



**blue  
arena**

**THE RANCH**  
Proudly owned by Larimer County



# CATERING MENU

**OVG** Hospitality



# BREAKFAST

25 GUEST MINIMUM



## BUILD YOUR OWN BREAKFAST

includes orange juice, water, & coffee service

**\$25.00** PER GUEST

CHOOSE TWO

FRESH FRUIT MEDLEY   

WHOLE FRUIT

ASSORTED MUFFINS 

CINNAMON ROLL 

MINI PASTRY ASSORTMENT 

YOGURT BAR 

homemade granola

MIXED BERRIES

## 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 

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

**\$26.00** PER GUEST

SCRAMBLED CAGE FREE EGGS   

HICKORY SMOKED BACON   & PORK SAUSAGE LINK  

COUNTRY BREAKFAST POTATOES 

BUTTERMILK PANCAKES WITH BUTTER & SYRUP 

SEASONAL SLICED FRESH   

ASSORTED 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



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# BREAKFAST ON THE GO

25 GUEST MINIMUM

## 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 

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

## BREAKFAST BOX 1

**\$20.00** EACH

SEASONAL MUFFIN  

FRESH SEASONAL  
FRUIT CUP   

CHOBANI YOGURT  

INDIVIDUAL BOTTLE OF  
FRUIT JUICE

## BREAKFAST BOX 2

**\$22.00** EACH

BAGEL WITH CREAM CHEESE 

WHOLE FRUIT   

HARD BOILED EGG   

CHOBANI YOGURT  

INDIVIDUAL BOTTLE OF  
FRUIT JUICE



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





# 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

**\$7.00** 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, sausage, 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

**\$30.00** PER DOZEN

with icing

## FRESH BAKED CINNAMON SUGAR DONUTS

**\$20.00** PER DOZEN

with coffee caramel sauce

## WHOLE FRUIT

**\$30.00** PER DOZEN

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





# GOURMET SANDWICHES & SALADS

## 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

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

#### GRILLED VEGETABLE PASTA SALAD

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

#### DELUXE GARDEN SALAD

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

#### KETTLE CHIPS

#### SUN CHIPS

### DESSERTS

CHOOSE ONE

#### CHOCOLATE FUDGE BROWNIES

#### ASSORTED COOKIES

#### INDIVIDUAL YOGURTS

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# BOX LUNCHES

## METRO DELI BOX LUNCHES

**\$24.00** PER GUEST

### CHOOSE UP TO THREE OPTIONS

we will prepare your lunch for you, each box will include a sandwich, potato chips, whole fruit, and a cookie & 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

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

**\$14.00** PER GUEST

#### CHICKEN CAESAR SALAD

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

**\$16.00** PER GUEST

#### CHICKEN FAJITA SALAD

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

**\$17.00** PER GUEST



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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# CHEF'S DELI MARKET BUFFET

## SOUP, SALAD, & SANDWICH

25 GUEST MINIMUM

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

### \$25.00 PER GUEST

### SOUP CHOOSE ONE

add an additional soup for \$2.50 per guest

#### LOADED POTATO

loaded with buttery yukon gold potatoes 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 GF

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

#### GARDEN VEGETABLE GF VG DF

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, dijonnaise

#### GRILLED VEGAN WRAP VG DF

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 GF DF

applewood bacon, scallions

#### CREAMY SOUTHERN POPPYSEED COLESLAW GF V DF

cabbage, carrots, poppy seeds

#### BIBB SALAD GF V CN

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

#### SOUTHERN BERRY SALAD GF V CN

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

#### SPINACH APPLE SALAD GF V CN

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

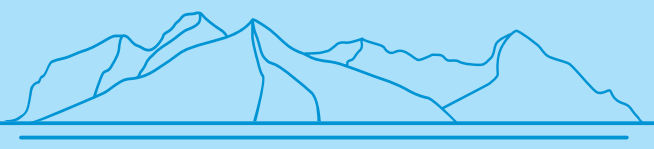
#### VEGETABLE PASTA SALAD VG DF

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

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# SIMPLE BUFFETS

25 GUEST MINIMUM

## TEX MEX

**\$18.00** 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

**\$20.00** 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 V 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

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.  
\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





## 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  

HOMEMADE MACARONI & CHEESE 

FRESH STEAMED GREEN BEANS   

DIXIE STYLE COLE SLAW   

BISCUITS WITH BUTTER

CHOCOLATE CREAM PIE

ICED TEA & WATER SERVICE

## ITALIAN COMIDA

**\$24.00** 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   

LEMON ALFREDO 

PUTTANESCA  

BOLOGNAISE 

CHEDDAR SAUCE 

SERVED WITH

SLICED GRILLED CHICKEN  

SEASONAL VEGETABLES  

with fresh herbs vinaigrette

PARMESAN CHEESE

GARLIC BREAD

ASSORTED BROWNIES 

ICED TEA & WATER SERVICE



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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# 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



