



# CATERING MENU



# Breakfast Sandwiches

*Priced per sandwich | minimum of 12 guests*

## HOT BREAKFAST SAMMIES

**\$6.00**

Bacon, egg, and cheese on croissant

Ham, egg, and cheese on english muffin

Sausage, egg, and cheese on a croissant

Spinach, egg whites, and cheese on english muffin

*Vegetarian Friendly*



## Breakfast On the Go

*Priced per guest | minimum of 12 guests*

### BREAKFAST BOX 1

**\$18.75**

Muffin  
Fruit Cup  
Individual Yogurt  
Bottle of Juice

### BREAKFAST BOX 2

**\$19.75**

Bagel & Cream Cheese  
Fruit Cup  
Hardboiled Eggs  
Individual Yogurt  
Bottle of Juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# Hot Held Lunch

All Lunches Served with Bag of Chips, Whole Fruit & Cookie

*Priced per guest | minimum of 12 guests*

## CHARBROILED CHEESEBURGERS

**\$16.00**

Angus beef patty, & melted cheddar cheese on toasted potato bun

## CRISPY CHICKEN SANDWICH

**\$15.00**

Crispy chicken breast, swiss cheese & pickles on toasted potato bun

## CHILI CHEESE TOTS

**\$14.00**

Tater tots topped with beef chili, shredded cheese & diced onions

## SLICE OF CAPITAL CRUST PIZZA

**\$13.00**

Choice of four cheese, pepperoni or sausage served with grated parmesan cheese

# Traditional Chilled Box Lunches

All Lunches Served with Bag of Chips, Whole Fruit & Cookie

Gluten Free Bread Available Upon Request- Add \$2.00 | Add Grilled Chicken to Your Salad- \$5.00

*Priced per guest | minimum of 12 guests*

## HERB ROASTED CHICKEN

**\$16.00**

Roast tomatoes, wilted baby spinach, sliced provolone, herb aioli

## OVEN ROASTED TURKEY

**\$16.00**

Baby spinach, caramelized onion, sliced cheddar cheese on sliced multi-grain bread

## ROAST SIRLOIN OF BEEF

**\$17.00**

Onion jam, arugula, tomato, boursin cream cheese

## SMOKED HAM

**\$16.50**

Sliced swiss cheese, lettuce, tomato, dijonaise

## VEGAN WRAP

**\$16.50**

White bean and basil spread with fresh veggies

*VEGETARIAN FRIENDLY*

## DELUXE GARDEN SALAD

**\$14.00**

Seasonal greens, fresh tomatoes, cucumbers, red onions and croutons choice of ranch, blue cheese or Italian dressing

*VEGETARIAN FRIENDLY*

## TRADITIONAL CAESAR

**\$13.00**

Romaine lettuce, parmesan cheese & croutons, caesar dressing

*VEGETARIAN FRIENDLY*

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# Chef Tables

Priced per guest | minimum of 12 guests

## ITALIAN

### ITALIAN CHOPPED SALAD

Fresh chopped romaine lettuce, baby spinach, topped with cherry tomatoes, kalamata olives, crispy capers, red onions & shaved parmesan cheese served with creamy caesar or Italian vinaigrette

*VEGETARIAN FRIENDLY*

### ROSEMARY BRAISED CHICKEN BREAST

Green olives & sundried tomatoes

*GLUTEN FREE FRIENDLY*

### SEASONAL PENNE

Roasted zucchini, red onions, yellow squash & roasted red peppers tossed in roasted garlic tomato sauce

*VEGETARIAN FRIENDLY*

### FRESHLY BAKED GARLIC BREAD

### ROASTED CAULIFLOWER & BABY CARROTS

*VEGETARIAN & GLUTEN FREE FRIENDLY*

### CHOCOLATE DIPPED CANNOLI & BLONDIES

**\$35.00**

## MEXICAN FIESTA

**\$30.00**

### SOUTHWEST SALAD

Fresh chopped romaine, iceberg & baby spinach, roasted corn, black beans, cherry tomatoes, roasted peppers served with cilantro lime vinaigrette

*VEGETARIAN & GLUTEN FREE FRIENDLY*

### SOUTHWESTERN VEGETABLE MEDLEY

Sautéed zucchini, yellow squash, roasted peppers, corn, & charred red onions with fresh cilantro

