







# PACKAGES

## SHOOTOUT STREET TACOS

**\$375.00**

### CHICKEN TINGA & ANCHO GARLIC

#### SHRIMP

Chipotle-Marinated Chicken & Ancho-Seasoned Shrimp. Served with Warm Flour & Corn Tortillas, Sour Cream, Cheddar Jack Cheese, & Lime Wedges

### FRESH FRUIT & YOGURT DIP

Seasonal Fresh Fruit Served with Honey-Orange Yogurt Dip

### CHIPS & SALSA TRIO

Tri-Colored Tortilla Chips & House-Made Salsas

### MEXICAN STREET CORN SALAD

Fire-Roasted Corn, Jalapeños, & Cotija Cheese. Mixed with Creamy Cilantro-Lime Dressing

### BORRACHO BEANS

Beer-Braised Pinto Beans with Onions, Tomatoes, Jalapeños, & Chorizo

### OLD FASHIONED CINNAMON & SUGAR DONUTS

Served with Warm Coffee-Caramel Sauce

**ELEVATE YOUR ORDER BY UPGRADING TO ONE OF OUR PREMIUM OPTIONS FOR JUST \$50**

Carne Asada, Carnitas, Plant-Based Chorizo

## THE BARN BURNER

**\$425.00**

### BOTTOMLESS POPCORN

Basket of Freshly Popped & Seasoned Popcorn

### KETTLE CHIPS & RANCH ONION DIP

Fresh-Made Kettle Chips & House-Made Dip

### CHICKEN TENDERS

Served with Ranch & BBQ Dipping Sauces

### ASSORTED FRESH-BAKED COOKIES

M&M, Double Chocolate, & Chef's Choice Cookies

### NATHAN'S ALL-BEEF HOT DOGS

Served with Onions, Sauerkraut, Buns, & Assorted Condiments

### CATTLEMAN'S ALL-BEEF GRILLED BURGERS

Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Brioche Buns, & Assorted Condiments

PRICING DOES NOT INCLUDE TAX

ALL FOOD IS COOKED ON SHARED EQUIPMENT & MAY CONTAIN ALLERGENS & ANIMAL PRODUCTS. PLEASE ASK YOUR SERVER FOR FURTHER INFORMATION REGARDING SPECIFIC ALLERGENS



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

**OVG** Hospitality





## LITTLE ITALY

**\$450.00**

### CHICKEN PARMESAN BITES

Boneless Breaded Chicken Tossed in Grated Parmesan Cheese & Italian Seasoning. Served with a Side of Marinara Dipping Sauce

### ITALIAN CHOPPED SALAD

Chopped Romaine, Heirloom Tomatoes, Red Onions, Black Olives, Salami, Pepperoni, & Four-Cheese Blend. Served with a Side of Balsamic Dressing

### SWEET & SALTY SNACK MIX

Blend of Nuts, Chocolate, & Dried Fruits

### SAVORY CHEESE RAVIOLI

Ricotta & Romano Cheese filled Pasta. Served in Choice of Marinara or Pesto Cream Sauce

### VEGGIE STICKS & DIPS

Assorted Fresh Vegetables, Grilled Asparagus, Crostini, & Pita Bread. Served with Ranch, Red Pepper Hummus, & Garlic-Parmesan Dip

### CHOCOLATE CHIP CANNOLI

Pastry Shell Filled with Chocolate Chip Italian Style Cream. Dusting with Powdered Sugar

## NORDY'S BBQ

**\$450.00**

*Served with Buns, Signature BBQ Sauces, & Pickles*

### SMOKED MEATS

*Choice of Two*

NORDY'S BRISKET  
CAROLINA PULLED PORK  
NORDY'S RIBS

### FRESH BAKED CHOCOLATE CHIP COOKIES

### SIDES

*Choice of Two*

MACARONI & CHEESE  
AUNT JUDY'S BEANS  
PASTA SLAW  
CORNBREAD WITH HONEY & BUTTER



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## POWER PLAY PIZZA PARTY

**\$425.00**

### BOTTOMLESS POPCORN

Basket of Freshly Popped & Seasoned Popcorn

### HEIRLOOM CAESAR SALAD

Chopped Romaine, Shaved Parmesan Cheese, Heirloom Tomatoes, House-Made Garlic-Herb Croutons, & Caesar Dressing

