
THE RANCH
Proudly owned by Larimer County
OVG Hospitality
CATERING MENU

BREAKFAST

25 GUEST MINIMUM

BUILD YOUR OWN BREAKFAST

$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

$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

eggsany style, eggwhites,cage-free eggs,omelet,cheddarjack, cured ham, smokey bacon, spinach, roastedmushrooms,onions, tomatoes, bell peppers, salsa roja, hot sauce

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

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BREAKFAST ON THE GO

25 GUEST MINIMUM

BREAKFAST BOX 1 — $20.00 EACH

- SEASONAL MUFFIN (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)

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A LA CARTE BREAKFAST

25 GUEST MINIMUM OR BY THE DOZEN

THE SCHMEAR (V) **$6.00** PER GUEST
assortedlocal bagelswith cream cheese, peanutbutter, jelly,butter

YOGURT BAR (GF) (V) (CN) **$7.50** PER GUEST
vanilla yogurt servedwith sliced almonds, mixed berries &granola

SAUSAGE BREAKFAST BURRITOS **$9.00** PER GUEST
scrambled eggs, potato, sausage,cheese&salsaroja, servedwith sour cream &hotsauce

VEGETARIAN BREAKFAST BURRITOS (V) **$9.00** PER GUEST
scrambled eggs, potato, cheese&salsaroja, servedwith sour cream &hotsauce

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

HOT OATMEAL BAR (GF) (V) (CN) **$8.00** PER GUEST
withbrownsugar,whippedbutter, raisins, mixed berries, coconut flakes

SEASONAL FRUIT DISPLAY (GF) (VG) (DF) **$5.00** PER GUEST

MINI PASTRY ASSORTMENT (V) (CN) **$22.00** PER DOZEN

FRESH BAKED CINNAMON ROLLS (V) **$32.00** PER DOZEN

with icing
FRESH BAKED CINNAMON

SUGAR DONUTS (V) **$22.00** PER DOZEN

WHOLE FRUIT (GF) (VG) (DF) **$30.00** PER DOZEN

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GOURMET SANDWICHES & SALADS

PRICED PER GUEST

BUFFET OFFERINGS

$28.00 PER GUEST

METRO DELI

create yourown sandwich masterpiece with all natural deli meats &cheeses

ASSORTED DELI MEATS

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, pepperonciniserved with croutons, vinaigrette & ranch dressing

GRILLED VEGETABLE PASTA SALAD (VG)(DF)
cavatappipasta,grilled vegetables,&tomatoes,tossed with champagnevinaigrette

DELUXE GARDEN SALAD (GF)(V)
babygreens, tomato, cucumber,red onions, bleu cheese crumbles, & hard-boiledeggsserved with croutons, vinaigrette, & ranch dressing

SIDES CHOOSE TWO

APPLES& ORANGES

ASSORTED POTATO CHIPS

POPPYSEED COLESLAW

GRANOLA BARS (CN)

KETTLE CHIPS

SUN CHIPS

DESSERTS

CHOCOLATE FUDGE BROWNIES (CN)

ASSORTED COOKIES (CN)

INDIVIDUAL YOGURTS

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BOX LUNCHES

25 GUEST MINIMUM

METRO DELI BOX LUNCHES $24.00 PER GUEST

CHOOSE UP TO THREE OPTIONS
Eachbox willincludeasandwich,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

GRILLED VEGAN WRAP (VG) (DF)
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~~

servedwithdressing,dinnerroll,butter & oreo cookies

VEGAN GREEK SALAD (GF) (VG) (DF) **$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 (GF) **$17.00** PER GUEST
mixed greens, ancho grilled chicken, red onion, bell peppers, cheddar jack cheese, fried tortilla strips, & chipotle ranch dressing

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CHEF'S DELI MARKET BUFFET

25 GUEST MINIMUM

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 additionalsoupfor$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 (V)
tomatoes, pasta, spinach and parmesan cheese in a tomato-beef broth, italian herbs, touch of garlic

CHICKEN NOODLE (DF)
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 availableforanadditional$2.50 each

ROAST TURKEY ON SPROUTED MULTIGRAIN
brie, baby spinach, caramelized onion, strawberry preserves

CHICKEN SALADWRAP
mayonnaise, dried cranberries, almonds, lettuce, tomato

SMOKED HAM AND SWISS ON SOURDOUGH

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
cabbage, carrots, poppy seeds (GF) (V) (DF)

