

# ARVEST<sup>®</sup>



**Convention  
Center**

## **Catering Menu**





# FOOD & BEVERAGE SERVICE POLICIES

## OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage services. 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 this product when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time. This includes centerpieces with food and alcohol.

## BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to compliment 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. In compliance with state & city liquor laws, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

All F&B samples must have prior written approval from the General Manager of Hospitality fourteen (14) business day prior to the event. All sample sizes must be 2 oz or less.

No alcohol samples are allowed unless purchased through OVG Hospitality.

Auction items at fundraising events that include alcohol are allowed within the event space, but are not permitted to be opened, nor consumed on premises.

## DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with seven (7) business day notice.

## CHINA SERVICE

China service is standard for all plated meals. China requested for all other meals will be charged based on per person pricing. Please ask your OVG sales representative for additional information on pricing.

## LINENS

Please ask your OVG Hospitality Catering Sales Manager for information/cost regarding additional linen needs for your event.

## MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized four (4) weeks prior to the event. Menus not finalized four (4) weeks prior to the event may be subject to an additional service charge.

## MANAGEMENT CHARGE & TAXES

**Please note that all catered events are subject to a 24% Management Charge and 8.517% Sales Tax. All alcohol sales are subject to 13.5% State Liquor Tax.** This Management Charge is the sole property of the food/beverage service 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 employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## GUARANTEES

A final guarantee of attendance is required five (5) business days prior to all food and beverage events. Guarantee is not subject to reduction. Increases to guarantee made within three (3) business days of the event will be charged at 1.5 times the original agreed upon per person menu price. All catered functions at Arvest Convention Center will require a minimum attendance of 25 guests. If your event does not meet this requirement, a charge for the 25 guest minimum will apply.

## CANCELLATION

Please refer to License Agreement Section 16 for details regarding cancellation.

## OVG Hospitality CONTACT INFORMATION

Harrison Kinkade  
Assistant General Manager  
harrison.kinkade@oakviewgroup.com





# BREAKFAST

*Priced Per Guest. Serves Minimum of 25 Guests.*

## Continental Breakfast

*All breakfasts include Water Service, Regular and Decaf Coffee, and a two-hour service time.*

### The Traditional | 13.50

Basket of Whole Fruits  
Assorted Danishes, Muffins and Buttery Croissants

### The Early Riser | 16.50

Seasonal Fresh Fruit  
Assorted Cereals, Milk  
Danishes, Muffins, Bagels and Buttery Croissants

### A Healthy Start | 17.50

Seasonal Fresh Fruit  
Vanilla Yogurt and Honey-Laced Granola  
Whole Grain Cereals, Milk  
Assortment of Granola and Power Bars  
Brn Muffins and Bagels

### Running Start | 18.50

Seasonal Fresh Fruit  
Orange-Nut Muffins  
Cottage Cheese  
Assorted Flavored Bagels  
Assorted Low-Fat Yogurts; Toasted Granola;  
Dried Fruits and Nuts on side  
Platter of Sliced Vine-Ripe Tomatoes and  
Asparagus with Balsamic Vinaigrette

## Plated Breakfast

*All Plated Breakfasts include Decaf and Regular Coffee, and Tea Selection*

### The All-American | 19.50

Fluffy Scrambled Eggs  
Griddled Hashbrown Potatoes  
Hickory-Smoked Bacon  
Griddled Patty Sausage  
Assorted Pastries  
Coffee Cake and Croissants

### The Southwestern | 19.50

Southwest Breakfast Egg Casserole with Chorizo, Monterey Jack, Peppers and Onions  
Oven-Roasted Tex-Mex Spiced New Potatoes  
Hickory-Smoked Bacon  
Red Tomato-Cilantro Salsa and Sour Cream  
Assorted Pastries, Coffee Cakes and Croissants

### The Country Style | 21.50

Fluffy Scrambled Eggs with Taver Ham and Scallions  
Griddled Pork Link Sausage  
Cottage-Style Potatoes O'Brien  
Broiled Roma Tomato  
Petite Cheddar-Garlic Biscuit  
Assorted Pastries, Coffee Cake and Croissants

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# BREAKFAST

## Breakfast Buffets

*All breakfasts include Water Service, Regular and Decaf Coffee, and a two-hour service time*

### American Diner Breakfast | 23.00

Fluffy Scrambled Eggs  
Griddled Hash Brown Potatoes  
Bacon Strips, Griddled Pork Sausage Patties  
Fluffy Buttermilk Biscuits & Country Cream Gravy  
Seasonal Fresh Fruit and Berries  
Assorted Breakfast Danishes, Pastries and Muffins

### Florida Sunshine Breakfast | 23.00

Fluffy Scrambled Eggs "Ranchero" with Griddled Peppers, Onions and Tomato Salsa  
Waffles with Syrup and Butter  
Grilled Turkey Sausage and Crisp Bacon Strips  
Fresh Fruit and Citrus Salad with Lime Zest  
Honey-Laced Granola with Parfait Vanilla Yogurt, Tri-Berry Sauce  
Assorted Danishes, Pastries, Donuts and Muffins

### Oklahoma Cowboy Breakfast | 24.00

Fluffy Scrambled Eggs with Smoked Sausage, Scallions, and Cheddar Cheese  
Country Potato Pan Scramble  
Seasonal Fresh Fruit and Berries  
Assorted Danishes, Pastries and Muffins  
Griddled Ham Steaks with Mustard-Maple Drizzle  
Southern Style Cheese Grits  
Crisp Bacon Strips

### Southern Hospitality Breakfast | 26.00

Fluffy Scrambled Eggs with Cheese and Country Sausage  
Griddled Chicken Fried Steak with Country Cream Gravy  
Crisp Bacon Strips  
Crispy Fried Breakfast Potatoes and Onions  
Cheddar-Garlic and Chive Biscuits  
Seasonal Fresh Fruit and Berries  
Assorted Danishes, Pastries and Muffins