### MEXICAN RICE PILAF

*VEGETARIAN & GLUTEN FREE FRIENDLY*

### GRILLED CHICKEN FAJITAS

Fresh flour & corn tortillas, salsa verde, sour cream, shredded cheddar cheese, and sliced jalapeños

### DOUBLE CHOCOLATE CHIP COOKIES & CHURROS

*VEGETARIAN FRIENDLY*

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# Bismarck Breaks

*Priced per guest | minimum of 12 guests*

## **SWEET & SALTY**

**\$8.00**

Assorted chips, pretzel twist, popcorn, gummy bears, indy roasted peanuts & assorted candy

## **SLICED SEASONAL FRUIT & BERRIES DISPLAY**

**\$6.00**

*VEGETARIAN FRIENDLY*

## **IMPORTED & DOMESTIC CHEESE DISPLAY**

**\$9.50**

Garnished with seasonal berries, assorted crackers & lavash

*VEGETARIAN FRIENDLY*

## **FARM FRESH VEGETABLE CRUDITÉS**

**\$7.00**

Tomato, cucumber, broccoli, cauliflower, bell pepper, celery, carrot, & radish served with buttermilk ranch & blue cheese

*VEGETARIAN & GLUTEN FREE FRIENDLY*

## A La Carte

### **M&M CANDIES**

**\$4.00** *pp*

### **TINY TWIST CRUNCHY PRETZELS**

**\$2.00** *pp*

### **SIGNATURE SNACK MIX**

**\$2.00** *pp*

### **FRESH POPPED POPCORN**

**\$2.00** *pp*

### **BUILD YOUR OWN TRAIL MIX BAR**

**\$7.00** *pp*

### **GRANOLA BARS**

**\$3.95** *each*

### **FRESH FRUIT & BERRIES**

**\$5.95** *pp*

### **WHOLE FRUIT**

**\$2.50** *each*

### **ASSORTED COOKIES**

**\$32.00** *per dozen*

### **BROWNIES AND/OR BLONDIES**

**\$34.00** *per dozen*

### **DESSERT BARS**

**\$34.00** *per dozen*

### **LEMON BARS**

**\$34.00** *per dozen*

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## Non-Alcoholic

**DASANI BOTTLED WATER** \$4 each

**ASSORTED COCA COLA PRODUCTS** \$4 each

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Coke Zero

**BUBBLY SPARKLING WATER** \$4 each

**ASSORTED JUICE** \$45 per gallon  
Orange, Cranberry, Apple

**TOPO CHICO SPARKLING WATER** \$5 each

**POWERADE ENERGY DRINKS** \$5 each

### **SPECIALTY COFFEE EXPERIENCE**

Fresh brewed signature blend coffee, decaffeinated coffee & assorted hot tea selections, cream & low-fat milk

**\$50.00** per gallon

# Alcoholic Beverages

## Cash Bar

|                                   |             |
|-----------------------------------|-------------|
| <b>PREMIUM SPIRITS</b>            | <b>\$8</b>  |
| <b>LUXE SPIRITS</b>               | <b>\$10</b> |
| <b>PREMIUM WINE BY THE GLASS</b>  | <b>\$8</b>  |
| <b>LUXE WINE BY THE GLASS</b>     | <b>\$10</b> |
| <b>DOMESTIC CANNED BEER</b>       | <b>\$7</b>  |
| <b>CRAFT/IMPORTED CANNED BEER</b> | <b>\$9</b>  |

## HOSTED BAR

### BEER, WINE & SOFT DRINKS

|                    |                        |
|--------------------|------------------------|
| <b>ONE HOUR</b>    | <b>\$16</b> per person |
| <b>TWO HOURS</b>   | <b>\$22</b> per person |
| <b>THREE HOURS</b> | <b>\$30</b> per person |
| <b>FOUR HOURS</b>  | <b>\$36</b> per person |

### SPIRITS, BEER, WINE & SOFT DRINKS PREMIUM SPIRITS LEVEL

|                    |                        |
|--------------------|------------------------|
| <b>ONE HOUR</b>    | <b>\$18</b> per person |
| <b>TWO HOURS</b>   | <b>\$25</b> per person |
| <b>THREE HOURS</b> | <b>\$32</b> per person |
| <b>FOUR HOURS</b>  | <b>\$39</b> per person |