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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# DINNER BUFFETS

25 GUEST MINIMUM

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



Dairy Free



Nut-Free



Contains Nuts

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# DIY BBQ

\$36.50 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

CHEFS CHOICE CREAM PIES CN

APPLE PIE CN

SEASONAL FRUIT COBBLER CN



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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# 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

## SALAD COURSE CHOICE OF ONE

### ROMAINE SALAD GF V DF CN

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

### SPRING MIX SALAD GF 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 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

### GRILLED PETITE FILET GF DF & HERB CRUSTED SALMON DF

**\$48.00** PER GUEST

### PETITE SIRLOIN STEAK GF DF & GARLIC HERB SHRIMP GF DF

**\$44.00** PER GUEST

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# ENTREES

## 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  
brousin 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 **GF** **DF**  
fruit & herb chutney

## BEEF

**GRILLED SIRLOIN** **\$39.00** PER GUEST  
merlot demi-glace, boursin cheese

**CAJUN RIBEYE STEAK** **\$44.00** PER GUEST **GF**  
herb compound butter

**CHIMICHURRI FLANK STEAK** **\$47.00** PER GUEST **GF** **DF**  
citrus-marinated with cilantro-garlic sauce

## SEAFOOD

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

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

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

## VEGETARIAN

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

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

**TOMATO BRUSCHETTA PORTABELLA CAP** **\$30.00** PER GUEST **GF** **V**  
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**

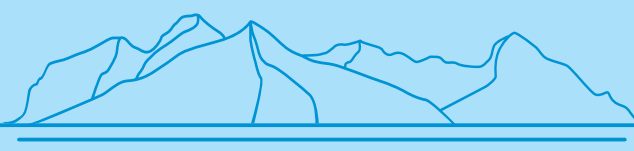
**TIRAMISU**

**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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.  
\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





# A LA CARTE BREAK

25 GUEST MINIMUM OR BY THE DOZEN

## MORE CHEESE PLEASE

local & imported cheese display including cubed cheddar, swiss, colby jack, and sliced provolone cheeses, dried fruits, crackers

**\$14.00** PER GUEST

## SNACK HOUR

assorted individually wrapped candy, chips, fresh baked cookies, buttered popcorn, assorted sodas

**\$14.00** PER GUEST

## THE WHOLE ORCHARD

assorted fresh fruit including apples, sunkist oranges, seasonal fruit

**\$30.00** PER DOZEN

## CHIPS & HOUSE SALSA

**\$6.00** PER GUEST

## FRESH POPPED POPCORN

**\$5.00** PER GUEST

## KETTLE CHIPS & RANCH ONION DIP

**\$6.00** PER GUEST

## VEGETABLE CRUDITE

hummus, ranch dip

**\$6.00** PER GUEST

## SLICED FRESH FRUIT

agave yogurt dip

**\$6.00** PER GUEST

## ASSORTED COOKIES

**\$13.00** PER DOZEN

## TOFFEE BLONDIE

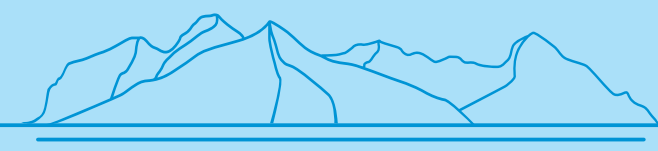
butterscotch brownie with chocolate chunks, butter toffee

**\$45.00** PER DOZEN

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.









\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# DESSERT

## CREATE YOUR OWN DESSERT DISPLAY

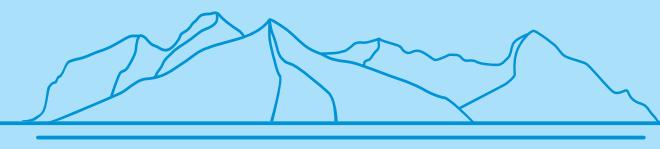
PRICED PER DOZEN

<b>FLOURLESS CHOCOLATE TORTE</b> 	<b>\$88.00</b> PER DOZEN
<b>FRESH BAKED ASSORTED COOKIES</b> 	<b>\$13.00</b> PER DOZEN
<b>CHOCOLATE DIPPED STRAWBERRIES</b> 	<b>\$40.00</b> PER DOZEN
<b>CINNAMON SUGAR DONUTS</b> coffee caramel sauce	<b>\$20.00</b> PER DOZEN
<b>ASSORTED CHEESECAKES</b> new york, raspberry swirl, chocolate layer, chocolate chip	<b>\$50.00</b> PER DOZEN
<b>ASSORTED BUFFET CAKES</b>  carrot, chocolate, apple spice, lemon poppyseed	<b>\$50.00</b> PER DOZEN
<b>BLONDIES &amp; BROWNIES</b> 	<b>\$44.00</b> PER DOZEN
<b>FRUIT FOREST PIE</b>  	<b>\$60.00</b> PER DOZEN
<b>CRÈME BRULÉE</b> 	<b>\$60.00</b> PER DOZEN

