



**Edward D. Hansen  
Conference Center**

# **CATERING MENU**







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# WELCOME

## to the Edward D. Hansen Conference Center

Oak View Group Hospitality welcomes you to the Edward D. Hansen Conference Center. Our Executive Chef and Culinary Team created a menu featuring a selection of chef designed packages including regional and local favorites.

As the exclusive provider of food and beverage for the Edward D. Hansen Conference Center, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create a new and incomparable experience for your event. We believe in the quality of your experience, the finest food and beverage complimented by efficient and gracious service. Our OVG (Oak View Group) culinary team sources our ingredients locally whenever possible: "From our state to your plate!"

Also, if you have dietary restrictions, please inform our Premium Services Manager to guide and tailor a menu to fit your guests' needs. Our catering menu features a wide array of foods from breakfast, a la carte, boxed and plated lunches, appetizers, full buffet dinners, plated meals, decadent desserts, and complete beverage service.

### TO PLACE AN ORDER OR FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT:

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# BREAKFAST

All breakfasts include coffee, hot teas, water service, and juice. Minimum of 24 people. Prices are per person. Please contact your catering representative for specialty requests or dietary restrictions.

## CONTINENTAL

### **SIMPLY CONTINENTAL** **\$24 PER PERSON**

fresh fruit and berry display with Greek yogurt dip  
assorted mini pastries, muffins, scones,  
doughnuts and assorted bagels  
butter, cream cheese and preserves

### **YOGURT BAR** **\$22 PER PERSON**

vanilla, flavored plain, and greek yogurts  
fresh fruit, berries, assorted nuts, and granola  
assorted pastries and muffins

### **CEREAL BAR** **\$26 PER PERSON**

assorted selection of cereals cold and hot  
fresh fruit and berries  
2% and whole milk

### **BAGELS AND LOX** **\$24 PER PERSON**

assorted fresh bagels  
smoked salmon lox, lemon, capers, pickled red onion,  
roasted cherry tomatoes, and frisee  
assorted cream cheeses and spreads  
fresh fruit and berry display with Greek yogurt dip

## BUFFET

### **SUNNY MORNING** **\$26 PER PERSON**

fresh fruit and berry display with Greek yogurt dip  
scrambled eggs with chives  
O'Brien country potatoes  
Applewood smoked bacon

### **COUNTRY STYLE** **\$28 PER PERSON**

fresh fruit and berry display with Greek yogurt dip  
scrambled eggs with chives  
buttermilk biscuits with sausage gravy  
sausage patty or links

### **GREAT START** **\$29 PER PERSON**

fresh fruit and berry display - with greek yogurt dip  
assorted mini pastries, muffins, scones, doughnuts, and  
assorted bagels  
butter, cream cheese, and preserves  
scrambled eggs with chives  
O'Brien country potatoes  
Applewood smoked bacon  
sausage patty or links

### **ROLLED OMELET BREAKFAST** **\$32 PER PERSON**

fresh fruit and berry display with Greek yogurt dip  
yukon gold and sweet potato hash  
breakfast lollipop - bacon wrapped house made sausage  
lollipop with whiskey maple reduction  
lorraine – bacon, onion, and swiss cheese  
mushroom – Her roasted mushroom with tri-color bell  
pepper blend  
veggie – egg white roll with asparagus, roasted heirloom  
cherry tomato, and sauteed spinach and garlic

**BUILD YOUR OWN BUFFET** STARTS AT **\$25 PER PERSON**  
Customize your own buffet with the assistance of our Chef  
and Catering Supervisor. Includes bread and butter, coffee,  
water service, a choice of iced tea or lemonade.

## PLATED

### **SIGNATURE CLASSIC<sup>GF</sup>** **\$28 PER PERSON**

farm fresh scrambled eggs, O'Brien country potatoes, and  
Applewood smoked bacon

### **BELGIAN WAFFLE** **\$30 PER PERSON**

farm fresh scrambled eggs, choice of Applewood or  
pepper bacon accompanied with whipped butter, fresh  
berry compote, maple syrup

### **EGG WHITE FRITTATA<sup>GF V</sup>** **\$25 PER PERSON**

farm fresh scrambled eggs, O'Brien country potatoes, and  
Applewood smoked bacon

### **VEGAN BREAKFAST TACOS<sup>GF V</sup>** **\$27 PER PERSON**

sauteed baby spinach, roasted squash, bell peppers,  
caramelized onions, and tofu with warm corn tortillas  
served with herb roasted red potatoes and salsa verde  
(plant-based)

**GF** GLUTEN FREE | **V** VEGETARIAN | **VG** VEGAN

**ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.**

WELCOME

BREAKFAST

LUNCH

SNACKS

HORS D'OEUVRES

DINNER

BEVERAGES

POLICIES



# BREAKFAST

Minimum of 24 people. Prices are per person.  
Please contact your catering representative for specialty requests or dietary restrictions.