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## Buffet Additions

### Buttermilk Pancake Station | 6.00

Fluffy Buttermilk Pancakes with Hot Maple Syrup and Clarified Butter

### Omelet Station | 14.00

Omelets Made-to-Order  
Customize with Ham, Smoky Bacon, Green Chiles, Mushrooms, Peppers, Tomatoes, Scallions, Cheddar Cheese, Red Tomato-Cilantro Salsa and Sour Cream

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# BREAKFAST

## À La Carte

*All prices per guest*

### SWEETS

Buttery French Croissants | 3.75

Belgian Waffles with Hot Syrup and Butter | 4.50

Assorted Individual Plain or Fruit Yogurts | 4.75

Banana-Nut Bread French Toast | 4.75

Bananas Foster Syrup

Cinnamon French Toast | 4.75

Hot Maple Syrup and Butter

Low-Fat Vanilla Yogurt, Granola, Berry Parfait | 4.75

Fresh Strawberries with Chantilly Crème | 5.50

Fresh Seasonal Fruits & Berries | 6.00

### PROTEINS

Pork Sausage | 5.00

Canadian Bacon | 5.00

Ham Steaks | 5.00

Griddled Smokehouse Bacon | 5.00

### FROM THE GRIDDLE

Sausage Buttermilk Biscuit | 7.00

Ham & Cheddar Buttermilk Biscuit | 7.00

Sausage, Egg & Cheddar Breakfast Sandwich | 7.50

Bacon & Egg Sourdough Sandwich | 7.50

Tavern Ham Warm Croissants | 7.50

Scrambled Egg & Cheddar

### BREAKFAST QUESADILLAS

Pepper & Onion Quesadillas | 5.50

Scrambled Egg, Cheddar Cheese, Tomato

Cheesy Quesadillas | 5.50

Scrambled Egg, Jalapeño-Jack and Cheddar Cheese

Southwest Scrambled Egg Burrito | 6.50

Monterey Jack & Peppers

Chorizo Quesadillas | 6.50

Scrambled Egg, Chorizo, Peppers, Onions

### SWEETER BY THE DOZEN All prices listed per dozen

Old Fashion Pecan Sticky Rolls | 36.00

Assorted Donuts | 36.00

Assorted Danishes, Pastries and Muffins | 36.00

Variety of Breakfast Bagels | 36.00

Served with Assorted Flavored Cream Cheese

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# BREAKS

## Break Packages

*Prices listed are per guest*

### Mid-Morning Refresher | 14.00

Assorted Danish Pastries  
Muffins and Croissants served with Butter, Jams and Jellies  
Fresh Strawberries with Brown Sugar-Sour Cream Dip

### Fitness Break | 15.00

Seasonal Fresh Fruit and Berries  
Assorted Flavored Individual Yogurts  
Bran Muffins  
Oatmeal-Raisin Cookies  
Granola Bars

### The Citrus Break | 15.00

Lemon-Scented Pound Cake  
Orange-Nut Muffins with Citrus Scented Cream Cheese  
Fresh Seasonal Fruit Cups  
Basket of Fresh Navel Oranges

### Spa Break | 15.50

Fresh Fruit Skewers with Brown Sugar-Sour Cream Dip  
Assorted Flavored Yogurt with Granola, Toasted Almonds, Coconuts and Raisins  
Basket of Apples, Oranges, Bananas and Pears  
Juices - Orange, Grapefruit, Cranberry  
Honey-Bran Muffins

### Sports Break | 16.00

Mini Corn Dog Bites with Ketchup and Yellow Mustard  
Warm Jumbo Soft Pretzels with Yellow Mustard  
Tri-Colored Tortilla Chips with Chili Con Queso Salsa and Sour Cream  
Honey Roasted Peanuts

### “South of The Border” | 16.50

Crispy Tri-Colored Tortilla Chips with  
Housemade Red Tomato-Cilantro Salsa  
Southwest Guacamole and Sour Cream  
Crispy Fried Chicken “Taqitos”

### The Sweet and Salty | 18.50

Kettle Style Potato Chips  
Crispy Fried Tri-Colored Tortilla Chips  
with French Onion and Buttermilk Ranch Dip  
Pretzel Sticks  
Assorted Candy Bars  
Buttered Popcorn  
Salty Peanuts

Hot Tea Set-Up | 36.00 per gallon

Assorted Pepsi Canned Soda | 3.50 each

Bottled Aquafina Water | 3.50 each

Assorted Bottled Juices | 4.50 each

Bottled Pure Leaf Tea | 5.50 each

Starbucks Frappuccinos | 6.00 each

Orange Juice | 36.00 per gallon

Fruit Punch or Lemonade | 36.00 per gallon

Iced Tea | 39.00 per gallon

5-Gallon Water Station | 45.00 per stand

35.00 per refill

Regular and Decaf Coffee | 48.00 per gallon

## À La Carte Add-On

Assorted Potato Chips | 2.50 per bag

ACC Chex Mix Cups | 3.00 per guest

Freshly Popped Pocorn | 3.00 per box

Individual Apple Cups | 3.50 per guest

Sliced Apples, Peanut Butter, Honey and Granola

20 lb. Bag of Ice | 7 per bag

Granola Bars | 34 per dozen

Chips & Dips | 34 per dozen

Freshly Baked Cookies | 36 per dozen

Fudgy Brownies | 36 per dozen

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# LUNCH

## Boxed Lunches

*All Boxed Lunches served with choice of coleslaw, potato salad, spicy bean salad, or orzo pasta salad. Also served with bag of chips, cookie and condiments. Events limited to two selections per function. Not to include dietary options which will be provided in addition to selections.*

### Sandwiches | 18.00

Smoked Turkey, Baby Swiss, Sliced Tomato and Leaf Lettuce on Italian White Bread

Tavern Ham, Aged Cheddar, Sliced Tomato and Leaf Lettuce on Wheatberry Bread

Shaved Roast Beef, Sharp Cheddar, Sliced Tomato and Leaf Lettuce on Sourdough Bread

Smoked Turkey, American Cheese, Sliced Tomato and Leaf Lettuce on Honey Wheat Bread

Deli Pastrami, Swiss Cheese, Sliced Tomato and Leaf Lettuce on Dark Rye Bread

### Deli Meat and Cheese Wrap | 20.00

Tavern Ham, Smoked Turkey, American and Swiss Cheese, Shredded Lettuce, Tomato, Sweet Pickles, and Red Onion wrapped in a Flour Tortilla with Italian Mayo.

