



CATERING MENU





Welcome

Thank you for considering the Bismarck Event Center for your upcoming event.

OVG Hospitality is the exclusive, in-house catering partner for the Bismarck Event Center, providing a seamless experience from menu selection through execution. Our team is dedicated to delivering high-quality food and service tailored to your event's needs.

Our catering menus showcase fresh ingredients, thoughtful preparation and a range of options, including interactive stations, plated meals and beverage selections to suit the style and flow of your event. We are happy to accommodate a variety of dietary needs to ensure an inclusive experience for all guests.

We look forward to helping you select menu options that fit your event and your guests.



Breakfast

Priced per guest | minimum of 12 guests

CONTENTIAL BREAKFAST

Fresh baked pastries, assorted muffins, yogurt and whole fruit

16

MUFFINS

Assorted, priced per dozen

36

PASTRIES

Assorted, priced per dozen

26

Breakfast Sandwiches

Priced per sandwich | minimum of 12 guests

HOT BREAKFAST SAMMIES

6

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

Breakfast on the Go

Priced per guest | minimum of 12 guests

BREAKFAST BOX 1

Muffin
Fruit Cup
Individual Yogurt
Bottle juice

13

BREAKFAST BOX 2

Bagel and Cream Cheese
Fruit Cup
Hard-boiled Eggs
Individual Yogurt
Bottle juice

15

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 are served with a bag of chips, whole fruit and a cookie

Priced per guest | minimum of 12 guests

CHARBROILED CHEESEBURGERS

Angus beef patty and melted cheddar cheese on toasted potato bun

16

GRILLED CHICKEN SANDWICH

Grilled chicken breast, Swiss cheese and pickles on toasted potato bun

15

CHILI CHEESE TOTS

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

12

PULLED PORK SANDWICH

BBQ pulled pork sandwich topped with coleslaw on a toasted brioche bun

14

Traditional Chilled Box Lunches

All lunches are served with a bag of chips, whole fruit and a 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

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

16

OVEN ROASTED TURKEY

Sliced cheddar cheese on sliced multigrain bread

16

SLICED ROAST BEEF

Cheddar cheese, lettuce, tomato

17

SMOKED HAM

Sliced Swiss cheese, lettuce, tomato, dijonnaise

16.50

VEGAN WRAP

Basil spread with fresh veggies

16.50

DELUXE GARDEN SALAD

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

14

TRADITIONAL CAESAR

Romaine lettuce, Parmesan cheese and croutons, Caesar dressing

13

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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 and shaved Parmesan cheese served with creamy Caesar or Italian vinaigrette