BIBBSALAD (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

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SIMPLE BUFFETS

25 GUEST MINIMUM

TEX MEX $20.00 PER GUEST

TACO BARSELECTIONS

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,picodegallo,lettuce,cheese, sour cream, guacamole

FRESHLY BAKED COOKIES CN

ICED TEA & WATER SERVICE

OFF THE GRILL $22.00 PER GUEST

ENTREES CHOICE OF TWO

GRILLEDANGUSBEEF 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

briochebuns,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

GARDENSALAD

servedwith croutons, sunflower seeds, ranch, dressing& balsamic vinaigrette

SOUTHERN FRIED CHICKEN

BBQ PULLED PORK WITH BBQ SAUCE

HOMEMADE MACARONI & CHEESE GF DF

FRESH STEAMED GREEN BEANS V

DIXIE STYLE COLE SLAW GF V DF

BISCUITS WITH BUTTER GF V DF

CHOCOLATE CREAM PIE

ICED TEA & WATER SERVICE

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25 GUEST MINIMUM

ITALIAN COMIDA $33.00 PER GUEST

TOSSEDCAESAR SALAD
crispromaine, shavedparmesan,garlic croutons, served with creamycaesar dressing
**saladcanbe served un-tossed upon requestto accommodate vegan and gluten free guests*

WHOLE WHEAT PENNE & CAVATAPPI

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 CN
ASSORTED BROWNIES
ICED TEA & WATER SERVICE

BUILD YOUR OWN ASIAN

BOWL $30.00 served with vegetable spring rolls & dessert

PER GUEST

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, chilipepperflakes, green onions, matchstick carrots, toasted almonds,sweetredpeppers
SAUCES INCLUDED
tamari(glutenfreesoysauce),sweetchili,& teriyaki glaze
COCONUT LIME DELIGHT
mini key lime pie with coconut lime sauce
ICED TEA & WATER SERVICE

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DINNER BUFFETS

25 GUEST MINIMUM

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 (GF) (V)

SEASONAL VEGETABLES (GF) (V)

COUNTRY STYLE CORNBREAD (V)
honey butter

ENTRÉE SELECTIONS

CARVED SANTAMARIA BEEFLOIN (GF)
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 (GF) (DF)

(GF) (VG) (DF)
herb vinaigrette

DESSERT

CINNAMONSPICEBREAD PUDDING
butterscotch caramel sauce

MEXICAN FIESTA $33.00 PER GUEST

SOUTHWEST SALAD (GF) (V)
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 (GF) (V) (DF)
sauteed zucchini, yellow squash, roasted peppers, corn, and charred red onions with fresh cilantro

MEXICAN RICE PILAF (GF) (V)

CHEESE ENCHILADAS (GF) (V)
roasted onion, red enchilada sauce, cheddar jack cheese

ANCHO LIME MARINATED GRILLED CHICKEN FAJITAS (GF) (DF)
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 (GF) (V)
cherry tomatoes, kalamata olives, crispy capers, red onions & shaved parmesan cheese, served with creamy caesar & champagne vinaigrette

MARINATED CUCUMBER SALAD (GF) (VG) (DF)
garbanzo beans, red onions, baby arugula & cherry tomatoes tossed in balsamic vinaigrette

ROSEMARY BRAISED CHICKEN BREAST (GF) (DF)
green olives & sundried tomatoes

CAVATAPPI (V)
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 (GF) (VG) (DF)

CHOCOLATE CHIP CANNOLIS (CN)

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25 GUEST MINIMUM

DIY BBQ

$37.00 PER GUEST

SALADS CHOICE OF ONE

- VEGETABLEPOPPYSEED 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

25 GUEST MINIMUM

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 (V) (DF) (CN)

romaine withshredded parmesan,garlic croutons, & cherry tomatoes. servedwith balsamic vinaigrette & creamy lemon dressing

SPRING MIX SALAD (GF) (V)

spring mixwith caramelized onions, marinated artichoke hearts, cherry tomatoes, & sunflower kernels. served with herbvinaigrette &bleu cheesedressing

CANDIED PECANS SALAD (GF) (VG) (DF) (CN)

mesclungreens,driedapples, candiedpecans, & dried cranberries.servedwithcitrus vinaigrette & ranch dressing

SPINACH SALAD

spinachsalad with cherrytomatoes, sliced baby portobello mushrooms, & garliccroutons, served with apple-bacon dijon vinaigrette& ranch dressing

