



CATERING MENU



MANAGEMENT CHARGE & TAXES

All catered events are subject to a 23% Management Charge. This Management Charge is the sole property of OVG Hospitality and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages). There will also be a sales tax of 9.35% added to the final bill.

GUARANTEES

A final guarantee of attendance is required five business days prior to all food and beverage events. The billing will be based on your final guaranteed guest count. Any guest counts provided within five days of the event will be charged at the per person rate plus \$5.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests. Please address any dietary requests with the Event Manager at least five business days prior to the event.

OUTSIDE FOOD & BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at Stormont Vail Events Center. Any exceptions must be requested and obtained by prior written approval of the General Manager of Hospitality.

LINENS

OVG Hospitality does not provide Linen service.

ALCOHOL SERVICES

OVG Hospitality reserves the right to regulate all alcoholic beverage services. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent. If approved to bring outside alcohol onsite, appropriate corking fees will be applied. OVG reserves the right to request the proper identification from patrons for alcoholic beverage service. OVG reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

CASHLESS BAR SERVICE

OVG Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. Our new system gives our customers more ways to pay. Tap, Dip or Swipe with ease. Featuring Apple, Samsung, and Google Payments

BAR MINIMUMS

If a bartender is provided at your event, each bartender must reach \$500 in sales, or an average of \$500 in sales per bartender with multiple bars. If \$500 in sales is not met, the shortfall will be added to the event bill. One bartender is recommended per 150 adults in attendance. No bar minimum is required if you choose to offer a host bar at your event.

MEAL AND BEVERAGE START AND END TIMES

Catering meal service begins one hour prior to meal **start time** and ends one hour after meal **time** ends. Bar and beverage service begins at the contracted event start time of the event and ends thirty minutes prior to the contracted event end time. Any OVG Hospitality service staff required outside of this time will require an additional management fee of \$75 an hour per employee required.

MEAL SERVICE

All meal service including buffets, stations, snack breaks, and plated last one and a half hours. Any additional time required will incur an additional management fee of \$150 per hour with a required one hour minimum.

BEVERAGE SERVICE

Beverage stations are billed on a per person basis any restocking of product will incur a per piece or gallon charge added to the invoice at the end of the event.

MENU PLANNING

All menus must be finalized twenty-one days prior to event date. Menu changes within the twenty-one days will incur additional charges based on restocking fees and procurement fees. These charges can differ based on product requirements. There will also be \$125 management fee added for any menu changes.

BEVERAGES

BY THE GALLON

COFFEE	25
ICED TEA	20
LEMONADE	20
ICED CHAI	35

STATIONS

Priced per person, 4 hours Hydration Station comes included with all other stations.

HYDRATION STATION	2
COFFEE STATION	7
FRESH BREWED ICED TEA	3
HOT TEA SERVICE	5
LEMONADE	4
FULL BEVERAGE STATION	20
Coffee, Iced Tea, Hot Tea, and Lemonade	

INDIVIDUALS

BOTTLED WATER	3
PERRIER	3
JUICE	4
Apple, Orange, Cranberry, and Pineapple	
PEPSI CAN	3
Pepsi, Diet Pepsi, Starry, and Doc	
LA CROIX	2
Assorted sparkling flavors.	
REDBULL	7
Original, Tropical, or Watermelon	



BREAKFAST



BUFFETS

Priced per person, minimum of 12 guests.

ALL AMERICAN

25

Cheesy Scrambled Eggs, Applewood Bacon, Pork Sausage, Country Breakfast Potatoes, Seasonal Fresh Fruit, Assorted Juice, and Hot Coffee Service

CONTINENTAL

20

Assorted Breakfast Breads, Seasonal Fresh Fruit, Assorted Yogurt and Cereals, and Assorted Juices and Coffee Service

PLATED BREAKFAST

All Served with Juice, Coffee, Assorted Breakfast Breads, and Butter

SELECTION ONE

25

Pancakes or French toast, Bacon or Sausage, Fresh Fruit

SELECTION TWO

20

Scrambled Eggs, Bacon or Sausage, Yukon Gold Breakfast Potatoes, and Fresh Seasonal Fruit

SELECTION THREE

25

Quiche, your choice, Three Cheese, Ham and Swiss, or Spinach and Mushroom, **includes** Yukon Gold Breakfast Potatoes, and Seasonal Fresh Fruit

A LA CARTE

Priced per person, minimum of 12 guests.