### BONELESS WINGS

Boneless Breaded Chicken Tossed in Choice of BBQ, Buffalo, Teriyaki, or Garlic Parmesan. Served with Carrot Sticks, Celery Sticks, Ranch, & Blue Cheese Dipping Sauces

### ASSORTED DESSERT BARS

Seven Layer Bars, Mount Caramel Oatmeal, Raspberry Rhapsody, & Old Fashioned Lemon

### KRAZY KARL'S PIZZA

*Choice of Two*

*All Pizzas are 14" & Cut into 10 Pieces*

Make it Gluten Free for an Additional \$5.00

### CHEESE

Marinara & Three-Cheese Blend

### PEPPERONI

Marinara, Three-Cheese Blend, & Pepperoni

### VEGETARIAN

Marinara & Three-Cheese Blend, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, & Artichoke Hearts

### THE WORKS

Marinara & Three-Cheese Blend, Pepperoni, Sausage, Mushrooms, Black Olives, Red Onions, & Green Peppers

### MEATY

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Ham, Ground Beef, & Bacon

### JALAPEÑO POPPER

Marinara, Three-Cheese Blend, Bacon, Jalapeños, & Cream Cheese



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# SNACKS

Pricing based on 12 guests

## BOTTOMLESS POPCORN 25

Basket of Freshly Popped & Seasoned Popcorn

## KETTLE CHIPS & RANCH ONION DIP 30

Fresh-Made Kettle Chips & House-Made Dip

## CHIPS & SALSA TRIO 45

Tri-Colored Tortilla Chips & House-Made Salsas

## SWEET & SALTY SNACK MIX 35

Blend of Nuts, Chocolate, & Dried Fruit

## CHIPS & QUESO 40

Tri-Colored Tortilla Chips & Green Chili Queso Dip

## ADDITIONAL SIDE OF QUESO 14

# SALADS

Pricing based on 12 guests

## HEIRLOOM CAESAR SALAD 45

Chopped Romaine, Shaved Parmesan Cheese, & Heirloom Tomatoes. Served with House-Made Garlic-Herb Croutons & Caesar Dressing

## THE RANCH GARDEN SALAD 55

Mixed Greens, Heirloom Tomatoes, Red Onions, Cucumbers, Carrots, Sunflower Seeds, & Cheddar Jack Cheese. Served with a Side of Ranch Dressing

## ITALIAN CHOPPED SALAD 55

Chopped Romaine, Heirloom Tomatoes, Red Onions, Black Olives, Salami, Pepperoni, & Four-Cheese Blend. Served with a Side of Balsamic Dressing

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# COLD APPETIZERS

*Pricing based on 12 guests*

## VEGGIE STICKS & DIPS

**60**

Assorted Fresh Vegetables, Grilled Asparagus, Crostini, & Pita Bread. Served with Ranch, Red Pepper Hummus, & Garlic-Parmesan Dip

## FRESH FRUIT & YOGURT DIP **75**

Seasonal Fresh Fruit Served with Honey-Orange Yogurt Dip

## CHEESE & CRACKER TRAY

**75**

Assorted Cheeses, Crackers, Crostini, & Grapes

## CHARCUTERIE BOARD

**130**

Assorted Cheeses, Bison Sausage, Salami, & Gherkin Pickles. Served with Whole Grain Mustard, Crackers, & Crostini

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# HOT APPETIZERS

*Pricing based on 12 guests*

## **SIDEWINDER FRENCH FRIES** **45**

Served with Ketchup & Zesty Pub Sauce

## **BAVARIAN PRETZEL STICKS** **55**

Salted & Served with Warm Beer Cheese Dip

## **ADDITIONAL BEER CHEESE DIP** **14**

## **CHICKEN PESTO PIZZA ROLL** **65**

Chicken, Basil Pesto, Caramelized Onions, Tomatoes, & Five-Cheese Blend Rolled into Pizza Crust. Served with a Side of Marinara Sauce

## **SOUTHWESTERN NACHO BAR** **95**

Tri-Colored Tortilla Chips, Chili Con Carne, & Queso Blanco. Served with Jalapeños, Sour Cream, & House-Made Salsas

## **CHICKEN TENDERS** **155**

Served with Ranch & BBQ Dipping Sauces

## **BONELESS WINGS** **145**

Boneless Breaded Chicken Tossed in Choice of BBQ, Buffalo, Teriyaki, or Garlic Parmesan. Served with Carrot & Celery Sticks, Ranch, & Blue Cheese Dipping Sauces