WEDGE SALAD (GF) (V)

icebergwedge,cherry tomatoes, red onion, & bleu cheese crumbles.servedwith bleucheese& balsamic vinaigrette

STRAWBERRY SPINACH SALAD (GF) (VG) (DF)

spinach,endive,&strawberries,servedwithraspberry 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

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ENTREES CHOICE OF TWO MAINS

CHICKEN

STUFFED CHICKEN BREAST $36.00 PER GUEST
roastedchickenbreaststuffedwith smokedham & 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
roastedchickenbreastwith french herbs,served withlemonlavenderalfredo 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 (GF) (DF)

BEEF

GRILLED SIRLOIN CAJUN RIBEYE STEAK $40.00 PER GUEST
herb compound butter

CHIMICHURRI FLANK STEAK (GF) $45.00 PER GUEST
citrus-marinated with cilantro-garlic sauce

(GF) (DF) $48.00 PER GUEST

SEAFOOD

HERBCRUSTED SALMON (DF) $37.00 PER GUEST
roasted corn pico

TERIYAKI SALMON FILET (DF) $40.00 PER GUEST
sesame seeds
teriyaki-marinated salmon with

RAINBOW TROUT FILLET (GF) $40.00 PER GUEST
butterflied trout finished with lemon tarragon bearnaise

VEGETARIAN

CAJUNPASTA PRIMAVERA (V) $28.00 PER GUEST
fettuccinewithgardenvegetables in a creamy cajun vodka sauce

POTATO AND WILD MUSHROOM GALETTE (VG) (DF) $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 withmozzarellacheese and drizzled with balsamic reduction

PLATED DESSERT SELECTIONS CHOICE OF ONE

CHOCOLATE PEANUT BUTTER CAKE (CN)

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)

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A LA CARTE BREAK

25 GUEST MINIMUM OR BY THE DOZEN

MORE CHEESE PLEASE (V) — **$14.00** PER GUEST
local&imported cheesedisplay includingcubed cheddar, swiss, colby jack,and sliced provolone cheeses, dried fruits, crackers

SNACK HOUR (V) — **$14.00** PER GUEST
assortedindividuallywrapped candy, chips, fresh bakedcookies,buttered popcorn, assorted sodas

THE WHOLE ORCHARD (GF) (VG) (DF) — **$30.00** PER DOZEN
assorted freshfruitincludingapples, sunkist oranges,seasonalfruit

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 — **$45.00** PER DOZEN
butterscotch brownie with chocolate chunks, butter toffee

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OVG Hospitality

DESSERT

CREATEYOUR OWNDESSERT DISPLAY

PRICED PER DOZEN

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 — $22.00 PER DOZEN
coffee caramel sauce

ASSORTED CHEESECAKES — $50.00 PER DOZEN
new york, raspberry swirl, chocolate layer, chocolate chip

ASSORTED BUFFET CAKES (CN) — $50.00 PER DOZEN
carrot, chocolate, apple spice, lemon poppyseed

BLONDIES & BROWNIES (CN) — $44.00 PER DOZEN

FRUIT FOREST PIE (VG) (DF) — $60.00 PER DOZEN

CRÈME BRULEE (GF) — $60.00 PER DOZEN



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ACTION STATIONS

MINIMUM GUARENTEE OF 50 GUESTS

ITALIAN TRATTORIA $20.00 PER GUEST

SELECT TWO

CHEESE TORTELLINI (V)

spinach & mushroom cream sauce

BUCATINI (NF)

tomatosauce,parmesan,applewood bacon, & fresh basil

CLASSIC BOLOGNESE

bologneseoverrigatonipastawith parmesan, chili flakes, & fresh herbs

CHICKEN FETTUCINIE ALFREDO

peas, broccoli, & parmesan

PASTA PRIMAVERA (V)

linguini withseasonalvegetables,mushrooms,fresh herbs, & crème fraiche

SLICED GARLIC BREAD

*gluten-freepastaavailableuponrequest $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 andflour 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

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



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CARVING STATION

25 GUEST MINIMUM

ROAST BEEFTENDERLOIN (DF) — **$38.00** PER GUEST (6 OZ)
beef tenderloin pan-seared and then slowly roasted served with rosemary demi-glace

SLOW ROASTED PRIMERIB (GF) (DF) — **$36.00** PER GUEST (6 OZ)
served with horseradish cream and rosemary-infused au jus