THE SCHMEAR

6

Assorted Bagels, Cream Cheese Selection, Peanut Butter, Jelly, and Butter

Add Lox \$10: Sliced onions, Tomatoes, Capers, and Smoked Salmon

YOGURT BAR

8

Vanilla Greek Yogurt, Assorted Nuts, Mixed Berries, and Granola

OATMEAL BAR

8

Oatmeal, Assorted Nuts, Mixed Berries, Brown Sugar, Cinnamon Sugar, and Assorted Dried Fruit

BREAKFAST BURRITOS

9

Burrito with Scrambled Eggs, Potato, Sausage, Chilies, and Cheese. Salsa and Sour Cream on the side

AGED CHEDDAR AND SCALLION GRITS

8

Served with Crumbled Bacon

EGG OMELET STATION

15

An In-house Chef will prepare Eggs your way. Assorted Veggies, Assorted Meats, and Assorted Cheeses

MINI PASTRY ASSORTMENT

25 PER DOZEN

WHOLE FRUIT ASSORTMENT

25 PER DOZEN

OLD FASHIONED DOUGHNUTS

25 PER DOZEN



BOX LUNCH

BOXED LUNCH

20

Priced per box lunch, minimum order of 6 per type.

All served with Assorted Sun Chips, Assorted Cookies, Fruit Cocktail, and a bottle of water. Substitute a Pepsi, Diet Pepsi, or Starry for an additional \$2 per Box lunch. Each Box Lunch has a Yellow mustard and Mayo packet included.

EGG, TUNA, OR CHICKEN SALAD

Croissant, Lettuce, Tomato, and Red Onion

COUNTRY CLUB SANDWICH

Toasted on White or Wheat Bread, Lettuce, Tomato, Turkey, Ham, and Bacon

BLT

Toasted on White or Wheat Thick Cut Applewood Bacon, Lettuce, and Tomato

HAM AND SWISS

White or Wheat, Lettuce and Tomato

ROAST BEEF AND CHEDDAR

White or Wheat, Lettuce and Tomato

TURKEY AND PROVOLONE

White or Wheat, Lettuce and Tomato

CREATE YOUR OWN BUFFET

SOUP, SALAD & SANDWICH

Priced per person, 12 person minimum

SALAD OPTIONS

HOUSE SALAD

Iceberg Lettuce, Carrots, Cabbage, Cucumber, Tomato, Shredded Cheddar Cheese, and Croutons. Your choice of Ranch, Italian, Blu Cheese, or Catalina

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Garlic Croutons with Creamy Caesar Dressing

MEDITERRANEAN SALAD

Spring Mix, Feta Cheese, Tomatoes, Olives, Red Onion tossed in Greek Salad Dressing

SPINACH APPLE SALAD

Walnuts, Feta Cheese, Red Onions, and Raspberry Vinaigrette

BUILD YOUR OWN SALAD ADD 5 PER PERSON

GREENS CHOOSE TWO

Mixed Baby Greens, Romaine Lettuce, Iceberg or Baby Spinach

CHEESES CHOOSE TWO

Blue Cheese Crumbles, Jack Cheese, Cheddar Cheese, Feta Cheese or Parmesan Cheese

TOPPINGS: CHOOSE SIX

Add an Additional Topping for \$3 per person

Shredded Carrots, Cucumbers, Kalamata Olives, Cherry Tomatoes, Sweet Peppers, Broccoli, Cauliflower, Black Olives, Green Olives, Red Onions, Black Beans, Chopped Eggs, Sunflower Seeds or Croutons