### Very, Very Veggie Wrap | 20.00

Cucumber, Tomato, Zucchini, Shredded Carrots, Mesclun Lettuce, with Greek Hummus on a Tomato Tortilla Wrap

### Southwest Chicken Tortilla Wrap | 20.00

Grilled Chicken Breast in a Flour Tortilla Wrap with Baby Greens, Tomato, Roasted Peppers, Spicy Chipotle Mayo, Avocado, Monterey Jack Cheese

### The TBLT Wrap | 20.00

Smoked Turkey, Bacon, Lettuce and Tomato in a Flour Tortilla Wrap with Mayo

### 3 Cheese, Tomato, Avocado & Baby Spinach Wrap | 20.00

Created with a Roasted Garlic Aioli and served in a Spinach Tortilla

### BUILD YOUR OWN EXECUTIVE BOX LUNCH | 23.50

Served with bag of chips, cookie and condiments.

#### SELECT YOUR ENTREE:

#### Spicy Chicken-Bacon Ranch Wrap

Three Cheese and Baby Lettuces

#### Jalapeno Chicken Salad Sliders

King's Hawaiian Rolls

#### Shaved Ham, Smoked Turkey, Cheddar & Fontina Wraps

Boursin Cream Cheese

#### Greek Pita Pocket Sandwiches

Feta Cheese

#### Caesar Salad

Chopped Romaine, Parmesan Cheese, Caesar Dressing and Focaccia Croutons

ADD CHICKEN 4.00

#### SELECT YOUR SIDE:

#### Southern Sweet Pickle Mac n' Cheese Salad

Marinated Grape Tomato, Cucumber and Red Onion

#### Sweet Broccoli, Cranberry and Walnut Salad

Southern Sweet Grape and Apple Salad with Vanilla-Brown Sugar Yogurt

#### California Pasta Salad

Farfalle Pasta, Grape Tomatoes, Black Bean, Cucumber, Scallions and Jalapeno-Lime Dressing

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# LUNCH

## Plated Two-Course Lunch Options

*All Plated Lunches include Water, Ice Tea and Coffee Service. To add a salad to your plated lunch, please contact your Catering Sales Manager.*

### Farmer's Market Risotto | 26.00

Wild Mushroom Ragù, Asparagus, Buttered Spaghetti Squash, Goat Cheese and Red Pepper Coulis

### Honey-Apricot Glazed Chicken Breast | 30.00

Served on Confetti Pearl Couscous with Peppers, Squashes and Carrots

### Parmesan Crusted Chicken Breast | 32.00

Served on Fettuccine Alfredo with Basil Marinara, Fresh Asparagus and Grated Parmesan

### Soy-Lemongrass Marinated Chicken Breast | 32.00

Served with Coconut Jasmine Rice, Firecracker Stir-Fried Vegetables and Thai Red Curry Sauce

### Frenched Rosemary-Dijon Chicken Breast | 35.00

Served on Fontina and Gruyere Mashers with a Grilled Squash Medley

### Bacon Wrapped Veal & Mushroom Meatloaf | 32.00

Served with creamy Cheddar-Chive Mash Potatoes, Port Red Currant Demi-Glace and Baby Green Beans

### Classic Chicken "Madeira" | 32.00

Served on Roasted Garlic Potato Puree with Peppers, Grilled Squashes and Madeira Mushrooms

### Slow Roasted Apple Cider Brined Pork Loin | 33.00

Slow Roasted and served on Apple-Sage Cornbread Dressing, with Roasted Broccoli and Cauliflower and Cranberry Demi Glace

### Moroccan Barbecued Salmon | 36.00

Served on Couscous with Figs, Apricots, Sundried Cherries, Broccolini and Moroccan BBQ Sauce

### Chimichurri Flat Iron Steak | 39.00

Served on Cilantro-Green Chile Rice, Fresh Asparagus, Traditional Chimichurri

### Roc Doc Rubbed Pork Rack Chop | 38.00

Served with Cheesy Potato Gratinée with Roasted Asparagus and a Three Pepper Medley

## Desserts

### Old-Fashioned Chocolate Shortcake

Fresh Macerated Strawberries on Shortbread Biscuit with Cocoa Cream and Dark Chocolate Sauce

### Creme Brulee Cheesecake

Cool Caramel Cream

### New York Style Cheesecake

Strawberry Sauce

### Beverly Hills Chocolate Mousse Torte

Dark Chocolate Drizzle

### Italian Tiramisu Torte

Dusted with Cocoa and Lava Chocolate Sauce Drizzle

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# LUNCH

## Plated Entrée Salad

*All Plated Entree Salads include Water, Ice Tea and Coffee Service*

### **Maytag Bleu, Granny Smith Apple, and Candied Walnut Salad | 22.00**

Served on Bibb Lettuce and Baby Spinach with Dried Cranberries, Pistachios, Orange-Balsamic Dressing

### **Salade A La Nicoise | 24.00**

Baby Greens, Haricots Verts, New Potatoes, Chopped Egg, Heirloom Cherry Tomatoes, Parmesan Cheese and Herbs de Provence Dressing

