



CATERING

MENU 2025





BREAKFAST BUFFETS

CONTINENTAL

seasonal fruit platter, bagels with assorted cream cheese and jellies,
fresh baked muffins and Danish

17.00 PER PERSON

TRADITIONAL

Seasonal fruit platter, choice of scrambled eggs or frittata:
plain, cheese, vegetable, or meats (1.00 more per person),
bacon & sausage links, breakfast potato hash, fresh baked
biscuits with assorted jellies.

20.00 PER PERSON

ADD A CHEF ATTENDED OMELETTE STATION FOR 5.00 MORE PER PERSON

BRUNCH

seasonal fruit platter, waffles & traditional toppings:
berry compote, whip cream, syrup, candied nuts, house fried chicken, min ham sliders, garden salad,
assorted mini egg muffins, key lime pie

25.00 PER PERSON

ADD A CHEF ATTENDED OMELETTE STATION FOR 5.00 MORE PER PERSON



LUNCH BUFFETS

DELI BAR

garden salad with choice of 2 dressings: ranch, Caesar, golden Italian, blue cheese, honey mustard, balsamic vinaigrette, sliced turkey, ham, roast beef, lettuce, tomato, red onion, pickles, white, wheat, brioche roll, hoagie roll, mayo, yellow mustard, Dijon mustard, house made pasta salad, fresh baked cookies

23.00 PER PERSON

SALAD BAR

chopped romaine, mixed greens, spinach, grilled & fried chicken, diced ham, bacon bits, grape tomatoes, shredded carrots, sliced red onions, pepperoncini, black olives, shredded cheddar, feta, blue cheese, croutons, ham & turkey mini wraps, assorted dessert bars

21.00 PER PERSON

PASTA

Greek salad with feta vinaigrette, lasagna Bolognese, grilled chicken alfredo over farfalle, sauteed broccoli, garlic bread, mini cheesecakes

25.00 PER PERSON



DINNER BUFFETS

BUFFET 1

herb roasted chicken, roasted vegetable medley, au gratin potatoes,
Ny cheesecake with strawberry topping

28.00 PER PERSON

BUFFET 2

garden salad, roasted pork loin with caramelized onion au jus,
blackened salmon, wild rice pilaf, charred Brussel sprouts with
garlic butter & parmesan, lemon cream cake

30.00 PER PERSON

BUFFET 3

chef carved brisket, house smoked pulled pork with brioche buns,
potato salad & coleslaw, country green beans, baked mac n cheese,
apple & blueberry cobblers

34.00 PER PERSON

Option available for custom Menus and pricing upon request.



APPETIZERS

CHARCUTERIE BOARD	10.00 PER PERSON
TRIO PLATTER	7.00 PER PERSON
CHIPS AND DIPS	
BUFFALO CHICKEN AND TORTILLA CHIPS	9.00 PER PERSON
FRENCH ONION WITH CLASSIC POTATO CHIPS	5.00 PER PERSON
SALSA WITH TORTILLA	5.00 PER PERSON
SPINACH & ARTICHOKE WITH PITA CHIPS	8.00 PER PERSON
CHICKEN WINGS – BONELESS OR TRADITIONAL	12.00 PER PERSON
Your choice of 2 sauces....(buffalo, garlic parmesan, bbq, or lemon pepper)	
PULLED PORK SLIDERS WITH COLESLAW	12.00 PER PERSON
CHEESEBURGER SLIDERS	10.00 PER PERSON
CHICKEN TENDERS WITH DIPPING SAUCES	10.00 PER PERSON
ranch, bbq, honey mustard	
MEATBALLS	8.00 PER PERSON
marinara, bbq, or swedish	
SHRIMP COCKTAIL	12.00 PER PERSON

BUILD YOUR OWN

BUFFET 45.00 PER PERSON

SALADS PICK 2

CAESAR WITH CROUTONS

GARDEN SALAD

served with 2 dressings

GREEK SALAD

sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese

CAPRESE SALAD

spinach caprese salad with balsamic glaze

PROTEINS PICK 2

HERB ROASTED CHICKEN

served with pan sauce

TRADITIONAL ROASTED TURKEY

served with gravy

GRILLED PORK LOIN

caramelized onion au jus

GLAZED SPIRAL CUT HAM

STEAK ROULADE

peppers & onions served with garlic & herb compound butter

STANDING RIB ROAST

au jus

STARCHES PICK 1

AU GRATIN POTATOES

GARLIC MASHED POTATOES

DELMONICO POTATOES

SWEET POTATO CASSEROLE

3 cheese oven Baked Mac and Cheese

OVEN ROASTED FINGERLING POTATO MEDLEY

VEGETABLES PICK 2

GRILLED ASPARAGUS

MAPLE & BROWN SUGAR ROASTED BUTTERNUT SQUASH

PARMESAN CRUSTED CAULIFLOWER

SAUTED BROCCOLI

ROASTED VEGETABLE MEDLEY

DESSERTS PICK 1

ASSORTED BROWNIES AND DESERT BARS

MINI CHEESECAKES

POUND CAKE

Berry compote & whip cream

ASSORTED SLICED CAKES

NY CHEESECAKE WITH CHOOSE OF ONE TOPPING

strawberry, blueberry, fire roasted peaches, raspberry, or caramel



BEVERAGE SERVICE

COFFEE 4.00 PER PERSON

JUICE 4.00 PER PERSON

HOT TEA 4.00 PER PERSON

WATER 4.00 PER PERSON

SODA 4.00 PER PERSON

ICED TEA 4.00 PER PERSON
sweet or unsweetened

CONSUMPTION PRICING FOR INDIVIDUAL DRINKS FOR BAR

DOMESTIC DRAFT BEER 9.00 PER DRINK

PREMIUM DRAFT 10.00 PER DRINK

BOTTLED BEER 11.00 PER DRINK

DOMESTIC WINE 8.00 PER DRINK

PREMIUM WINE 10.00 PER DRINK

TIER 1 LIQUOR 12.00 PER DRINK

TIER 2 LIQUOR 16.00 PER DRINK

TIER 3 LIQUOR 22.00 PER DRINK



CATERING POLICIES

All Catering charges are subject to an 20% Management Charge as well as all state and local taxes of 12.5% 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 tip. 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.

PAYMENT METHOD

Payments for all orders can be made with major credit card, or company check made out to OVG Hospitality. House charge accounts are no longer being accepted. All Caterings are required to have a major credit card number on file with OVG Hospitality.