



CATERING

MENU 2026





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

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

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

BEEF BRISKET

BLACKENED SALMON

CAPRESE SALAD

spinach caprese salad with balsamic glaze

STARCHES PICK 1

AU GRATIN POTATOES

GARLIC MASHED POTATOES

3 CHEESE OVEN BAKED MAC AND CHEESE

RICE PILAF

VEGETABLES PICK 2

GRILLED ASPARAGUS

PARMESAN CRUSTED CAULIFLOWER

SAUTED BROCCOLI

ROASTED VEGETABLE MEDLEY

DESSERTS PICK 1

ASSORTED BROWNIES AND DESERT BARS

ASSORTED SLICED CAKES

COOKIE BAR

HOT COCO BAR

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

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.