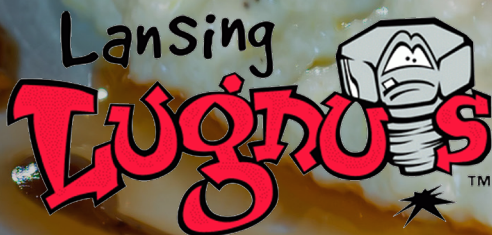

2026 LANSING LUGNUTS

CATERING MENU



BREAKFAST BUFFETS

Priced per person. Breakfast buffets include a self-serve beverage station with water, coffee, and a selection of teas

MORNING VIEWS

\$14PP

sliced seasonal fruit, scrambled eggs, homestyle redskin potatoes, your choice of country - style sausage or bacon strips, and biscuits

CLASSIC CONTINENTAL

\$8EACH

sliced seasonal fruit and berries with an assortment of bagels and muffins

YOGURT CONTINENTAL

\$8EACH

seasonal fruit assorted danishes, yogurt cups, and parfait toppings

PROTEIN CONTINENTAL

\$8EACH

seasonal fruit , yogurt cups, babybel cheese, and egg bites

WAFFLE CONTINENTAL

\$10EACH

Belgian waffles, maple syrup, strawberry topping, whipped cream, butter, and seasonal fruit, choice of sausage or bacon



BREAKS & SNACKS

Priced per person

ICE CREAM NOVELTIES **\$4^{PP}**

BUILD YOUR OWN TRAIL MIX **\$6^{PP}**

roasted peanuts, almonds, dried cherries, chocolate chips,
and mini-pretzels

HIPPIE TRAIL **\$6^{PP}**

baby carrots, celery sticks, red pepper hummus, ranch dip,
and whole fresh fruits

TAILGATER **\$12^{PP}**

pretzel bites with house-made beer cheese spread, tortilla
chips, salsa, and mixed nuts

BUILD YOUR OWN BREAK

CHOOSE ONE **\$4^{PP}**

CHOOSE TWO **\$7^{PP}**

CHOOSE THREE **\$10^{PP}**

PEANUTS

MINI-PRETZELS

POPCORN

TORTILLA CHIPS AND SALSA

POTATO CHIPS AND DIP

CRACKER JACKS

COOKIES



MAIN BUFFETS

Priced per person. Main buffets include cookies and a self-serve beverage station with water and lemonade.

SMOKE HOUSE

\$31PP

SOUTHERN STYLE WEDGE SALAD

crispy iceberg lettuce, crumbled smoked bacon, cherry tomatoes, crumbled blue cheese, and blue cheese dressing

CREAMY MIDWEST COLESLAW

FRIED CHICKEN

bone-in buttermilk fried chicken

PULLED PORK

slow-smoked pulled pork shoulder with brioche bun, accompanied by sliced dill pickles, hot sauce, and assorted BBQ sauces

MAC AND CHEESE

three cheese baked cavatappi pasta with creamy cheese sauce

CORNBREAD

FIESTA FEAST

\$26PP

FLOUR TORTILLAS AND TORTILLA CHIPS

CHICKEN FAJITA STRIPS

pan-seared chicken fajita strips with poblano peppers and onions

SEASONED GROUND BEEF

CILANTRO-LIME RICE

TEX -MEX BEANS

ACCOMPANIMENTS

shredded iceberg and romaine lettuces, tomatoes, black olives, sliced jalapenos, chopped white onions, guacamole, salsa, sour cream, shredded cheese, and tortilla chips

LIFE'S A PICNIC

\$24PP

GARDEN SALAD

seasonal greens, sliced cucumbers, cherry tomatoes, and dried cherries, served with a selection of dressings

PROTEIN SELECTIONS

hamburgers and all beef hot dogs

*vegetable burgers available upon request

CRISPY FRENCH FRIES

ACCOMPANIMENTS

brioche buns, sliced ripe tomatoes, onions, cheddar and swiss cheeses, crisp bacon, sliced dill pickles, and lettuce, BBQ sauce, ketchup, mustard, and mayonnaise

GREEK MEAL

\$31PP

CHICKEN SHAWARMA

GRILLED VEGGIES

YELLOW RICE

SPANAKOPITA

ACCOMPANIMENTS

pita chips, hummus, spicy feta dip, and tzatziki sauce



PREMIUM BUFFETS

Priced per person. All premium buffets include warm rolls with butter and a self-serve beverage station with water and lemonade.

SALADS

CHOOSE ONE

MIXED FIELD GREEN SALAD

field greens, cherry tomatoes, cucumbers, red onions served with ranch and balsamic dressings

CLASSIC CAESAR SALAD

Romaine lettuce, croutons, shaved parmesan cheese, and Caesar dressings

SPINACH SALAD

field greens, sliced strawberries, blue cheese, red onions, and cucumbers served with a berry vinaigrette