### **Asian Spinach and Napa Cabbage Salad | 22.00**

Grilled Chicken Breast, Shiitake Mushrooms, Bean Sprouts, Edamame, Red Pepper and Scallions, with Sesame-Ginger Dressing and Toasted Almonds

### **Heirloom Cherry Tomato and Fresh Mozzarella "Caprese" | 24.00**

Served on a bed of Heritage Field Greens with Olive Tapenade, Basil-Balsamic Dressing and Fresh Shaved Parmesan Cheese

### **Classic Salade Alla Caesar | Varies**

Focaccia Croutons, Fresh Parmesan and Caesar Dressing with one of the following:

**Grilled Chicken Breast | 24.00 per guest**

**Grilled Moroccan Barbecued Salmon | 27.00 per guest**

**Blackened Shrimp | 25.00 per guest**

### **The Brown Derby Cobb Salad | 24.00**

Crisp Romaine, Turkey Breast, Avocado, Tomato, Bacon, Egg, Roquefort Cheese and Honey-Mustard Dressing

### **Old Fashion Three Worlds of Salad | 29.00**

Creamy Dijonnaise Chicken Salad, Italian Antipasto Pasta Salad and Lemony Shrimp Salad with Marinated Asparagus, Seasonal Fresh Fruit, Berries and Orange Blossom Muffins

### **The Steakhouse Chop Salad | 27.00**

Bibb Lettuce, Baby Spinach, Romaine, Tomato, Grilled Chicken, Smoky Bacon, Mushrooms, Chopped Egg, Croutons, Classic "Green Goddess" Dressing

### **The New Wave Chef's Salad | 39.00**

California Baby Field Greens, Peppered Tenderloin Tips, Grilled Chicken Breast, Applewood Smoked Salmon, French Brie topped with Crispy Fried Onion Straw and Mustard-Balsamic Dressing

## Beverage Add-On

*Priced separately upon consumption.*

**Aquafina Bottled Water | 3.50 each**

**Canned Pepsi Products | 3.50 each**

**Pure Leaf Bottled Tea | 5.50 each**

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# LUNCH

## Lunch Buffets

*All Lunch Buffets include Water, Ice Tea and Coffee Service*

### Business Lunch Buffet | 32.00

PRE-ASSEMBLED SANDWICHES AND WRAPS:

Shaved Roast Beef & Sharp Cheddar on a Pretzel Bun with Gulden's Mustard

Smoked Turkey Ranch Club Wraps with Bacon, Tomato, Red Onion and Lettuce

Creamy Chicken, Walnut and Red Grape Salad on Ciabatta

Southern Spicy Pimento Cheese Sliders on Brioche Rolls

Fresh Garden Greens with Tomatoes, Cucumbers and Carrots with Assorted Dressings

Old Fashion Virginia Style Potato Salad

Seasonal Fresh Fruit Bowl

Assorted Relish Tray: Olives, Pepperoncini, Grape Tomatoes, Cherry Peppers and Pickled Okra

Assorted Individual Bags Miss Vicky's Kettle Style Chips

### The Market Street Deli | 34.00

Grape Tomato and Bocconcini Caprese Salad with Red Onion, Parmesan and Mustard-Balsamic Dressing

Kale, Quinoa, Hearts of Palm, Artichoke and Frisée Salad with Goat Cheese and Chipotle-Lime Dressing

Tossed Shrimp Salade alla Caesar with Griddled Shrimp, Focaccia Croutons, Fresh Parmesan and Caesar Dressing

Platter of Sliced Smoked Turkey, Roast Beef, Tavern Ham, Genoa Salami, Bologna, American, Swiss, Cheddar and Provolone Cheeses, White, Honey Wheat Berry, Sourdough and Hoagie Rolls

Platter of Assorted Relishes: Green and Black Olives, Cherry Peppers, Pepperoncini, Dill Pickle Spears and Banana Peppers along with Traditional Toppings and Condiments

Basket of Housemade Ranch-Style Potato Chip

Seasonal Fresh Fruit and Berry Display

### The Backyard Buffet | 34.00

Fresh Garden Green Salad with Chopped Vegetables and a Selection of Dressings

Yukon Gold Potato Salad with Sea Salt, Fresh Dill, Cracked Black Pepper and Olive Oil

Chipotle Ranch Style Coleslaw

Marinated Tomato, Cucumber, Olive and Red Onion Salad

Grilled Chicken Breast with Head Country BBQ Sauce

Grilled Juicy Hamburgers and All-Beef Hot Dogs

Tony Chachere's Seasoned and Buttered Corn on the Cob

Basket of Individually Bagged Miss Vicky's Potato Chips

### South of The Border | 35.00

Seven-Layered Mexican Salad with Chopped Iceberg Lettuce, Tomatoes, Ripe Olives, Scallions, Cheddar Cheese and Jalapeños with Southwest Ranch Dressing

Santa Fe Shrimp Salad with Jalapeño-Avocado Lime Dressing

Seasonal Fresh Fruit and Berries

Southwest Chicken Fajitas with Grilled Peppers and Onion, Flour and Corn Tortillas, Cheddar Cheese, Sour Cream, Monterey Jack Queso, and Pico de Gallo