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





# ACTION-STATIONS

MINIMUM GUARENTEE OF 50 GUESTS

includes 2 chef attendants



## ITALIAN TRATTORIA

SELECT TWO

**\$20.00** PER GUEST

### CHEESE TORTELLINI

spinach & mushroom cream sauce

### BUCATINI

tomato sauce, parmesan, applewood bacon, & fresh basil

### CLASSIC BOLOGNESE

bolognese over rigatoni pasta with parmesan, chili flakes, & fresh herbs

### CHICKEN FETTUCINIE ALFREDO

peas, broccoli, & parmesan

### PASTA PRIMAVERA

linguini with seasonal vegetables, mushrooms, fresh herbs, & crème fraiche

### SLICED GARLIC BREAD

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

## ASIAN LETTUCE WRAPS

SELECT THREE

**\$18.00** PER GUEST

### GARLIC GINGER BEEF

### SEASONED SEARED CHICKEN

### CRISPY TOFU

### SLICED PORTABELLA MUSHROOMS

### GARLIC SHRIMP

SERVED WITH

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

## THE TAQUERIA

TWO PER GUEST

**\$17.00** PER GUEST

## FRESH OFF THE GRILL STREET TACOS

CHOOSE THREE

### GARLIC SHRIMP

### YUCATAN CHICKEN

### SHREDDED BEEF

### ANCHO BLACK BEANS

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



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# CARVING STATIONS

25 GUEST MINIMUM

carver fee additional \$100

## ROAST BEEF TENDERLOIN

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

**\$37.00** PER GUEST (6 OZ)

## SLOW ROASTED PRIME RIB

Served with horseradish cream and rosemary-infused au jus

**\$35.00** PER GUEST (6 OZ)

## HERB ROASTED BEEF ROUND

served with horseradish cream and garlic herb demi-glace

**\$16.00** PER GUEST (6OZ)

## BONELESS PIT HAM

brown sugar glaze and pineapple chutney

**\$14.00** PER GUEST (6OZ)

## OVEN ROASTED TURKEY BREAST

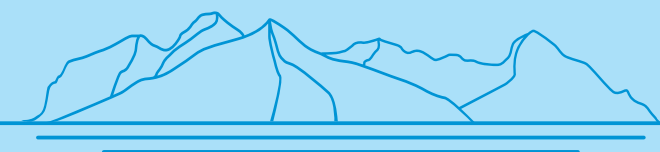
served with orange cranberry chutney and turkey gravy

**\$10.00** PER GUEST (6OZ)

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





# DISPLAYED APPETIZERS



PRICE PER UNIT OF 50








## CHICKEN

<b>SOUTHWEST CHICKEN QUESADILLAS</b> with avocado creme	<b>\$150.00</b>
<b>CHICKEN TENDERS</b> with ranch, bbq sauce	<b>\$155.00</b>
<b>CHICKEN SALAD CROSTINI</b> with kiwi-jalapeno salsa	<b>\$130.00</b>
<b>SMOKED CHICKEN WINGS</b> choice of buffalo, bbq, or naked wings with ranch, bleu cheese dip, celery, carrot sticks	<b>\$180.00</b>
<b>SOUTHWEST CHICKEN EGG ROLLS</b> with chipotle ranch	<b>\$200.00</b>
<b>DUCK BACON &amp; SWEET CORN WONTONS</b> sweet chili sauce	<b>\$210.00</b>

## PORK

<b>STUFFED MUSHROOMS</b> bleu cheese and fennel sausage	<b>\$158.00</b>
<b>ANTIPASTI SKEWERS</b>  pepperoni, cheese, tomato, basil, & olive oil	<b>\$175.00</b>
<b>MINI CUBANO SANDWICHES</b> ham, smoked pork, swiss, mustard, & pickles	<b>\$250.00</b>
<b>PULLED PORK SLIDERS</b>  served with sweet bbq sauce & crispy fried onions	<b>\$250.00</b>














## SEAFOOD

<b>COCONUT SHRIMP</b>   sweet chili sauce	<b>\$145.00</b>
<b>CHILI-GARLIC SHRIMP SATAY</b>   basil-mint sauce	<b>\$150.00</b>
<b>MARYLAND STYLE CRAB CAKE</b>  lemon and remoulade sauce	<b>\$200.00</b>
<b>SMOKED SALMON LOX CROSTINI</b> smoked salmon, cream cheese, red onions, & capers	<b>\$200.00</b>