## CHEF'S ACTION TABLE

### MADE TO ORDER EGGS

**\$22 PER PERSON**

eggs and style | egg whites | cage-free eggs | omelet | sharpe cheddar | cured ham | smokey bacon | spinach | roasted mushrooms | onions | tomatoes | bell peppers | salsa fresca | salsa verde | corn tortilla | includes chef attendant

### BREAKFAST HOT PAN STATION

**\$24 PER PERSON**

**SELECTION CHOICE INCLUDES: 1 HOT PAN ITEM, 2 FRUIT, 2 BERRY, 3 TOPPINGS AND 2 SYRUPS**  
pancakes | waffles | crepes | brioche french toast | fresh fruits | fresh berries | mascarpone whipped cream | honey whipped butter | citrus-thyme-mint curd | chocolate shavings | assorted toasted nuts | toasted coconut | maple syrup | blackberry syrup | caramel sauce | jalapeno-blueberry syrup

## GRAB & GO Minimum of 24 people. Prices are per person. All items are individually packaged

### BREAKFAST BOX 1

**\$20 PER PERSON**

choice of assorted wrapped pastries  
danish, muffin or croissant  
fresh seasonal fruit cup <sup>GF VG</sup>  
Chobani yogurt <sup>GF VG</sup>  
individual bottle of juice

### BREAKFAST BOX 2

**\$22 PER PERSON**

freshly baked wrapped bagel with cream cheese  
ripened banana <sup>GF VG</sup>  
hard boiled egg <sup>GF V</sup>  
chobani yogurt <sup>GF V</sup>  
individual bottle of juice

### BREAKFAST BOX 3

**\$25 PER PERSON**

steel cut oats <sup>GF</sup>  
fresh seasonal fruit cup <sup>GF VG</sup>  
hard boiled egg <sup>GF V</sup>  
cubed domestic cheese <sup>GF V</sup>  
individual bottle of juice

### BERRY PARFAIT

**\$7.50 PER PERSON**

fresh berries atop vanilla yogurt with granola

### BREAKFAST SAMMY'S

**\$10 PER PERSON**

choice of egg, sausage and cheese croissant or egg white, Canadian bacon, and cheese muffin

### FRESH FRUIT CUP

**\$6.25 PER PERSON**

### WHOLE FRUIT

**\$3.00 PER PERSON**

### CHOBANI YOGURT

**\$3.00 PER PERSON**

### HARD BOILED EGGS

**\$3.00 PER PERSON**

### BAGEL AND CREAM CHEESE

**\$7.50 PER PERSON**





# LUNCH

Available 11am-3pm. Includes Coffee, teas, water service, and iced tea or lemonade. Prices are per person.  
Minimum of 24 people. Prices are per person.

## BUFFETS

### THE EBEEY

**\$32 PER PERSON**

seasonal house made soup  
romaine lettuce, spinach  
cheddar cheese, dried cranberry, crouton,  
tomato, carrot, onion  
herb grilled chicken  
accompanied with choice of dressing(s)  
variety brownie display

### MT. BAKER BUFFET

**\$34 PER PERSON**

garden salad with choice of dressing(s)  
deli sandwich display: turkey, ham, roast beef,  
cheddar, swiss, provolone,  
lettuce, tomato, red onion, pickle  
garlic aioli, mayo, stone ground mustard, yellow mustard  
assorted deli breads  
kettle chips  
cookie display

### ENSENADA

**\$40 PER PERSON**

southwest style salad with charred corn, black beans,  
tomato, tortilla strips, parmesan cheese accompanied  
with cilantro lime vinaigrette and a spiced-up caesar  
dressing  
refried beans with cotija cheese  
mexican style rice  
chef michael's pork carnitas  
ancho marinated chicken fajitas with peppers and onions  
flour tortillas  
Penny's salsa, roasted tomatillo salsa, cilantro-lime crema  
grilled-lime marinated jalapenos  
cinnamon-sugar dusted churros with  
strawberry glaze, chocolate sauce, caramel sauce and  
vanilla bean infused whipped cream