SIDES

CHOOSE TWO

HERB ROASTED NEW POTATOES

GARLIC WHIPPED POTATOES

THREE-CHEESE MACARONI & CHEESE

BASMATI RICE

TRADITIONAL FOIL WRAPPED BAKERS

HONEY-GLAZED CARROTS

ENTREES

CHOOSE ONE

\$40PP

CHOOSE TWO

\$45PP

CHOOSE THREE

\$50PP

ROASTED CHICKEN PICCATA

white wine, lemon-butter sauce

BUTTERMILK FRIED CHICKEN

BEEF TENDERLOIN MEDALLIONS

red wine and mushroom sauce

BEEF TIPS

red wine and mushroom sauce

ROAST PORK LOIN

crusted with fresh herbs and cherry and sweet onion chutney

BAKED PARMESAN SHRIMP

crusted with fresh herbs and served with cream sauce

HERBED MARINATED GRILLED CHICKEN

TORTELLINI PRIMA VERA

grilled vegetables in spicy red pepper cream sauce





A LA CARTE

Priced per 50 pieces

ANTIPASTA SKEWERS **\$100**

Genoa salami, provolone cheese, pepperoncini peppers, and teardrop tomatoes

CAPRESE SKEWERS **\$85**

Teardrop tomatoes, fresh mozzarella, and basil with a balsamic drizzle

CHICKEN WINGS **\$175**

Bone-in chicken wings served with BBQ and Buffalo sauces accompanied by celery, carrots, ranch, and blue cheese dressing

SKEWERED CHICKEN SATAY **\$190**

With a spicy sweet chili sauce

VEGETABLE SPRING ROLLS **\$130**

Sweet and Sour sauce

MEATBALLS **\$145**

Swedish or hoisin glazed meatballs

NAAN BREAD PIZZA **\$120**

Topped with olive oil, roasted onion, roasted red pepper and shaved parmesan

CHICKEN TENDERS **\$175**

Crispy chicken tenders served with ranch, BBQ, and honey mustard

DIPS & DISPLAYS

Small serves 25 people | Large serves 50 people



HOT ARTICHOKE & PARMESAN DIP SM \$90PP | LG \$180PP
served with toasted baguettes

HOT CHEESY BUFFALO CHICKEN DIP SM \$90PP | LG \$180PP
served with tortilla chips

GARDEN VEGETABLE DISPLAY SM \$110PP | LG \$220PP
assortment of fresh vegetable served with hummus and ranch dip

MEDITERRANEAN DIP TRIO SM \$110PP | LG \$220PP
traditional hummus, feta cheese spread, and tzatziki served with garlic pita chips and vegetable crudite

CHILLED JUMBO SHRIMP SM \$275PP | LG \$450PP
chilled jumbo shrimp served with traditional cocktail sauce and lemon wedges

FRESH FRUIT DISPLAY SM \$110PP | LG \$220PP
melon, berries, grapes, and pineapples served with strawberry yogurt dip

CHARCUTERIE BOARD SM \$250PP | LG \$485PP
selection of domestic and imported cheese served with cured meats and crackers

BEER CHEESE DIP SM \$90PP | LG \$180PP
pretzel bites served with warm beer cheese sauce

PIZZA

handmade 16" oven-fired pizzas with 6 generous slices

CHEESE	\$45
MARGHERITA	\$50
PEPPERONI	\$50





DESSERTS

DESSERTS BY THE DOZEN

minimum order of 4 dozen

\$34

CHOOSE FROM

TRIPLE CHOCOLATE BROWNIES

LEMON BARS

OATMEAL COOKIES

CHOCOLATE CHUNK COOKIES

PEANUT BUTTER COOKIES

NY CHEESECAKE SLICES





BAR PACKAGES

HOST BAR

drink wristband, price per wristband, 2 hour unlimited

BEER & WINE

2 HOURS \$25
EACH ADDITIONAL HOUR \$7
domestic & import beer, and house wine

HOUSE BRANDS

2 HOURS \$30
EACH ADDITIONAL HOUR \$7
domestic & import beer, house wine, and spirits

PREMIUM BRANDS

2 HOURS \$45
EACH ADDITIONAL HOUR \$15
domestic & import beer, house & premium wine, and spirits

NON-HOSTED BAR

Priced per person unless noted

CHAMPAGNE TOAST \$35 PER BOTTLE
Brut Champagne with individual glasses to toast your special day

TWISTED CRAFT COCKTAILS \$75
Simply Sangria Dispensers, serves 10-12 people, infused with red or white wine

NON-ALCOHOLIC BEVERAGES \$3PP

CHOOSE ONE

Assorted Juices
Bottled Water
Assorted Can Soda
Iced Tea and Lemonade
Coffee and Hot Tea
Hot Chocolate

SPECIALTY BARS

BLOODY MARY BAR \$10PP
includes appropriate garnishes, spices, and Titos

MIMOSA BAR \$10PP
orange, pineapple, and cranberry juices and fresh fruit garnishes with Brut Champagne or sparkling wine; non-alcoholic also available

FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD & BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage service. 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 Dining 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.

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 without prior written consent of the General Manager. 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.

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 (2) weeks prior to the event. There is a minimum of 25 guests and/or \$500 for all food & beverage orders. If the minimum is not met, additional charges may apply. All per-person menu items must be purchased for the full final guest count & will be adjusted accordingly.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with a 96-hour advance notice.

CHINA SERVICE & LINENS

All orders include linens for buffet tables and disposable plasticware. Add additional linens for \$6/linen/table.

GUARANTEES

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split Entrée, the client is responsible to notify OVG Hospitality of the exact count of each item (7) working days prior to the event. Billing will be based

on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater. All catered functions at Jackson Field will require a minimum attendance of 25 guests. If your event does not meet this requirement, please consult with the Catering Manager.

BILLING

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

CANCELLATION

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your OVG Hospitality Sales representative. 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 the larger of the two.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 18% Management Charge as well as all state and local taxes of 6%. 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.