Baked Pork Tamales with Housemade Spicy Chili and Blended Cheeses

Southwest Rice Pilaf

Borracho Beans

Basket of Tri-Colored Tortilla Chips and Red Tomato-Cilantro Salsa

Salted Caramel Cheesecake with Cool Caramel Cream

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# LUNCH

## Lunch Buffets

*All Lunch Buffets include Water, Ice Tea and Coffee Service*

### Italian Pasta and Salad | 36.00

Italian House Salad with Romaine, Tomatoes, Artichokes, Ripe Olives, Pepperoncini, Croutons and Creamy Italian Dressing  
Orzo Pasta Salad al Pomodoro Salad with Sundried Tomato, Fresh Basil, Parmesan and Extra Virgin Olive Oil Pesto, Balsamic  
Marinated Grape Tomato, Cucumber and Red Onion Salad  
Deep Dish Italian Meat and Ricotta Lasagna  
Sautéed Chicken Piccata with Lemon Caper Butter  
Farfalle Pasta alla Carbonara with Pancetta, Peas, Mushrooms and Parmesan Cream  
Grilled Italian Zucchini, Yellow Squash, Snap Peas and Red Peppers with Fine Herbs and Garlic  
Soft Herb and Garlic Brushed Italian Breadsticks  
Tiramisu Torte drizzled with Java Chocolate Sauce

### The Summer Picnic | 36.50

Mixed Garden Greens topped with Broccoli Florets, Cauliflower, Shredded Carrot, Grape Tomatoes and served with Assorted Dressings  
Honey-Mustard Coleslaw  
Smoky Bacon, Cheddar and Ranch Potato Salad  
Southern Buttermilk Fried Chicken  
Griddled Cheddarwurst and German Sauerkraut with Buns (German Mustard on side)  
Baked Five-Bean Casserole  
Crispy Fried Sidewinder Potatoes  
Platter of Grilled Asparagus, Squashes, Peppers and Bermuda Onions  
Grilled Corn Cobettes with Sweet Chipotle Chile Butter  
Old Fashion Banana Pudding in a cup with Fresh Cream and Vanilla Wafers

### Down Home On The Range | 42.00

Fresh Garden Greens with Assorted Dressings  
Old Fashion Mustard New Potato Salad  
Creamy Coleslaw  
Macaroni Ham and Cheese Salad with Sweet Pickles  
Thick-Cut Watermelon Wedges  
Slow Smoked Barbecued Beef Brisket with Head Country BBQ Sauce  
Grilled Barbecued Chicken  
Grilled Smoked Sausages, Peppers, Onions  
Barbecued Pit Beans  
Buttery and Sweet Corn on the Cob  
"Back of the Stove" Green Beans  
Old Fashion Dinner Rolls and Cornbread Muffins  
Apple-Sundried Cherry "Cobbler" with Vanilla Bean Cream

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# DINNER

## Plated Entrées

*All entrées include choice of salad, chef's choice of vegetable and dessert. Water, Iced Tea and Coffee Service. Prices listed per guest*

### BEEF

#### Medallion of Beef Tenderloin "Diane" | MARKET PRICE

Served on Roasted Garlic-Chive Mashers with the Classic Sauce Diane

#### Low and Slow Braised Boneless Short Rib | 56.00

Served on Horseradish-Chive Mash Potatoes with Braising Jus

#### Pan Seared Filet Mignon | MARKET PRICE

Served on Three Cheese Potato Gratinée with Wild Mushroom Ragù and Red Wine Essence

#### Chargrilled Filet Mignon | MARKET PRICE

Old Bay Roasted Red Bliss Potatoes and Cabernet Wild Mushroom Sauce

#### Classic Beef Wellington En Croûte | MARKET PRICE

Served with Mushroom Duxelles, Jacketed Parslied New Potatoes and Sauce à la Périgourdine

#### Chargrilled 12oz. Ribeye Steak | MARKET PRICE

Served with Wild Mushroom-Goat Cheese Croissant and Bread Pudding

#### Chargrilled 12oz. New York Strip Steak | 62.00

Served with Baked Mac n' Cheese, Stuffed Potato and Housemade Steak Sauce

### PORK, VEAL AND LAMB

#### Rib Rubbed & Roasted Pork Loin | 44.00

Served on Three Cheese-Potato Gratinée with Cabernet Reduction

#### Montreal Seasoned Pork Loin Medallion | 45.00

Served with Cornbread-andouille Sausage Stuffing, Haricots Vert, Baby Onion and Dried Cranberry Medley

#### Baked Veal & Wild Mushroom Meatloaf | 48.00

Served with Bacon, wrapped with Roasted Garlic Mashers and Port BBQ sauce

#### Mustard-Crusted Lamp Chop Rack | MARKET PRICE

Herb-Roasted Three Potato Medley, Fresh Asparagus and Cabernet-Mint Sauce

### POULTRY

#### Sautéed Frenched Chicken Breast

##### "Chardonnay" | 45.00

Served on Pesto-Sundried Tomato Gemelli Pasta with Chardonnay-Mustard and White Wine Cream, and Fresh Parmesan

#### Moroccan Barbecued Chicken Breast | 45.00

Served with Roasted Garlic Potato Puree, Braised Wild Mushrooms, Creamed Leeks and Madeira Reduction

#### Italian Spinach & Ricotta Stuffed

##### Chicken Breast | 46.00

Served on Creamy Parmesan Orzo Mac n' Cheese, Grilled Italian Squashes and Tomato Concassé

#### Chicken Breast "Saltimbocca" | 45.00

Served on a Garlic-Scented Angel Hair Pasta Nest with Sage, Prosciutto, Peas and Parmesan Cream

#### Fried Chicken Breast | 46.00

Served with Country-Style Red Potato Hash with Jalapeño-Sage Country Gravy and Roasted Corn Salsa

#### Parmesan-Crusted Chicken Breast | 45.00

Served with Cheddar-Garlic Mashers with Sage-Chive Parmesan Cream

#### Southern Pecan Crusted Chicken Breast | 47.00

Served with Roasted Garlic-Chive Mashers with Brown Sugar Pecan Drizzle

#### Pan-Fried Chicken Breast | 46.00

Served with Savory Sage-Cornbread Stuffing with Sundried Cherry Demi-Glace

### SEAFOOD

#### Seafood Griddled

#### Maryland Lump Crab Cakes | MARKET PRICE

Served with Chipotle Crema, Pico de Gallo and Crispy Fried Red Onions

#### Moroccan Barbecued Salmon | 55.00

Served on Pearl Couscous with Dried Apricots, Figs and Cherries; served with Moroccan BBQ Sauce