## **SMOKED CHICKEN WINGS** **185**

Bone-in Chicken Wings Tossed in a Choice of Buffalo, BBQ, Teriyaki, or Garlic Parmesan. Served with Carrot Sticks, Celery Sticks, Ranch, & Blue Cheese Dipping Sauces

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# SANDWICHES, BURGERS, & DOGS

*Pricing based on 12 guests*

## NATHAN'S ALL-BEEF HOT DOGS 120

Served with Onions, Sauerkraut, Buns, & Condiments

## BBQ PULLED CHICKEN SLIDERS 135

20 Pieces 🍷

Hardwood Smoked Pulled Chicken Served on Mini Slider Buns. Layered with Hickory BBQ Sauce, Crispy Fried Onions, & Gherkin Pickles

## GUINNESS SMOKED BEER BRATS 120

Served with Sauerkraut, Buns, & Condiments

## CATTLEMAN'S GRILLED ALL-BEEF BURGERS 165

Served with Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, Brioche Buns, & Condiments

# PIZZA



*All Pizzas are 14" and Cut into 10 Pieces  
Gluten Free Pizza is Available for an Additional \$5.00*

## CHEESE 30

Marinara & Three-Cheese Blend

## PEPPERONI 35

Marinara, Three-Cheese Blend, & Pepperoni

## VEGETARIAN 40

Marinara, Three-Cheese Blend, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, & Artichoke Hearts

## MEATY 40

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Ham, Ground Beef, & Bacon

## JALAPEÑO POPPER 40

Marinara, Three-Cheese Blend, Bacon, Jalapeños, & Cream Cheese

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# DESSERTS

## OLD FASHIONED CINNAMON & SUGAR CAKE DONUTS

12 Pieces

Served with Coffee-Caramel Sauce

35

## ASSORTED COOKIES

24 Pieces

M&M, Double Chocolate, & Chef's Choice Cookies

*Gluten Free Cookies Available Upon Request for an Additional \$2.00 Each*

35

## JUMBO CHOCOLATE CHUNK COOKIES

12 Pieces

Jumbo 3oz Cookies with Chocolate Chunks

40

## COOKIE & BROWNIE PLATTER

24 Pieces

Assorted Cookies, Fudge Brownies, & Blondie Bars

60

## ASSORTED DESSERT BARS

16 Pieces

Seven Layer Bars, Mount Caramel Oatmeal, Raspberry Rhapsody, & Old-Fashioned Lemon

90

## CENTER ICE CANDY CRUSH

3LB

Skittles, Starburst, Hershey's Kisses, Plain & Peanut M&Ms

65

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# BEVERAGES

## LIQUOR

### VODKA

|            |     |
|------------|-----|
| FOUR CARAT | 125 |
| WHEATLEY   | 130 |
| TITOS      | 130 |
| GREY GOOSE | 180 |

### RUM

|                |     |
|----------------|-----|
| PARROT BAY     | 80  |
| BACARDI SILVER | 115 |

### SCOTCH

|                     |     |
|---------------------|-----|
| GLENFIDDICH 12 YEAR | 200 |
| BALVENIE 12 YEAR    | 280 |

### GIN

|               |     |
|---------------|-----|
| NEW AMSTERDAM | 80  |
| HENDRICKS     | 180 |

### TEQUILA

|                    |     |
|--------------------|-----|
| CASAMIGOS BLANCO   | 190 |
| CASAMIGOS REPOSADO | 210 |
| CASAMIGOS AÑEJO    | 230 |

### WHISKEY & BOURBON

|                     |     |
|---------------------|-----|
| JACK DANIELS        | 125 |
| PENDLETON           | 130 |
| TULLAMORE DEW IRISH | 180 |
| CROWN ROYAL         | 180 |
| TRAVELLER           | 180 |
| WELLER ANTIQUE 107  | 190 |

### OWEN'S CRAFT MIXERS

25

4 Pack of 8oz Cans

Margarita, Ginger Beer, Classic Lemonade, Sparkling Cranberry ,  
American Tonic, Club Soda