PROTEINS: CHOOSE TWO

Add Additional Proteins for \$6 per person

Grilled Chicken, Sirloin Steak, Roast Turkey, or Applewood Bacon

8

SANDWICH OPTIONS

15

MEATS: CHOOSE THREE

Add an Additional for \$5 per person

Smoked Turkey, Applewood thick Sliced Bacon, London Broil Roast Beef, Baked Honey Ham, Chicken (Deli Sliced), Pastrami, Salami, Italian Meatballs, Tuna Salad, Chicken Salad, or Philly Steak

CHEESE: CHOOSE TWO

Add an Additional for \$3 per person

American, Cheddar, Swiss, Provolone, Munster, Goat Cheese, Pepper Jack, and Cheez Wiz

VEGGIES: CHOOSE FOUR

Add an Additional Veggie for \$3 per person

Tomato, Onion, Lettuce, Pickle, Black Olive, Green Olive, Red & Green Pepper, Sautéed Mushrooms, Sauerkraut, Banana Peppers, Hot Red Peppers, Avocado

Add \$2 per person, or Baby Greens

BREADS: CHOOSE TWO

Add an Additional Bread for \$3 per person

White Bread, Wheat Bread, Marble Rye, Sourdough, or Hogie Bun

\$2 additional per person Olive Bread or Sunflower Wheat Bread

CONDIMENTS: CHOOSE TWO

Add an Additional Condiment for \$2 per person.

Yellow Mustard, Whole Grain Mustard, Mayo, Chipotle Aioli, Basil Pesto Spread, Spicy Mayo, Marinara or Ranch

\$2 Additional per person Caramelized Onion Jam, Avocado Spread, or Tapenade

SOUP OPTIONS

8

CHOOSE ONE

Cheddar Broccoli, Creamy Baked Potato, Clam Chowder, Rustic Italian Wedding, Gumbo, Tomato, or Vegetable Stew



BUFFET OR PLATED

Priced per person, 12 person minimum

SALAD

5

Priced per person, Choose One, Add \$1 per person for plated option

HOUSE SALAD

Iceberg Lettuce, Carrots, Cabbage, Cucumber, Tomato, Shredded Cheddar Cheese, and Croutons. Your choice of Ranch, Italian, Blu Cheese, or Catalina

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Garlic Croutons with Creamy Caesar Dressing

MEDITERRANEAN SALAD *Add \$2 Per Person*

Spring Mix, Feta Cheese, Tomatoes, Olives, Red Onion tossed in Greek Salad Dressing

SPINACH APPLE SALAD *Add \$2 Per Person*

Walnuts, Feta Cheese, Red Onions, and Raspberry Vinaigrette

WEDGE SALAD *Add \$2 Per Person*

Iceberg Lettuce, Diced Tomatoes, Toasted Almonds, Blue Cheese Crumbles, Applewood Bacon, Red Onions, Blue Cheese Dressing.

CAPRESE SALAD *Add \$2 Per Person*

Tomato, Mozzarella, Fresh Basil drizzled with Extra Virgin Olive Oil.

(SEASONAL) WATERMELON SALAD

Add \$2 Per Person

Fresh Watermelon, Diced Cucumber, Feta Cheese, Mint and Lime Juice



ENTREES

Priced per person, 12 person minimum, Add \$3 per person for plated option

KANSAS CITY BBQ

SHORT RIBS 18

Pork Short Ribs served with our House Sweet and Spicy BBQ Sauce

BBQ BURNT ENDS 16

Wood Smoked Pork served with our House Sweet and Spicy BBQ sauce.

LASAGNA 9

Meat or Veggie

STREET TACO CHOOSE ONE 9

Flour or Corn Tortilla

CARNE ASADA

Pico, and Fresh Lime

CARNITAS

Cabbage, Diced jalapeno, and Sweet BBQ Drizzle

FISH TACOS

Steamed White Fish, Pico, and Spicy Aioli Drizzle

PORK LOIN 9

CHOOSE YOUR STYLE

Parmesan Marinara

Maple Bourbon

Garlic & Herb.

