST
red wine marinara sauce

TROPICAL GRILLED PORK CHOP **\$35.00** PER GUEST
fruit & herb chutney

BEEF

GRILLED SIRLOIN **\$40.00** PER GUEST
merlot demi-glace, boursin cheese

CAJUN RIBEYE STEAK **\$45.00** PER GUEST
herb compound butter

CHIMICHURRI FLANK STEAK **\$48.00** PER GUEST
citrus-marinated with cilantro-garlic sauce

SEAFOOD

HERB CRUSTED SALMON **\$37.00** PER GUEST
roasted corn pico

TERIYAKI SALMON FILET **\$40.00** PER GUEST
teriyaki-marinated salmon with sesame seeds

RAINBOW TROUT FILLET **\$40.00** PER GUEST
butterflied trout finished with lemon tarragon bearnaise

VEGETARIAN

CAJUN PASTA PRIMAVERA **\$28.00** PER GUEST
fettuccine with garden vegetables in a creamy cajun vodka sauce

POTATO AND WILD MUSHROOM GALETTE **\$28.00** PER GUEST
white truffle oil and seasonal vegetables

TOMATO BRUSCHETTA PORTABELLA CAP **\$30.00** PER GUEST
roasted portabella mushroom caps filled with bruschetta, topped with mozzarella cheese and drizzled with balsamic reduction

PLATED DESSERT SELECTIONS CHOICE OF ONE

CHOCOLATE PEANUT BUTTER CAKE **CN**
with mixed berry drizzle

ITALIAN LEMON CREAM CAKE

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE CAKE **GF**

CLASSIC CRÈME BRULEE **GF NF**

TIRAMISU

DULCE DE LECHE CHEESECAKE

FRUIT FORREST PIE **V DF NF**

GF Gluten-Free **V** Vegetarian **VG** Vegan **DF** Dairy Free **NF** Nut-Free **CN** Contains Nuts



A LA CARTE BREAK

25 GUEST MINIMUM OR BY THE DOZEN

MORE CHEESE PLEASE (V) **\$14.00** PER GUEST
local & imported cheese display including cubed cheddar, swiss, colby jack, and sliced provolone cheeses, dried fruits, crackers

SNACK HOUR (V) **\$14.00** PER GUEST
assorted individually wrapped candy, chips, fresh baked cookies, buttered popcorn, assorted sodas

THE WHOLE ORCHARD (GF) (VG) (DF) **\$30.00** PER DOZEN
assorted fresh fruit including apples, sunkist oranges, seasonal fruit

CHIPS & HOUSE SALSA (GF) (VG) (DF) **\$6.00** PER GUEST

FRESH POPPED POPCORN (GF) (VG) (DF) **\$5.00** PER GUEST

KETTLE CHIPS & RANCH ONION DIP (V) **\$6.00** PER GUEST

VEGETABLE CRUDITE (V) **\$6.50** PER GUEST
hummus, ranch dip

SLICED FRESH FRUIT (GF) (V) **\$6.50** PER GUEST
agave yogurt dip

ASSORTED COOKIES (CN) **\$15.00** PER DOZEN

TOFFEE BLONDIE (CN) **\$45.00** PER DOZEN
butterscotch brownie with chocolate chunks, butter toffee

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DESSERT

CREATE YOUR OWN DESSERT DISPLAY

FLOURLESS CHOCOLATE TORTE ^{GF}	\$88.00 PER DOZEN
FRESH BAKED ASSORTED COOKIES ^{CN}	\$15.00 PER DOZEN
CHOCOLATE DIPPED STRAWBERRIES ^{GF}	\$40.00 PER DOZEN
CINNAMON SUGAR DONUTS ^{GF} coffee caramel sauce	\$22.00 PER DOZEN
ASSORTED CHEESECAKES ^{CN} new york, raspberry swirl, chocolate layer, chocolate chip	\$50.00 PER DOZEN
ASSORTED BUFFET CAKES ^{CN} carrot, chocolate, apple spice, lemon poppyseed	\$50.00 PER DOZEN
BLONDIES & BROWNIES ^{CN}	\$44.00 PER DOZEN
FRUIT FOREST PIE ^{VG} ^{DF}	\$60.00 PER DOZEN
CRÈME BRULEE ^{GF}	\$60.00 PER DOZEN



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

ACTION STATIONS

includes 2 chef attendants

MINIMUM GUARENTEE OF 50 GUESTS

ITALIAN TRATTORIA \$20.00 PER GUEST

SELECT TWO

CHEESE TORTELLINI (V)
spinach & mushroom cream sauce

BUCATINI (NF)
tomato sauce, parmesan, applewood bacon, & fresh basil

CLASSIC BOLOGNESE (NF)
bolognese over rigatoni pasta with parmesan, chili flakes, & fresh herbs