ROSEMARY BRAISED CHICKEN BREAST

Sun-dried tomatoes

SEASONAL PENNE

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

FRESHLY BAKED GARLIC BREAD

ROASTED CAULIFLOWER & BABY CARROTS

ADD ON DESSERT

3 per guest

CHOCOLATE DIPPED CANNOLI & BLONDIES

32

MEXICAN FIESTA

SOUTHWEST SALAD

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

SOUTHWESTERN VEGETABLE MEDLEY

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

MEXICAN RICE PILAF

GRILLED CHICKEN FAJITAS

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

28

ADD ON DESSERT

2 per guest

DOUBLE CHOCOLATE CHIP COOKIES & CHURROS

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Bismarck Breaks

Priced per guest | minimum of 12 guests

SWEET & SALTY

8

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

SLICED SEASONAL FRUIT & BERRIES DISPLAY

6

IMPORTED & DOMESTIC CHEESE DISPLAY

9.50

Garnished with seasonal berries, assorted crackers

FARM FRESH VEGETABLE CRUDITÉS

7

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

À La Carte

M&M CANDIES

4 per guest

TINY TWIST CRUNCHY PRETZELS

2 per guest

SIGNATURE SNACK MIX

2 per guest

FRESHLY POPPED POPCORN

2 per guest

BUILD-YOUR-OWN TRAIL MIX BAR

7 per guest

GRANOLA BARS

3 each

FRESH FRUIT & BERRIES

6 per guest

WHOLE FRUIT

2.50 each

ASSORTED COOKIES

26 per dozen

BROWNIES AND/OR BLONDIES

32 per dozen

DESSERT BARS

34 per dozen

LEMON BARS

34 per dozen

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Receptions

Butler service available for an additional \$100 per hour

Priced per dozen | minimum 2 dozen per order

SPINACH SPANAKOPITA 33

Spinach cream cheese and feta cheese

POT STICKERS 30

Vegetarian, chicken, or pork with hoisin dipping sauce

MINI EGG ROLLS 30

SAVORY MEATBALLS 30

bbq or swedish

Priced per person | minimum of 50 guests

LOADED POTATO BAR 10

Baked or mashed potatoes with the following toppings: crisp bacon, sour cream, shredded cheddar, and scallions

BUILD YOUR OWN NACHO BAR 13

Seasoned ground beef served with jalapeños, black olives, diced tomatoes, sour cream, green onions, salsa, queso cheese and tortilla chips

GOURMET MACARONI & CHEESE 12

House-made five cheese macaroni with your choice of toppings: Virginia ham, green onions, crisp bacon, and fresh vegetables

WING BAR 15

Assorted wings, buffalo, traditional BBQ, garlic and Parmesan served with snack mix, celery & carrot sticks, ranch & blue cheese dressing

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Non-Alcoholic

DASANI BOTTLED WATER

4 each

ASSORTED COCA-COLA PRODUCTS

Coca-Cola, Diet Coke, Sprite, Coke Zero

3 each

BUBLY SPARKLING WATER

4 each

ASSORTED JUICE

Orange, Cranberry, Apple

2.50 each

TOPO CHICO SPARKLING WATER

5 each

MONSTER ENERGY DRINKS

6 each

SPECIALTY COFFEE EXPERIENCE

Freshly brewed signature blend coffee, decaffeinated coffee and assorted hot tea selections, cream and low-fat milk, assorted sugars

35 per gallon

Alcoholic Beverages

Cash Bar

PREMIUM SPIRITS	8
LUXE SPIRITS	10
PREMIUM WINE BY THE GLASS	8
LUXE WINE BY THE GLASS	10
DOMESTIC CANNED BEER	8
CRAFT/IMPORTED CANNED BEER	9

HOSTED BAR

BEVERAGES ARE BILLED BASED ON CONSUMPTION AND ADDED TO THE FINAL BILL. AN ADDITIONAL GRATUITY CAN BE ADDED FOR DISTRIBUTION AMONG BARTENDING STAFF AT YOUR DISCRETION.

PREMIUM SPIRITS	7
LUXE SPIRITS	8
PREMIUM WINE BY THE GLASS	7
LUXE WINE BY THE GLASS	8
DOMESTIC CANNED BEER	6
CRAFT/IMPORTED CANNED BEER	8

Please ask our OVG Sales Representative about premium liquor brands. Please ask our OVG Sales Representative about combining host/cash bar options.

PREMIUM SPIRITS BRANDS

Wheatley Vodka
New Amsterdam Gin
Bacardi Rum
Tequila Corazon
Bulleit Bourbon
Tullamore Dew Irish Whiskey

LUXE SPIRITS BRANDS

Tito's Vodka
Hendrick's Gin
Myers's Dark Rum
Desnuda Tequila
Buffalo Trace Bourbon
Crown Royal

PREMIUM WINE BY THE GLASS

Benvolio Prosecco
House Wine Sauvignon Blanc
House Wine Original Red Blend

DOMESTIC CANNED BEER

Coors Light
Coors Banquet
Miller Lite
Bud Light
Michelob Ultra

CRAFT/IMPORTED CANNED BEER

Modelo Especial
Guinness
Angry Orchard Cider

RTDS

Carbliss Variety
Twisted Tea
High Noon



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's 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 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 complement 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 with at least 96-hour advance notice. OVG Hospitality will automatically prepare 1% vegetarian dinners for plated 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, are 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:

0 – 200 GUESTS	5% OF THE FINAL GUARANTEE
201 – 500 GUESTS	3% OF THE FINAL GUARANTEE
501 AND ABOVE	2% OF THE FINAL GUARANTEE

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.