### SPIRITS, BEER, WINE & SOFT DRINKS LUXE SPIRITS LEVEL

|                    |                        |
|--------------------|------------------------|
| <b>ONE HOUR</b>    | <b>\$20</b> per person |
| <b>TWO HOURS</b>   | <b>\$28</b> per person |
| <b>THREE HOURS</b> | <b>\$36</b> per person |
| <b>FOUR HOURS</b>  | <b>\$42</b> per person |

### PREMIUM SPIRITS BRANDS

Wheatley Vodka  
New Amsterdam Gin  
Bacardi Rum  
Tequila Corazon  
Benchmark Old No. 8 Bourbon  
Tullamore Dew Irish Whiskey

### LUXE SPIRITS BRANDS

Tito's Vodka  
Bombay Sapphire Gin  
Appleton Estate Rum  
Tequila Espolon  
Four Roses Yellow Label Bourbon  
Crown Royal

### PREMIUM WINE BY THE GLASS

Benvolio Prosecco  
House Wine Sauvignon Blanc  
House Wine Original Red Blend

### LUXE WINE BY THE GLASS

Do Epic Sh\*t Méthode Champenoise  
La Crema Monterey Chardonnay  
La Crema Monterey Pinot Noir  
DAOU Pessimist Red Blend

### LUXE WINE

#### SELECTION BY THE BOTTLE

|  |      |
|--|------|
| Castello Di Gabbiano Prosecco Brut DOC | \$40 |
| DAOU Sauvignon Blanc                   | \$40 |
| Bodyguard Chardonnay                   | \$60 |
| DAOU Rosé                              | \$40 |
| Bodyguard Red Blend                    | \$40 |
| DAOU Cabernet Sauvignon                | \$60 |

### DOMESTIC CANNED BEER

Coors Light  
Coors Banquet  
Miller Lite  
Bud Light  
Michelob Ultra

### CRAFT/IMPORTED CANNED BEER

Modelo Especial  
Voodoo Ranger IPA  
Voodoo Ranger Juicy IPA  
Guinness  
Angry Orchard Cider

# Policies & Procedures

## OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Bismarck Event Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at OVG Hospitality sole discretion.

## FOOD AND BEVERAGE SAMPLING

Bismarck Event Center exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by OVG Hospitality. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the OVG Hospitality's Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by OVG Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the North Dakota Board of Health.

## BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a \$15.00 per bottle corkage fee will be assessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown.

## DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests. OVG Hospitality will automatically prepare 1% vegetarian dinners for plated served dinners.

## ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality representative in advance of any food allergies so we can best serve you and your guests.

## CHINA SERVICE

High-grade disposable products will be used as a standard for coffee breaks, receptions and meals. China service is available upon request.

## LINENS

All banquet prices include table linens and your choice of three pre-selected linen napkin colors. Additional napkin and table linen colors are available, and specialty linen colors may be selected for an additional fee. Our standard table linens are 85" x 85". Other sizes are available for an additional cost.

## MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

## CATERING SUPPLEMENT FEE AND TAXES

All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

# Policies & Procedures

## GUARANTEES

A final guarantee of attendance is required 3 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 3 working days prior to the event. Split menus, which are not included in the package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater. OVG Hospitality will prepare the following number of meals over the final guarantee:

|                         |                                  |
|-------------------------|----------------------------------|
| <b>0 – 200 GUESTS</b>   | <b>5% OF THE FINAL GUARANTEE</b> |
| <b>201 – 500 GUESTS</b> | <b>3% OF THE FINAL GUARANTEE</b> |
| <b>501 AND ABOVE</b>    | <b>2% OF THE FINAL GUARANTEE</b> |

## BILLING

The final balance must be paid in full 3 business days prior to the event or have a credit card authorization held until the check is received.

## CREDIT CARD PAYMENTS

OVG Hospitality will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. The amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5% of the balance. All credit card forms are shredded once the card has been run.

## CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your OVG Hospitality Sales Manager. Any cancellation received more than 30 days before the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days before the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. 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 of the two.