CHICKEN FETTUCINIE ALFREDO
peas, broccoli, & parmesan

PASTA PRIMAVERA (V)
linguini with seasonal vegetables, mushrooms, fresh herbs, & crème fraîche

SLICED GARLIC BREAD

*gluten-free pasta available upon request \$2.50 per person

THE TAQUERIA \$19.00 PER GUEST

TWO PER GUEST

FRESH OFF THE GRILL STREET TACOS

CHOOSE THREE

GARLIC SHRIMP (GF) (DF)

YUCATAN CHICKEN (GF) (DF)

SHREDDED BEEF (DF)

ANCHO BLACK BEANS (GF) (VG) (DF)

SERVED WITH

corn and flour street tortilla, shredded cabbage, diced cucumbers, diced onions, pico de gallo, radishes, lime, cilantro, queso fresco, salsa arbol, salsa verde, salsa roja

ASIAN LETTUCE WRAPS \$20.00 PER GUEST

SELECT THREE

GARLIC GINGER BEEF (DF)

SEASONED SEARED CHICKEN (DF)

CRISPY TOFU (V) (DF)

SLICED PORTABELLA MUSHROOMS (GF) (VG) (DF)

GARLIC SHRIMP (GF) (DF)

SERVED WITH

water chestnuts, baby corn, fresh chopped scallions, toasted almonds, julienne carrots, & sweet peppers



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CARVING STATION

carver fee additional \$100

25 GUEST MINIMUM

ROAST BEEF TENDERLOIN GF

beef tenderloin pan-seared and then slowly roasted served with rosemary demi-glaze

\$38.00 PER GUEST (6 OZ)

SLOW ROASTED PRIME RIB GF DF

served with horseradish cream and rosemary-infused au jus

\$36.00 PER GUEST (6 OZ)

HERB ROASTED BEEF ROUND GF

served with horseradish cream and garlic herb demi-glaze

\$36.00 PER GUEST (6OZ)

BONELESS PIT HAM GF DF

brown sugar glaze and pineapple chutney

\$14.00 PER GUEST (6OZ)

OVEN ROASTED TURKEY BREAST

served with orange cranberry chutney and turkey gravy

\$10.00 PER GUEST (6OZ)



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Nut-Free



Contains Nuts

DISPLAYED APPETIZERS

PRICED PER UNIT OF 50

CHICKEN

SOUTHWEST CHICKEN QUESADILLAS \$150.00
with avocado creme

CHICKEN TENDERS \$155.00
with ranch, bbq sauce
PIECE COUNT VARIES DEPENDING ON SIZE | AVERAGE 40-50/PC PER ORDER

CHICKEN SALAD CROSTINI \$130.00
with kiwi-jalapeno salsa

SMOKED CHICKEN WINGS \$180.00
choice of buffalo, bbq, or naked wings
with ranch, bleu cheese dip, celery, carrot sticks

SOUTHWEST CHICKEN EGG ROLLS \$200.00
with chipotle ranch

DUCK BACON & SWEET CORN WONTONS \$210.00
sweet chili sauce

PORK

STUFFED MUSHROOMS \$158.00
bleu cheese and fennel sausage



ANTIPASTI SKEWERS  \$175.00
pepperoni, cheese, tomato, basil, & olive oil

MINI CUBANO SANDWICHES \$250.00
ham, smoked pork, swiss, mustard, & pickles

PULLED PORK SLIDERS  \$250.00
served with sweet bbq sauce & crispy fried onions

SEAFOOD

COCONUT SHRIMP   \$150.00
sweet chili sauce

CHILI-GARLIC SHRIMP SATAY   \$155.00
basil-mint sauce

MARYLAND STYLE CRAB CAKE  \$210.00
lemon and remoulade sauce

SMOKED SALMON LOX CROSTINI \$200.00
smoked salmon, cream cheese, red onions, & capers

BEEF

MARINARA OR BBQ MEATBALLS \$185.00


COWBOY BEEF CROSTINI \$175.00
coffee-encrusted beef, goat cheese, pickled red onions

CHEDDAR BACON BURGER SLIDERS \$270.00

VEGETARIAN

ISRAELI SALAD CUPS   \$75.00
phyllo pastry filled with israeli tabbouleh salad

JALAPENO POPPERS  \$100.00
with buttermilk ranch


ITALIAN ARANCINI  \$85.00
breaded rice balls filled with tomatoes, peas, mushrooms & mozzarella cheese, served with marinara sauce