## BEEF

<b>MARINARA OR BBQ MEATBALLS</b>	<b>\$175.00</b>
<b>COWBOY BEEF CROSTINI</b> coffee-encrusted beef, goat cheese, pickled red onions	<b>\$180.00</b>
<b>CHEDDAR BACON BURGER SLIDERS</b>	<b>\$255.00</b>

## VEGETARIAN

<b>ISRAELI SALAD CUPS</b>   phyllo pastry filled with israeli tabbouleh salad	<b>\$75.00</b>
<b>JALAPENO POPPERS</b>  with buttermilk ranch	<b>\$100.00</b>
<b>ITALIAN ARACHINI</b>  breaded rice balls filled with tomatoes, peas, mushrooms & mozzarella cheese, served with marinara sauce	<b>\$80.00</b>
<b>CREAMED SPINACH AND ARTICHOKE WONTON CUPS</b> 	<b>\$130.00</b>
<b>CAPRESE SALAD SKEWER</b>  	<b>\$115.00</b>
<b>CHARRED POBLANO AND CORN TOSTADA</b>   with red pepper aioli	<b>\$105.00</b>
<b>SOFT PRETZEL STICKS</b>  with beer cheese dip	<b>\$165.00</b>
<b>SPANAKOPITA</b>  spinach & feta cheese filled filo dough tzatziki sauce	<b>\$250.00</b>
<b>VEGETABLE SPRING ROLLS</b>   sweet chili sauce	<b>\$160.00</b>
<b>TOMATO BASIL BRUSCHETTA</b> 	<b>\$130.00</b>

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.  
\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# BEVERAGES



## BULK BEVERAGE SERVICE

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

<b>ICE WATER</b>	<b>\$5.00</b> PER GALLON
<b>ICED TEA OR LEMONADE</b> choose from sweet or unsweetened tea	<b>\$22.00</b> PER GALLON
<b>COFFEE SERVICE</b> freshly brewed decaf and caffeinated coffee with cream and assorted sweeteners on the side	<b>\$20.00</b> PER GALLON
<b>HOT TEA</b> hot water with herbal tea bags & assorted sweeteners on the side	<b>\$18.00</b> PER GALLON
<b>HOT CHOCOLATE</b>	<b>\$20.00</b> PER GALLON
<b>ALL DAY HOT BEVERAGE PACKAGE</b> 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>	<b>\$15.00</b> PER GUEST
<b>ALL DAY BEVERAGE PACKAGE</b> 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>	<b>\$16.00</b> PER GUEST

## BEVERAGES A LA CARTE

<b>BOTTLED WATER</b> 16oz aquafina aluminum water bottles	<b>\$5.00</b> EACH
<b>ASSORTED SOFT DRINKS</b> pepsi, diet pepsi, dr. pepper, starry	<b>\$4.00</b> EACH
<b>ASSORTED BOTTLED JUICES</b>	<b>\$3.50</b> EACH

## BAR OPTIONS

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

## CASH BAR/HOSTED BAR

<b>PREMIUM LIQUOR</b>	<b>\$12.00</b> EACH
<b>WELL LIQUOR</b>	<b>\$10.00</b> EACH
<b>WINE BY THE GLASS</b>	<b>\$12.00</b> EACH
<b>CANNED WINE</b>	<b>\$14.00</b> EACH
<b>DOMESTIC CANNED BEER</b>	<b>\$8.00</b> EACH
<b>PREMIUM CANNED BEER</b>	<b>\$9.00</b> EACH
<b>ASSORTED SOFT DRINKS</b>	<b>\$4.00</b> EACH
<b>AQUAFINA BOTTLED WATER</b>	<b>\$5.00</b> EACH

## WINE SELECTION

ask us about our selection

## DRAFT BEER SELECTION

<b>DOMESTIC KEG</b> coors banquet, coors light	<b>\$400.00</b>
<b>SPECIALTY KEG</b> voodoo ranger, guinness	<b>\$500.00</b>

\*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

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

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.  
\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# FOOD & BEVERAGE SERVICE POLICIES

## 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 6.7% 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

Britany Nachtrieb  
Food & Beverage Operations Manager  
OVG Hospitality  
O: 970.619.4011  
Britany.nachtrieb@oakviewgroup.com

Emily Meister  
General Manager  
OVG Hospitality  
O: 970.619.4050  
Emily.Meister@oakviewgroup.com



Gluten-Free



Vegetarian



Vegan



Dairy Free



Nut-Free



Contains Nuts

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.