CHICKEN 9

CHOOSE YOUR STYLE

Cajun

Lemon Garlic

Creamy Parmesan & Mushroom

Fried

Provençal: Add \$2 per person

Cilantro Lime

Traditional Roasted

BEEF CHOOSE ONE SAUCE

CHIMICHURRI

Argentina Fresh Herb Sauce

DIANE

Traditional Creamy Mustard Sauce

BROKEN GARLIC BUTTER AND HERB

Simple Fresh Garlic and Butter Sauce

PEPPERCORN

Creamy and Tangy Classic French Sauce

BLUE CHEESE

Rich and Creamy Sauce that packs a lot of Flavor

8oz GRILLED FLATIRON STEAK 33

8oz KC STRIP 36

8oz FILET 40

PASTA 6

SAUCE CHOOSE OF ONE

MARINARA

Traditional Tomato Sauce

ALFREDO

Rich Creamy Parmesan Cheese Sauce

BASIL PESTO

Herbaceous Green sauce that offers bright and Pungent flavors.

FOUR CHEESE

White Cheddar, Parmesan, Romano, and Provolone Sauce.

BOLOGNESE Add \$2 per perso

Italian Red Meat Sauce

PROTEIN CHOOSE OF ONE

CHICKEN ADD \$3

MEATBALLS ADD \$3

SHRIMP ADD \$6

TOFU ADD \$4

SIDES

Minimum of 12 people

Add \$1 per person for Plated

STARCH 4

Garlic Mash Potatoes

Baked Potato

Roasted Fingerling potatoes

French Fries

RICE 4

White Sticky Rice

Brown Rice

Rice pilaf

VEGETABLE 4

CHOOSE OF ROASTED, STEAMED OR GRILLED

Seasonal Vegetable Medley

Brussel Sprouts

Zucchini & Squash

Green Beans

Asparagus

EVERYDAY FAVORITES 5

Baked Beans and Pork Belly

Crispy beets and Feta

Cheesy Corn

Mac & Cheese

HORS D'OEUVRES



SIZZLING

SPINACH AND ARTICHOKE DIP 6 PER PERSON
Naan and Tortilla Chips

CHIPS & QUESO 4 PER PERSON

CRAB CAKES 6 PER PIECE
Citrus Aioli

MIDWESTERN BISON MEATBALLS 5 PER PIECE

BACON WRAPPED CHICKEN 5 PER PIECE

BBQ BACON WRAPPED SHRIMP 4 PER PIECE

BACON WRAPPED ASPARAGUS 4 PER PIECE

CHICKEN SATAY 4 PER PIECE
Peanut Sauce

**SWEET & SALTY
PORK BELLY BITES** 4 PER PIECE

**ASSORTED STUFFED
MUSHROOMS** 4 PER PIECE

PULLED PORK SLIDERS 4 PER PIECE

CHORIZO STUFFED YUKON'S 3 PER PIECE

VEGETABLE SPRING ROLL 3 PER PIECE

BONE-IN WINGS 2 PER PIECE

CHILLED

**VEGETABLE CRUDITE
WITH DIPS** 4 PER PERSON

CHARCUTERIE BOARD 15 PER PERSON

**SHRIMP CEVICHE
CUCUMBER CUP** 6 PER PIECE

FRESH FRUIT KABOB WITH DIP 5 PER PIECE

ANTIPASTI SKEWERS 4 PER PIECE

CHOCOLATE STRAWBERRIES 3 PER PIECE



STATIONS

Priced per person, Minimum of 40 guests and 4 total stations. Fewer than 40 guests will be an additional \$3 per person, per station. Stations are for one hour and a half of continual service. Single stations may be added on to any dinner buffet.