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# DINNER

## Duo Main Courses

*All entrées include choice of salad and dessert. Water, Iced Tea and Coffee Service. Prices listed per guest.*

**Cornbread Crusted Pork Loin &  
Pecan Wood Smoked Chicken Breast | 49.00**  
Cavatappi Mac n' Cheese, Jalapeño-Apple Chutney

**Tortilla Crusted Tilapia &  
Griddled Southwest Shrimp | 53.00**  
Served on Green Chile-Tomatillo Rice with Pico de Gallo Salsa

**Chargrilled Flat Iron Steak &  
Peppered Bacon Chicken Breast | 60.00**  
Creamy Horseradish Mashers with Cabernet Reduction

**Chargrilled Manhattan Steak &  
Seafood Pavarotti En Ramekin | 58.00**  
Oven Roasted Sea Salt and Peppered Yukon Golds  
with Herb Compound Butter

**Parmesan Crusted Chicken Breast &  
Pecan Wood Smoked Salmon | 62.00**  
Pesto-Sundried Tomato Gemelli Pasta, Parmesan Cream

**Baked Chicken "Wellington" &  
Broiled Atlantic Salmon | 64.00**  
Jacketed Potatoes, Bordelaise Sauce and Mock Béarnaise

**Italian Chianti Braised Short Rib &  
Oreganato Chicken Breast | 61.00**  
Served on Creamy Parmesan Risotto with Short Rib  
Braising Jus

**Slow Braised Beef Short Rib &  
Grilled Gulf Prawns | 63.00**  
Served on Stone Ground Cheddar-Garlic Grits  
with Short Rib Jus

**Seared Dry Rubbed Filet Mignon &  
Parm Crusted Chicken Breast | MARKET PRICE**  
Wild Mushroom Risotto and Summer Ratatouille

**Pan Seared Filet Mignon &  
Sautéed Chicken 'Marsala' | MARKET PRICE**  
Roasted Garlic Potato Puree and Classic  
Marsala Mushroom Sauce

**Porcini Dusted Filet Mignon &  
Blackened Sea Bass Market | MARKET PRICE**  
Braised Savoy Cabbage and Roasted Red Bliss Potatoes

**Pan Seared Filet Mignon &  
Asian Barbecued Atlantic Salmon | MARKET PRICE**  
Basmati Rice Pilaf

**Roasted New York Strip & Panko  
Crusted Southern Crab Cake | 70.00**  
Served on Smashed Potatoes with Balsamic  
Mushrooms and Cracked Mustard Sauce

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# DINNER

## Dinner Buffets

### New Orleans/Cajun Cuisine | 46.00

Traditional Louisiana Chicken and Sausage Gumbo with Gumbo Filé  
 Fresh Garden Green Salad with Buttermilk-“Old Bay” Dressing  
 Creole Coleslaw  
 Roasted Red Bliss Potato Salad with Roasted Garlic Aioli and Scallions  
 Smoked Pork Loin “St. Martinsville” with Creole-Spiced Mushroom Sauce  
 Blackened Catfish with Andouille Butter Sauce  
 Crisp Deep Fried Okra  
 Southern Style Cheddar-Garlic Grits  
 Creole Red Beans & Rice  
 Assorted Dinner Rolls & Jalapeño Cornbread Muffins  
 Bourbon-Pecan Bread Pudding Cake with Classic Crème Anglaise

### Oklahoma Cowboy Cuisine | 48.00

Fresh Garden Greens with Crunchy Vegetables and Buttermilk Ranch and Classic Honey-Mustard Dressings  
 Southern Cornbread Salad with Apple Cider-Mustard Dressing  
 Loaded Baked Potato Salad with Smoky Sausages, Cheddar, Sour Cream and Scallions  
 Pineapple-Chipotle Coleslaw  
 Southern Spiced Deep Fried Chicken with Country Cream Gravy  
 Smoked Barbecued Beef Brisket with Head Country BBQ Sauce  
 Roasted Garlic Mashed Potatoes  
 “Back of the Stove” Green Beans  
 Sweet and Buttery Corn on the Cobb  
 Creamy Southwest Mac n’ Cheese with Poblano Peppers, Charred Corn, Scallions and Asiago Cream  
 Cheddar-Garlic Biscuits and Dinner Rolls  
 Double Chocolate Overload Cake with Vanilla-Scented Whipped Cream and Dark Chocolate Sauce

### American Farmer’s Market | 48.00

American Chop Salad with Romaine and Bibb Lettuces with Tomato, Avocado, Mushrooms, Chopped Egg, Croutons and Classic “Green Goddess” Dressing  
 Virginia-Style Potato Salad with Smoky Bacon, Pimientos and Scallions  
 Fresh Corn, Hominy, Lima Bean and Pepper Succotash Salad with Sweet and Sour Dressing  
 Slow-Roasted Turkey Breast with Giblet Gravy and Orange-Cranberry Relish  
 Traditional Ham with Sweet Dijon Mustard Glaze  
 Mom’s Baked Cornbread Dressing  
 Homestyle Mash Potatoes with Cheddar and Chives  
 Creamy Green Bean Casserole with Crispy Fried Red Onions  
 Dinner Rolls and Old-Fashioned Beer Bread  
 Layered Dark Chocolate Fudge Cake with Fresh Berries and Cream