**ADD ON CORN TORTILLAS \$1 PER PERSON**

### THE MAUI

**\$44 PER PERSON**

pacific rim green salad with grilled pineapple,  
roasted red peppers, chopped onion, feta cheese and  
rice wine vinaigrette  
roasted vegetable medley  
herb jasmine and farro rice pilaf  
roasted huli - huli chicken  
grilled miso glazed salmon  
pineapple upside down cake  
or cookie/brownie display

### THE RIVERFRONT

**\$42 PER PERSON**

baby lettuce cup display with lemon-thyme vinaigrette  
roasted seasonal veggie medley  
herb roasted red and yukon gold potatoes  
grilled rosemary airline chicken breast  
with pomegranate jus  
pan seared northwest salmon with citrus-reisling beurre  
blanc sauce  
assorted dinner rolls with butter  
dessert bar display

### BUILD YOUR OWN BUFFET STARTS AT \$30 PER PERSON

Customize your own buffet with the assistance of our  
Chef and Catering Supervisor. Includes bread and butter,  
coffee, water service, a choice of iced tea or lemonade.



# LUNCH

Available 11am-3pm. Minimum of 24 people. All boxes are individually packaged and labelled. Prices are per person. Includes whole fruit, bag of chips (sandwich) or roll (salad), grandma's cookie and a bottle of water. Please contact your catering representative for specialty requests or dietary restrictions. Gluten free bread is available.

## BOXED LUNCH

### PLEASE CHOOSE FROM THE FOLLOWING

**\$24** PER PERSON

#### **TURKEY**

roasted turkey breast, provolone, lettuce, tomato, onion, pesto mayo, hoagie roll

#### **HAM**

house sliced ham, cheddar, lettuce, tomato, onion, dijon mustard, hoagie roll

#### **ROAST BEEF**

sliced roast beef, Swiss, tomato, onion, horseradish mayo, hoagie roll

#### **CHICKEN SALAD**

chicken salad made with apples, tarragon and green onions, lettuce, tomato, croissant

#### **VEGETARIAN WRAP<sup>V</sup>**

quinoa, kale, cucumber, carrot, avocado chickpea spread, spinach wrap

#### **GRILLED CHICKEN SALAD**

grilled herb chicken, spring mix with red onion, cherry tomatoes, cheddar cheese  
served with raspberry vinaigrette and croutons on the side

**GF** GLUTEN FREE | **V** VEGETARIAN | **VG** VEGAN

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# PLATED LUNCH

Available 11am-3pm. Includes Coffee, teas, water service, and iced tea or lemonade. Prices are per person. Minimum of 24 people. Prices are per person. Please contact your catering representative for specialty requests or dietary restrictions.

## COLD OPTIONS

### CLASSIC GRILLED CHICKEN CAESAR \$36

grilled chicken, grilled romaine heart with cherry tomatoes, garlic croutons, parmesan cheese, and lemon wedges served with creamy Caesar dressing on the side

### CHOPPED GRILLED CHICKEN SALAD \$36

herb grilled chicken, romaine lettuce with cucumbers, cherry tomatoes, blue cheese, choice of dressing: blue cheese, ranch, balsamic, or raspberry vinaigrette on the side

### GRILLED FLANK STEAK SALAD \$42

herb marinated grilled flank steak served over chopped romaine and spring mix with tomato, pickled red onion, radish slices, avocado and champagne vinaigrette

### GREEK SALMON \$46

lemon basil grilled salmon, romaine lettuce, cherry tomatoes, cucumber, red onion, black olives, feta cheese tossed with garlic and herb dressing

### SEARED SESAME CRUSTED AHI \$46

sliced sesame crusted ahi, rice noodle, carrot, cabbage, green onion, served with sweet chili-soy lime vinaigrette on the side

## HOT OPTIONS

### TERIYAKI CHICKEN \$43

teriyaki grilled chicken, vegetable stir fry, steamed ginger-scented rice

### SAGE CHICKEN \$46

seared chicken breast wrapped with prosciutto and a sage cream sauce, wild rice blend and roasted seasonal veggies

### TIKKA MASALA CHICKEN SATAY \$47

juicy tender pieces of chicken that are marinated in a yogurt sauce, skewered, grilled and simmered in a fabulous smokey tomato creamy curry sauce. accompanied with basmati rice pilaf and roasted veggies