CREAMED SPINACH AND ARTICHOKE WONTON CUPS  \$130.00

CAPRESE SALAD SKEWER   \$115.00

CHARRED POBLANO AND CORN TOSTADA   \$105.00
with red pepper aioli

SOFT PRETZEL STICKS  \$165.00
with beer cheese dip

SPANAKOPITA  \$250.00
spinach & feta cheese filled filo dough tzatziki sauce

VEGETABLE SPRING ROLLS   \$160.00
sweet chili sauce

TOMATO BASIL BRUSCHETTA  \$130.00



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Vegetarian



Vegan



Dairy Free



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BEVERAGES

BULK BEVERAGE SERVICE

all packages include disposable cups.
upgrade to glassware for \$1.00 per guest

ICE WATER	\$5.00 PER GALLON
ICED TEA OR LEMONADE	\$22.00 PER GALLON
choose from sweet or unsweetened tea	
COFFEE SERVICE	\$25.00 PER GALLON
freshly brewed decaf and caffeinated coffee with cream and assorted sweeteners on the side	
HOT TEA	\$20.00 PER GALLON
hot water with herbal tea bags & assorted sweeteners on the side	
HOT CHOCOLATE	\$25.00 PER GALLON
ALL DAY HOT BEVERAGE PACKAGE	\$16.00 PER GUEST
freshly brewed decaf & caffeinated coffee, hot water, & assorted teas with cream & assorted sweeteners on the side <i>this package is for a maximum of 6 hours and remains in the same location all day</i>	
ALL DAY BEVERAGE PACKAGE	\$17.50 PER GUEST
freshly brewed coffee, decaf coffee, assorted teas, soft drinks, bottled water <i>this package is for a maximum of 6 hours and remains in the same location all day.</i>	

BEVERAGES A LA CARTE

BOTTLED WATER	\$5.50 EACH
16oz aquafina aluminum water bottles	
ASSORTED SOFT DRINKS	\$4.50 EACH
pepsi, diet pepsi, dr. pepper, starry	
ASSORTED BOTTLED JUICES	\$4.00 EACH

BAR OPTIONS

please ask our ovg sales representative about host/cash
bar options available for your event.

CASH BAR/HOSTED BAR

PREMIUM LIQUOR	\$12.00 EACH
WELL LIQUOR	\$10.00 EACH
WINE BY THE GLASS	\$12.00 EACH
CANNED WINE	\$14.00 EACH
DOMESTIC CANNED BEER	\$8.00 EACH
PREMIUM CANNED BEER	\$9.00 EACH
ASSORTED SOFT DRINKS	\$4.50 EACH
AQUAFINA BOTTLED WATER	\$5.50 EACH
ASSORTED BOTTLED JUICE	\$4.00 EACH

WINE SELECTION

ask us about our selection

DRAFT BEER SELECTION

DOMESTIC KEG	\$400.00
coors banquet, coors light	
SPECIALTY KEG	\$500.00
voodoo ranger, guinness	

*please ask our ovg hospitality premium services manager
about premium liquor brands

bartender fee of \$140 will be charged per bartender every four
(4) hours



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FOOD & BEVERAGE SERVICE POLICY

OUTSIDE FOOD & BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the OVG Hospitality team has concerns over the wholesomeness of these products when taken off property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premise at any time.

BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to complement your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with the Colorado Liquor Enforcement Division, OVG reserves the right to ask patrons for proper identification for alcoholic beverage service and OVG holds the right to refuse alcohol service to intoxicated or underage guests.

GUARANTEES

A Final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split entrée, the client is responsible for notifying OVG Hospitality of the exact count of each item (7) working days prior to the event. The billing will be based on either your minimum guarantee (even if fewer guests are in attendance) or the actual guest count, whichever is greater.

All catered functions at THE RANCH will require a minimum purchase of \$500. If your event does not meet this requirement, please consult with the Premium Service Manager.

BILLING

A 50% deposit is due with the return of the signed agreement. All events require a pre-client information form with complete credit card information returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event on the day of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your needs. The menu must be finalized two weeks prior to the event. Menu modifications within one week of the event resulting in lower quantities or removal of menu items will result in 100% of the original charges.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with advanced notice of 72 hours or more.

CHINA SERVICE

China service is standard for all dinner buffets and plated dinners. Please ask our Premium Services Manager for any special request with advanced notice of 72 hours or more.

LINENS

Please ask our Premium Services Manager for information regarding linens for your event.

CANCELLATION

In the event of a cancellation prior to (2) weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by email to the Premium Services Manager. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected banquet event order (s) or signed agreement, whichever is greater.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 22.5% Management Charge and 6.95% Sales Tax. This Management Charge is the sole property of the food & beverage company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages) and is not charged in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge for any wait staff employee, service bartender, or other employee. No part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guest.

CONTACT INFORMATION

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