SHRIMP TRIO

14

Chilled Jumbo Shrimp with Cocktail Sauce, Shrimp Scampi in Chardonnay Butter and Hand Breaded Coconut Shrimp with Pina Colada Sauce

PASTA EXTRAVAGANZA

11

Cavatappi Pasta, Alfredo, Basil Marinara, Grilled Chicken, Italian Sausage, Vegetables and Breadsticks

SLIDER BURGERS

10

Grilled Beef Patties, Slider Buns, Sliced Cheeses, Assorted Condiments and Twice Baked Potato Salad

BBQ

10

Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, Slider Buns and Coleslaw

TRADITIONAL

10

Vegetable Crudite with Assorted Dips, Domestic Cheese and Cracker Display and Sliced Fresh Fruit

DIM SUM

9

Pork Pot Stickers, Crab Rangoon and Vegetable Spring Rolls Served with Sweet Chili and Soy Sauce

WING FLING

9

Traditional Bone-In and Boneless Buffalo Wings Served with Celery, Bleu Cheese and Ranch

FAJITA

9

Grilled Chicken with Sauteed Peppers and Onions, Flour Tortilla, Pepper Jack, Diced Tomatoes, Jalapenos, Pico de Gallo, Sour Cream and Guacamole

FLATBREAD PIZZA

9

Margherita, Garlic Chicken and BBQ Pork

INTOXICATING CHICKEN SATAYS

8

Whiskey BBQ, Tequila Lime and Vodka Bloody Mary Chicken Satays Served with Garden Rice

GOURMET MAC & CHEESE

8

Sauteed Asparagus with Gouda, Pork Belly with Monterey, Buffalo Chicken with Jalapeno Cheddar

MASHED POTATO

8

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Shredded Cheddar, Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce, Roasted Shallot Sauce and Whipped Butter

CHOWDER

8

Clam Chowder, Corn Chowder Oyster Crackers and Sliced French Breads

GOURMET POPCORN

8

Choice of 2 Flavors

Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie, White Chocolate Raspberry, Snickers

GREENS

7

Fresh Mixed Greens and Freshly Chopped Romaine Lettuce Served with Cucumbers, Shredded Carrots, Tomatoes, Kalamata Olives, Parmesan Cheese, Garlic Herb

DESSERT STATIONS

WARM FRUIT COBBLER

7

Apple, Cherry and Peach Served with Vanilla Ice Cream

S'MORES

6

Roast your own Marshmallows and layer between Graham Crackers and Hershey's Chocolate

CHEESECAKE DISPLAY

5

New York Cream Cheesecake with Assorted Fruit Toppings, Nuts, Caramel, Chocolate and Whipped Topping



SNACKS & DESSERTS

SNACKS

Priced per person, Minimum of 12 people

FRESH FRUIT & YOGURT DIP	6
BOTTOMLESS POPCORN	4
KETTLE CHIPS & RANCH ONION DIP	4
SWEET & SALTY SNACK MIX	5
CHIPS & SALSA	6
CHARCUTERIE BOARD	12

DESSERTS

ASSORTED FRESH BAKED

COOKIES 1 DOZEN	24
COOKIE & BROWNIE PLATTER 1 DOZEN	32
ASSORTED DESSERT BARS 1 DOZEN	44

ALCOHOLIC BEVERAGES

LIQUOR SELECTIONS

Titos Vodka, Captain Morgan Rum, Bacardi Silver, Malibu Rum, Casamigos Blanco, Bombay Sapphire Gin, Jim Bean, Johnny Walker Black Scotch

DOMESTIC BEER SELECTIONS 16oz CANS 8

Coors light, Miller Light, Bud Light, Mich Ultra, Busch Light

Happy Basset Brewing Keg 550

Approximately 124 pints

WINE BY THE GLASS WINE 8

BY THE BOTTLE MARKET PRICE

Price based on QTY and selection

BAR PRICING

\$500 minimum

COCKTAILS 10

DOMESTIC BEER 16oz 8

HOUSE WINE 8

BOTTLED WATER 3

SODA 3

HOST BAR PRICING

No minimum

COCKTAILS 9.50

DOMESTIC BEER 16oz 7.50

HOUSE WINE 7.50

BOTTLED WATER 2.50

SODA 2.00