### NORTHWEST HERB CRUSTED SALMON \$47

locally sourced seasonal salmon or steelhead that's crusted with herbs and seared and topped with our chive-lime butter, citrus wild rice blend and grilled seasonal veggies

## DESSERTS Please choose one of the following

### VANILLA CHEESECAKE

choice of chocolate, raspberry, or strawberry drizzle

### DOUBLE CHOCOLATE BROWNIE

rich, dense, chewy chocolate brownie with chocolate chunks, dusted with confectioners sugar

### CRUMBLE BAR

shortbread crust with spiced apple or raspberry filling and streusel crumb topping

\*GLUTEN FREE/VEGAN DESSERTS AVAILABLE AT AN ADDITIONAL CHARGE\*





# SNACK

Available All Day. Minimum of 12 people. Prices are per person. All items are individually packaged. Please contact your catering representative for specialty requests or dietary restrictions.

## GRAB & GO

<b>GOLDFISH CHEDDAR CRACKERS</b>	<b>\$2.00</b> PER PERSON	<b>STACY'S PITA CHIPS</b>	<b>\$4.75</b> PER PERSON
<b>WHOLE FRUIT</b>	<b>\$3.25</b> PER PERSON	<b>ASSORTED CHIPS</b>	<b>\$4.25</b> PER PERSON
<b>GRANDMA'S ASSORTED COOKIES</b>	<b>\$3.25</b> PER PERSON	<b>TRAIL MIX</b>	<b>\$4.25</b> PER PERSON
<b>GRANOLA BARS</b>	<b>\$3.25</b> PER PERSON	<b>FRUIT CUP WITH YOGURT</b>	<b>\$8.50</b> PER PERSON
<b>SMARTFOOD WHITE CHEDDAR POPCORN</b>	<b>\$4.25</b> PER PERSON	<b>VEGGIE CUP</b> hummus or ranch dipping	<b>\$8.00</b> PER PERSON

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# HORS D'OEUVRES

Available 11am-3pm. Minimum of 50 people. Prices are per person. Includes assorted bread & butter. Seattle's Best Coffee, water service, a choice of iced tea or lemonade and choice of dessert. Please contact your catering representative for specialty requests or dietary restrictions.

## BUFFET STATIONS

All reception style buffets will be individually plated. Minimum of 24 people. Prices are per person.

### CRUDITÉ PLATTER **\$8 PER PERSON**

freshly cut and arranged veggies accompanied with ranch dip and fresh house made hummus dip

### FRESH FRUIT DISPLAY **\$9.50 PER PERSON**

sliced seasonal fruit arranged for any themed reception served with yogurt dip

### ARTISAN CHEESE DISPLAY **\$13 PER PERSON**

assorted northwest cheeses displayed with fresh and dried fruits and accompanied with crackers

### ANTIPASTO DISPLAY **\$13 PER PERSON**

chef's selection of Italian meats, marinated olives, grilled and pickled veggies, hard and soft cheeses and house made crostini

## COLD HORS D'OEUVRES

Minimum of two dozen per order. Priced per dozen pieces.

### APPLE-CRANBERRY PARMESAN BLISS **\$34**

roasted honeycrisp apple slices topped with cranberry and rose jam, garnished with shaved parmesan and fried sage flakes. layered on toasted baguette crostini

### DATE, FIG AND BRIE TOAST **\$37**

date and fig jam paired with grilled brie slice on toasted focaccia bread

### GARLIC SHRIMP AND BUTTERNUT BITES **\$37**

garlic roasted shrimp skewered on bamboo with honey glazed and scalloped butternut squash. served chilled to provide a fun bite for your party

### BELGIAN ENDIVE SPEARS WITH SMOKED LOX **\$38**

herbed chevre goat cheese and garlic boursin cheese piped together on endive spears and topped with cold smoked lox

### CAPRESE SKEWER CUPS **\$38**

fresh colorful grape tomatoes, basil oil marinated mozzarella and kalamata olives elegantly arranged on decorative bamboo and displayed in cups laced with fig-balsamic glaze and arranged for your theme, easy to eat, carry

## HOT HORS D'OEUVRES

Minimum of two dozen per order. Priced per dozen pieces.