### Tex-Mex/Southwest Cuisine | 54.00

Spears of Crisp Romaine, Cornbread Croutons, Cotija Cheese, Pepitas and Jalapeño-Cilantro Caesar Dressing  
 Spicy Five Bean “Oklahoma” Caviar  
 Orzo Pasta, Roasted Corn, Barley and Red Pepper Salad with Griddled Scallions and Rice Vinegar Dressing  
 Seasonal Fresh Fruit Bowls with Pineapple, Cantaloupe, Honeydew, Strawberries and Watermelon  
 Griddled Southwest Beef “Fajitas” with Caramelized Onions and Peppers, Flour & Corn Tortillas, Red Tomato Salsa, Sour Cream and Spicy Guacamole  
 Traditional Chicken Mole with Green Chile-Cilantro Rice and Crushed Fresh Peanuts  
 Refried Beans with Asiago Cheese  
 Spanish Style Rice  
 Griddled Fajita Style Vegetables with Taco Seasoning

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# SALADS

## Plated Salads

*Choice of salads included with entrée or priced separately at \$8.00 per guest*

### California Bibb Lettuce and Baby Spinach

Served with Asian Pear, Sundried Cherries, Spiced Pecans, Maytag Bleu and Parisian Dressing

### Hearts of Romaine

Topped with Autumn Wild Rice, Spiced Pecan, Barley, Corn and Dried Currant Salad with Mustard Dressing

### Jumbo Green Asparagus Salad

Served with Baby Frisée, Wild Arugula, Goat Cheese, Candied Walnuts and Champagne-Truffle Vinaigrette

### Southern Salad

Served Field Greens and Bibb Lettuce with Fresh Strawberries, Candied Walnuts, Goat Cheese and Sweet Apple Cider Dressing

### Haricots Verts, Grape Tomato, Roasted Red Pepper and Bibb Lettuce Salad

Served with Marbled Peanut Potatoes, Sliced Eggs and Kalamata Olive Vinaigrette

### Grape Tomato, Fresh Mozzarella and Greek Olive Salad

Served with Baby Field Greens, Balsamic Dressing and Shaved Parmesan

### Italian Caprese Salad

Served on Vine Ripe Tomatoes & Fresh Mozzarella on Bed of Baby Greens with Mustard-Balsamic Dressing, Balsamic Syrup and Fresh Parmesan Cheese

### Argula, Shaved Fennel and Endive Salad

Served with Goat Cheese, Apple and Rice Wine Dressing

### Asian Spinach and Napa Cabbage Salad

Served with Shiitakes, Red Pepper, Bean Sprouts and Scallions, with a Sesame-Ginger Dressing and Crispy Chow-Mien Noodles

### California Heritage Field Greens

Served with Sweet Drop Peppers, Sundried Tomatoes, Goat Cheese, Focaccia Croutons and Mustard-Balsamic Dressing

### The Steakhouse Chop Salad

Served with Bibb Lettuce, Baby Spinach and Romaine, with Smoky Bacon, Tomato, Mushrooms, Chopped Egg, Croutons and Classic "Green Goddess" Dressing

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# DESSERTS

## Plated Desserts

*Choice of desserts included with entrée or priced separately at | 9.00 per guest*

### Old-Fashion Cream Cheese Carrot Cake

Drizzled with Raspberry Puree

### Old Fashion Chocolate Strawberry Shortcake

Fresh Macerated Strawberries on Shortbread Biscuit with Cocoa Cream and Dark Chocolate Sauce

### Granny Smith Caramel-Apple Pie

Served with Cinnamon-Honey Cream

### New York Style Cream Cheesecake

Served with Cherry, Pineapple, Raspberry or Strawberry Sauce

### Double Chocolate Overload Cake

Served with Dark Chocolate Cake layered with rich Chocolate Mousse and Chocolate Cookie Crust

### Salted Caramel Cheesecake

Served with a dollop of Fresh Cream and Cool Caramel Sauce \*Gluten-Free Dessert

### Limoncello Cake

Served with Vanilla Cream and Raspberry Puree

### Layered Chocolate Ganache Cake

Served with dollop of Cream

### Callebaut Tuxedo Bombe

Served with Vanilla Bean Crème, Fresh Berry Basket and Marbled Chocolate Tuile

### Crème Brûlée Cheesecake

Served with Fresh Strawberry Puree and Strawberry Garnish

### White Chocolate-Cranberry

### Croissant Bread Pudding Cake

Served with St. Cecilia Cream

### Callebaut Flourless Chocolate Torte <sup>GF</sup>

Served with Chantilly Cream, Fresh Berries and Chocolate Tuile

GF - Gluten Free Item

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# RECEPTION

## Butler-Style Passed Hors D'oeuvres

*Starting at | 3.00 per item per guest*

### COLD SELECTIONS

Tavern Ham & Baby Swiss Roulades with Horseradish Crema

Mini Baked Potato with Smoky Bacon, Aged Cheddar, Sour Cream and Scallions

Smoked Salmon Mousse en Profiterole with Fresh Dill and Capers

Belgium Endive Leaves filled with Maytag Bleu, Candied Walnuts & Microgreens

Pecan-Raisin Crostini with Poached Pear and Gorgonzola

Parmesan Crisp with Herb Boursin and Sundried Tomato-Basil Jam

Asian Ahi Tuna Tartare on Wonton Crisp with Wasabi Crema and Chives

Traditional Ratatouille en Crispy Phyllo Cup with Shaved Manchego

Gourmet Pigs in a Blanket with Grain Mustard Sauce

Stuffed Baby Yukon Golds with Wild Mushroom Duxelles and Mock Béarnaise

Tomato-Mozzarella Caprese Skewer with Basil E.V.O.O.