HERB ROASTED BEEF ROUND (DF) — **$36.00** PER GUEST (6OZ)
served with horseradish cream and garlic herb demi-glace

BONELESS PIT HAM (GF) (DF) — **$14.00** PER GUEST (6OZ)

OVENROASTED TURKEY BREAST — **$10.00** PER GUEST (6OZ)
served with orange cranberry chutney and turkey gravy

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DISPLAYED APPETIZERS

PRICED PER UNIT OF 50

CHICKEN

SOUTHWEST CHICKEN QUESADILLAS — $150.00

CHICKEN TENDERS — $155.00
with ranch dressing

PIECE COUNT VARIES DEPENDING ON SIZE | AVERAGE 40-50/PC PER ORDER

CHICKEN SALAD CROSTINI — $130.00

SMOKED CHICKEN WINGS — $180.00
choiceofbuffalo, bbq,or nakedwings withranch,bleu cheese dip,celery,carrot sticks

SOUTHWEST CHICKEN EGG ROLLS — $200.00
with chipotle ranch

DUCK BACON & SWEET CORN WONTONS — $210.00
sweetchili sauce

PORK

STUFFEDMUSHROOMS — $158.00

ANTIPASTI SKEWERS (GF) — $175.00
pepperoni, cheese, tomato, basil, & olive oil

MINI CUBANO SANDWICHES — $250.00 (DF)
ham, smoked pork, swiss, mustard, & pickles

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

SEAFOOD

COCONUTSHRIMP (GF) (CN) — $150.00

CHILI-GARLIC SHRIMP

SATAY (GF) (DF) — $155.00
basil-mint sauce

MARYLAND STYLE CRAB CAKE (CN) — $210.00
lemon-tarragon aioli 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

ISRAELISALADCUPS (V) (DF) — $75.00
phyllopastryfilledwithisraelitabbouleh salad

JALAPENO POPPERS with buttermilk ranch (M) — $100.00

ITALIAN ARANCINI (V) — $85.00
breadedrice ballsfilledwith tomatoes, peas, mushrooms &mozzarella cheese,served withmarinara sauce

CREAMED SPINACH AND ARTICHOKE WONTON CUPS (V) — $130.00

CAPRESE SALAD SKEWER (GF) (V) — $115.00

CHARRED POBLANO AND CORN TOSTADA (GF) (V) — $105.00
with red pepper aioli

SOFT PRETZEL STICKS (V) — $165.00
with beer cheese dip

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

VEGETABLE SPRING ROLLS (V) (DF) — $160.00

TOMATO BASIL BRUSCHETTA (V) — $130.00

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BEVERAGES

BULK BEVERAGE

SERVICE

ICE WATER $5.00 PER GALLON
all packages include disposable cups.

ICED TEA OR LEMONADE $22.00 PER GALLON
choose from sweet or unsweetened tea
upgrade to glassware for an additional charge

COFFEESERVICE $25.00 PER GALLON
freshly brewed decaf and caffeinated coffee
with cream and assorted sweeteners on the side

HOTTEA $20.00 PER GALLON
hot water with herbal tea bags &
assorted sweeteners on the side

HOT CHOCOLATE $25.00 PER GALLON

ALL DAY HOT BEVERAGEPACKAGE $16.00 PER GUEST
freshly brewed decaf & caffeinated coffee, hot water, &
assorted teas with cream & assorted sweeteners on the side
this package is for a maximum of 6 hours and remains in the same location all day

ALL DAY BEVERAGE PACKAGE $17.50 PERGUEST
freshly brewed coffee, decaf coffee, assorted teas,
soft drinks, bottled water
this package is for a maximum of 6 hours and remains in the same location all day.

BEVERAGES A LA CARTE

BOTTLEDWATER $5.50 EACH

ASSORTED SOFT DRINKS $4.50 EACH

pepsi, diet pepsi, dr. pepper, starry $4.00 EACH

ASSORTED BOTTLED JUICES

BAR OPTIONS

pleaseaskourovgsalesrepresentative 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

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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OVG Hospitality

FOOD & BEVERAGE SERVICE POLICY

OUTSIDE FOOD & BEVERAGE
OVGHospitality 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 Manger. 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
OVGHospitality 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
A50% 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 Hospitalityishappytoaddress 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
Pleaseask our Premium Services Manager for information regarding linens for your event.

CANCELLATION
In theevent 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 thatall 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
Chad Douglass
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