### CRISPY FRIED SPRING ROLL **\$38**

made with a crisp crepe-like wrapper for an authentic appearance, filled with vegetable, vermicelli and spices for and authentic flavor and served with sweet thai chili sauce

### EDAMAME POTSTICKER **\$39**

garden-fresh mix of edamame, napa cabbage, scallions, carrots and corn, seasoned with an asian-inspired blend of herbs and spices, placed in a thing dumpling wrapper. steamed and seared to a perfect presentation, served with a sesame-soy glaze for dipping

### ARANCINI RISOTTO **\$39**

classic parmesan stuffed risotto balls coated in panko breadcrumbs layer in a zesty marina sauce and topped with a pesto drizzle

### TERIYAKI MEATBALLS **\$40**

ground beef meatball satays seasoned lightly and feather on a skewer with grilled pineapple and coated with teriyaki sauce

### SOY-GINGER-LIME AND CHILI CHICKEN SKEWERS **\$41**

freshly cut chicken cubes marinated in a soy-ginger-lime and chile sauce laced on a bamboo skewer and roasted. served with marinade to dip

### SPANAKOPITA **\$42**

delicious savory greek appetizer made of perfectly crispy phyllo dough triangles filled with spinach and feta cheese

### CRAB RANGOON **\$43**

referred to as crab puff, these delights are filled with crab, cream cheese, scallion, garlic, and seasoning, wrapped with wonton skins and fried. served with a berry dipping sauce



# DINNER

Available after 3pm. Minimum of 24 people. Prices are per person. Includes assorted bread & butter. Coffee, water service, a choice of iced tea or lemonade. Please contact your catering representative for specialty requests or dietary restrictions.

## THEMED BUFFET DINNERS

### ROMA

**\$53** PER PERSON

romaine lettuce, tri-color bell peppers, roasted artichoke, feta, kalamata olives served with basil and wa reisling vinaigrette  
herb roasted asparagus  
grilled italian sausage with sun-dried tomato cream and penne pasta bake  
pesto grilled chicken breast with alfredo, parmesan and cavatappi pasta bake  
garlic bread  
mini cheesecake assortments

### ENSENADA

**\$53** PER PERSON

grilled romaine lettuce with roasted garlic-lime corn, grape tomatoes, tortilla strips and parmesan and cotija cheese, and our southwest Caesar dressing  
refried pinto beans with melted queso fresco  
mexican-infused rice  
seasoned beef carne asada with peppers and onion  
grilled ancho chicken fajitas with peppers and onions  
seared flour tortillas  
tortilla chips  
sour cream, guacamole, salsa trio: pico de gallo, roasted tomatillo verde, peach salsa  
dulce de lech cake

**ADD ON CORN TORTILLAS \$1** PER PERSON

### THE SOUND

**\$57** PER PERSON

mixed greens, english cucumber, cherry tomato, dried cranberries served with and apple cider vinaigrette  
roasted seasonal veggies  
herb tossed roasted heirloom potatoes  
locally sourced northwest salmon/ steelhead with lemon-dill beurre blanc sauce  
seared and roasted pepper and herb crusted chicken breast with blueberry-chardonay -thyme cream sauce  
assorted dinner rolls with herb butter  
chef's mixed berry cobbler

### NORTHWEST TRAIL

**\$60** PER PERSON

fresh greens, chickpeas, pumpkin seeds, green peas, carrots with ranch dressing  
fresh bistro root veg medley  
parmesan au gratin potatoes  
pan seared rosemary-shallot chicken breast with honey-garlic just  
braised short ribs, slow cooked in cabernet, carrot, celery, onion, herbs and demi-glaze until falling of the bone tender  
assorted dinner rolls and herb butter  
assorted dessert bar display

**BUILD YOUR OWN BUFFET** STARTS AT **\$50** PER PERSON  
Customize your own buffet with the assistance of our Chef and Catering Supervisor. Includes bread and butter, coffee, water service, a choice of iced tea or lemonade.

## BUFFET ENHANCEMENTS - ACTION STATIONS

Minimum of 25 people. Prices are per person. Chef attendant action stations are subject to a \$100 attendant fee.