Ketel One Shrimp Cocktail Canapé topped with Ketel One Spiked Cocktail Sauce

### HOT SELECTIONS

Warm Bacon Wrapped Dates brushed with Sweet Maple-Balsamic Syrup

Baked Artichoke Hearts au Gratinée with Parmesan Aioli

Mini Quiche Assortment in Pastry Cup with Gruyere and Fontina

Warm Gorgonzola Gougères with Caramelized Red Onion Marmalade and Dried Figs

Warm Curried Chicken en Phyllo Cup with Toasted Coconut, Peanuts and Cilantro

Petite Chicken Cordon Bleu with Tavern Ham and Baby Swiss

Greek Spinach and Feta Spanakopita en Crispy Phyllo

Spinach, Artichoke and Parmesan Gougères with Roasted Garlic Aioli

Mini Beef Wellingtons en Puff Pastry with Mushroom Duxelles

Crispy Fried Coconut Crusted Shrimp with Thai Sweet and Spicy Sauce

Smoky Peppered Bacon Wrapped Shrimp with Sweet Balsamic Glaze

## Enhanced Reception Displays

### Fresh Seasonal Vegetable Crudités Display | 8.00 / Person

On with buttermilk-pesto ranch, bleu cheese-thyme dressing and honey-Dijon

### Seasonal Fresh Fruit and Berry Display | 8.50 / Person

with brown sugar-sour cream dipping sauce

### Domestic And Imported Cheese And Fruit Display | 13.00 / Person

with assorted fresh berries, dried fruits, crackers, bread sticks and flat breads

### Tex-Mex Salsa And Guacamole Bar | 9.00 / Person

crispy tri-colored corn tortilla chips with traditional red tomato-cilantro salsa, spicy green chili-tomatillo salsa, pico de gallo crema and Tex-Mex guacamole

### Chilled Shrimp Cocktail Display | MARKET PRICE

*priced at 5 pieces per person*

with cocktail red sauce, remoulade and lemons

### Baked Potato Bar | 12.00 / Person

baked sea salt, pepper, and olive oiled Idaho potatoes with a variety of toppings: fresh broccoli, applewood smoked peppered bacon, scallions, southwest chili, sour cream, cheddar cheese, warm white cheddar sauce

### Bruschetta Station | 11.50 / Person

an assortment of Crostini, baguettes, and flatbreads with Greek olive tapenade, creamed artichoke, spinach and parmesan dip, Italian tomato-basil salsa, warm wild mushroom and goat cheese ragû with balsamic reduction for drizzling, shaved parmesan

### Build Your Own Taco/Nacho Bar | 15.00 / Person

crispy tri-colored tortilla chips and crisp taco shells with warm queso, spicy taco meat, shredded lettuces, tomatoes, ripe olives, jalapeños, guacamole, blended cheeses, red tomato-cilantro salsa, green chili-tomatillo salsa and sour cream

### The Slider Bar | 14.00 / Person

mini cheeseburger sliders, sweet BBQ pulled pork, rib rubbed grilled chicken, with assorted cheeses, red onion, sweet bread and butter pickles, Roma tomatoes, leaf lettuce, assorted buns

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# BEVERAGES

## Hosted Bars

*A bartender fee of 160 per bartender will apply for up to 4 hours of service. One bartender per 150 guests is required. Additional labor hours may be purchased for 40 per hour. A full bar setup includes liquor, accoutrements and glassware or disposable cups.*

**Bottled Beer | 6.50 each**

**House Wine by the Glass | 8.00 each**

**House Cocktail | 8.50 each**

**Premium Cocktail | 10.50 each**

**House Wine by the bottle | Starting at 40.00**

## Cash Bars

Requires a bartender fee of 160 per bartender will apply for up to 4 hours of service. Additional labor hours may be purchased for 40 per hour. Cash bartender fee waived if cash bar sales reach 1750 per bartender.

### HOUSE LIQUORS

Bacardi Rum (silver), Captain Morgan Spiced Rum, High West Bourbon, Jack Daniels Whiskey, Skyy Vodka, New Amsterdam Gin, Mi Campo Tequila

### HOUSE WINES

Josh Cellars is a popular American winery founded by Joseph Carr in 2007, producing California wines.  
House Wine Offerings: Chardonnay and Cabernet Sauvignon (other wines available upon request)

### PREMIUM LIQUORS

Grey Goose Vodka, Tito's Vodka, Crown Royal Whisky, Jameson Irish Whiskey, Maker's Mark Bourbon Whisky, Dewars White Label Scotch, Casamigo's Tequila Blanco/Reposado, Bombay Sapphire Gin, Malibu Coconut Rum

## Craft Cocktail Bars

*Requires one bartender per 150 guests. A bartender fee of 160 per bartender will apply for up to 4 hours of service. Additional labor hours may be purchased for 40 per hour. A full bar setup includes liquor, accoutrements and glassware or disposable cups. The Craft Cocktail Bars are set up as their own entity and are not added to a full bar. This ensures the cocktails are prepared accurately and allow ample space for all ingredients.*

### BOURBON BAR

Chuck Town Sunrise: Bourbon, Fresh Lime Juice, Ginger Ale and Cherry / Peach Bourbon Sour: Bourbon, Peach Schnapps, Fresh Lemon Juice and Honey Infused Syrup (12.00 per drink on consumption)

### PREMIUM MARGARITA BAR

Served on the rocks. Select 3 Flavors - Premium Traditional, Blackberry, Jalapeño or Mango Margaritas (14.00 per drink on consumption)

### BLOODY MARY BAR

ACC Bloody Mary: Tito's Vodka and Zing Zang Bloody Mary Mix  
Garnishes: Lemons, Limes, Olives, Celery, Fresh Dill and Thyme, Kosher Pickle Spears, Okra, Banana Peppers, Cheese Cubes, Bacon, Tabasco Sauce (12.00 per drink on consumption)

### CHAMPAGNE BAR

Glasses of Champagne served with choice of Popsicles, Rock Candy, Gummy Bears and Cotton Candy (11.00 per drink on consumption)

### SPECIALTY COCKTAILS

Starting at 11.00 per drink. Ask Catering Sales Manager for options tailored to your event

## Additions | 4 HOUR MINIMUM

**Additional Server | 35 per hour**

**Wine Server | 40 per hour**

**Cocktail Server | 40 per hour**

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