## BEER

6 Pack of 12oz Cans



### DOMESTIC 32

Coors Light, Coors Banquet,  
Miller Lite, Michelob Ultra

### PREMIUM 42

Modelo, Voodoo Ranger IPA, Mountain Time

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## SELTZERS & COCKTAILS

### 36&OAK BOXED COCKTAILS 54

6 Pack of 250ML Boxes

Classic Margarita, Vodka Cranberry,  
Tequila Paloma, Vodka Lemonade

### TRULY 42

Wild Berry, Fruit Punch

### WHITE CLAW 42

Black Cherry, Mango

### SUN CRUISER 54

Classic Vodka Iced Tea

## WINE

### HOUSE WINE 110

6 Pack of Cans

Red Blend, Chardonnay

## ZERO PROOF

### SOFT DRINKS 22

6 Pack of 12oz Cans

Pepsi, Diet Pepsi, Starry, Dr. Pepper,  
Mountain Dew

### POPPI 38

6 Pack of 12oz Cans

Cherry Cola, Lemon Lime



High Country  
BEVERAGE  
A Colorado Company

### AQUAFINA 32

6 Pack of 16oz Cans

### BEER 32

6 Pack of 12oz Cans

Heineken 0.0, Athletic Brewing Co. Upside Dawn  
Golden Ale, Athletic Brewing Co. Run Wild IPA

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# FOOD & BEVERAGE POLICIES

## ORDERING

This menu is available for pre-order only. Please refer to the Event Day Menu for all orders less than three (3) business days prior to the event. To place an order, please contact the OVG Hospitality Premium Services Manager

## PAYMENT METHODS

A credit card is required for all orders. All charges will be incurred at the end of the event through OVG Hospitality onto the provided credit card. If you feel that exceptional service was delivered, you are welcome to add a gratuity for your suite attendant. Menu prices do not include gratuity.

## SALES TAX

Menu pricing does not include tax. A tax of 6.7% will be added to your total bill.

## FOOD & BEVERAGE DELIVERY

All pre-ordered food & beverage will be delivered to your suite prior to your arrival, upon doors open, unless otherwise requested or noted. Some items must remain in the kitchen until requested to ensure the highest quality.

## CANCELLATIONS

In the event you must cancel your order, please notify the OVG Hospitality Premium Services Manager immediately. Orders canceled within less than 48 hours of the scheduled event will be charged 100% of the food & beverage order.

## FOOD REMOVAL

Due to the length of time that food will be held in the suites during an event, OVG Hospitality has concerns over the wholesomeness of this product when taken off property for later consumption. Given this disposition, it is our strict policy that no food is to be removed from the suite & taken off property at any time.

## SECURITY

Please remove all personal property from the suite when leaving. OVG Hospitality is not responsible for any misplaced property left unattended in your suite.

## SUITE CABINET & REFRIGERATOR ACCESS

Suite cabinets & refrigerators may be unlocked only at the request of the suite holder or an authorized guest. Please contact the OVG Hospitality Premium Services Manager to confirm or update your list of authorized guests. Guests of legal drinking age who are not on the authorized guest list are welcome to purchase alcohol, however, they will not have access to already purchased products within the cabinets or refrigerator.

## ALCOHOLIC BEVERAGES

At OVG Hospitality we encourage the responsible consumption of wines, spirits, & beers in moderation. It is the responsibility of the suite holder or host to monitor & control alcoholic beverage consumption within the suite.

- State ordinance prohibits alcoholic beverages from entering or leaving the facility. Alcoholic beverages may not be taken outside of the venue at any time.
- Minors under the age of 21 are not permitted to consume alcoholic beverages at any time within Blue Federal Credit Union Arena or on The Ranch property.
- Your suite comes with a refrigerator & cabinets for your beverage service. Purchased product that is leftover after an event will be locked in the refrigerator or cabinet until the suite holder or authorized guest returns & requests these be unlocked.
- Ask the Premium Services Manager about specialty bar packages. A perk of being a suite holder is the ability to set a standard beverage par that will be filled for every event unless otherwise noted.
- All events within Blue Federal Credit Union Arena have last calls & alcohol service cutoff times. At alcohol cutoff, all alcohol within the suite will be returned to the refrigerator and/or cabinet and locked. Alcohol service cutoff time varies with each event. Please refer to your suite attendant for last-call times.

## CONTACT

**Chad Douglass** | Premium Services Manager  
Chad.Douglass@Oakviewgroup.com

**Britany Nachtrieb** | Operations Manager  
Britany.Nachtrieb@Oakviewgroup.com

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