### POLENTA BAR

**\$24** PER PERSON

creamy polenta | roasted mushrooms | bacon bits  
green onion | parmesan | spinach | shredded beef | basil  
butter shrimp

### ROASTED TURKEY BREAST

**\$27** PER PERSON

apricot-cranberry jam, sage gravy

### PEPPERCORN DUSTED

### BEEF STRIPLOIN

**\$32** PER PERSON

horseradish cream, thyme au jus

### HERBED CRUSTED PRIME RIB

**\$40** PER PERSON

served with horseradish cream, thyme au jus

### NORTHWEST BOIL

**MARKET PRICE**

head on shrimp | mussels | clams  
andouille sausage | corn | potatoes

### DESSERT SAMPLER

**\$28** PER PERSON

cream puffs | mini cheesecake | chocolate truffle  
traditional petit fours

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WELCOME

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# DINNER

Minimum of 50 people. Prices per person. All plated meals are complemented by seasonal vegetables. Includes bread and butter, coffee, water service, a choice of iced tea or lemonade. Please contact your catering representative for custom menus, special requests, or dietary restrictions.

## PLATED DINNER | BUILD YOUR OWN

### SALADS | choose one

#### CLASSIC CAESAR

romaine, shaved parmesan, herb crouton, Caesar dressing

#### MIXED GREEN SALAD

mixed greens, cucumber, carrot, grape tomato, onion, balsamic dressing

#### KALE SLAW

kale, cabbage, broccoli, pumpkin seed, dried cranberry, poppy seed dressing

#### QUINOA

quinoa, chickpeas, cucumber, red bell pepper, chopped red onion, parsley, tossed in an olive oil blend

### ENTRÉE | choose one

#### TUSCANY CHICKEN

\$62

pan seared chicken, topped with balsamic dijon sauce, grape tomatoes, capers, herb roasted potatoes and seasonal veggies

#### CHICKEN MARSALA

\$62

tender pan-fried chicken breast in sweet marsal wine and mushroom sauce, roasted garlic mashed potatoes and seasonal veggies

#### BLACKENED HONEY GLAZED SALMON

\$65

pan seared salmon with cajun spices, sweet honey glaze, rice pilaf and seasonal veggies

#### HERB ROASTED NORTHWEST SALMON

\$65

roasted salmon in a blueberry-chardonay -thyme cream sauce, herb roasted red bliss potatoes and seasonal veggies

#### SUN-DRIED TOMATO CRUSTED MAHI-MAHI

\$67

sun-dried tomato crusted mahi-mahi, mango-lime-garlic beurre blanc, herb roasted baby potatoes

#### OVEN ROASTED PORK TENDERLOIN

\$62

pork tenderloin rubbed with stone ground mustard and roasted, apricot demi-glaze, roasted garlic mashed potatoes and seasonal veggies

#### TERIYAKI FLAT-IRON STEAK STRIPS

\$69

sirloin steak strips coated in brown sugar, lime zest and soy sauce, sesame scented jasmine rice, and stir-fry vegetables

#### BRAISED BONE-IN SHORT RIBS

\$69

slow cooked in cabernet, carrot, celery, onion, herbs and demi-glaze until falling of the bone tender, parmesan au gratin potatoes and seasonal veggies

#### SURF AND TURF

MARKET PRICE

roasted root vegetable medley, herb crusted New York steak with crab butter, roasted king crab leg with garlic butter

### VEGETARIAN | GLUTEN FREE | DAIRY FREE

#### ROOT VEGETABLE CASSOULET

\$48

cannellini beans slow cooked with seasonal root vegetables, rice pilaf and seasonal vegetables

#### VEGAN MUSHROOM RISOTTO

\$50

seared portobello mushroom, sautéed spinach, garlic and arborio rice, seasonal vegetables

#### CAULIFLOWER STEAK

\$50

grill cauliflower steak, tri-color quinoa, roasted pepper coulis, seasonal vegetables

### DESSERT | choose one

#### VANILLA CHEESECAKE

choice of chocolate, raspberry, or mango drizzle

#### CRUMBLE BARS

shortbread crust with spiced apple or raspberry filling and streusel crumb topping

#### DULCE DE LECHE

layers of caramel sponge cake with a sweet caramel mousse

#### DEATH BY CHOCOLATE MOUSSE

the layers of silky white chocolate, milk chocolate and dark chocolate mousse topped with a berry champagne sabayon sauce

\*GLUTEN FREE/VEGAN DESSERTS AVAILABLE AT AN ADDITIONAL CHARGE\*

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# BEVERAGES



## NON-ALCOHOLIC BEVERAGES 1 GALLON SERVES 12 GUESTS

<b>COFFEE SERVICE</b>	<b>\$32 PER GALLON</b>	<b>A LA CARTE</b>	
<b>HOT CHOCOLATE</b>	<b>\$21 PER GALLON</b>	<b>BOTTLED JUICES</b>	<b>\$4 PER BOTTLE</b>
<b>ORANGE JUICE</b>	<b>\$20 PER GALLON</b>	<b>CANNED SODA</b>	<b>\$4.25 PER CAN</b>
<b>LEMONADE OR ICED TEA</b>	<b>\$20 PER GALLON</b>	<b>BOTTLED WATER</b>	<b>\$4.50 PER BOTTLE</b>
<b>FRUIT INFUSED WATER</b>	<b>\$18 PER GALLON</b>		

## ALCOHOLIC BEVERAGES

OVG Hospitality is proud to offer a selection of Regional Craft Beer and Wine in addition to a variety of Spirits for your special occasion. Please discuss your selections with our Catering Representative as well as any specialty requests. Each bar will consist of 2 Domestic Beer Options, 3 Premium Beer Options, 2 White Wine Options, 2 Red Wine Options & 2 Tiers of Spirit Options. OVG and the Edward D. Hansen Conference Center take the service of alcohol very seriously. Our service Staff will verify the identification of anyone appearing under 40. Please note that a bartender fee of \$50 is applied to each bar. If the minimum sales of \$400 is met, the bar fee is waived. If bar sales do not meet the \$400 minimum, the Client is responsible for the difference.

### CASH BAR PRICING

<b>DOMESTIC BEER</b>	<b>\$8.25</b>
<b>PREMIUM CRAFT BEER</b>	<b>\$9.25</b>
<b>HOUSE WINE</b>	<b>\$9.50</b>
<b>WELL COCKTAIL</b>	<b>\$11.00</b>
<b>PREMIUM COCKTAIL</b>	<b>\$12.00</b>
<b>VODKA SELTZER</b>	<b>\$11.25</b>

### HOSTED BAR PRICING

<b>DOMESTIC BEER</b>	<b>\$7.75</b>
<b>PREMIUM CRAFT BEER</b>	<b>\$8.75</b>
<b>WINE</b>	<b>\$9.00</b>
<b>WELL COCKTAIL</b>	<b>\$10.50</b>
<b>PREMIUM COCKTAIL</b>	<b>\$11.50</b>
<b>VODKA SELTZER</b>	<b>\$10.75</b>

# CATERING INFO & POLICIES

## EXCLUSIVE CATERER

OVG Hospitality is the exclusive provider of food and beverages for the Edward D. Hansen Conference Center. We are committed to the highest standards of quality and service. All food and beverage are to be arranged through the General Manager or Catering Supervisor. No outside food or beverages of any kind are allowed into the facility by clients, guests, or exhibitors without the prior written consent of OVG Hospitality.

## CONFIRMATION OF ORDERS

Your Catering Contact will review your event specifications and provide you with a written confirmation of menu, service plan and number confirmation in the form of a Banquet Event Order. A copy of this form must be signed and returned 5 business days before your event day.

## DIETARY CONSIDERATIONS

With advance notice, our Executive Chef can accommodate most special meal requests. Please inform your Catering Contact of any special dietary requests for vegetarian, vegan or gluten-free and any other restrictions. Such special requests are due 10 business days in advance of your event. These special meal requests are to be included in your final guaranteed attendance and will be priced out accordingly.

## GUARANTEED ATTENDANCE

Final guarantees are due in writing, 7 business days in advance of your scheduled event. Final guarantees cannot exceed the capacity of the event space and cannot be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance by your final guarantee date, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

## OVERAGE – PLATED MEALS

For plated meals, we are prepared to serve the guaranteed attendance. Any additional meals including on-site requests will be invoiced on your Banquet Event Order and priced upon consumption. For any pre-set plated meals, meal counts must be equal to the maximum occupancy of table sets for the room.

## UNCONSUMED FOOD & BEVERAGE

The Edward D. Hansen Conference Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

## MANAGEMENT CHARGE

All catered events are subject to a 20% management charge. This 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 a charge 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.

## CATERING CART SERVICE

Hosted and Non-Hosted Catering Cart services are available exclusively through the Edward D. Hansen Conference Center. Menus are customizable and can include the following: coffee, assorted beverages, pastries, sandwiches, salads, and assorted snacks. Hosted and non-hosted cart sales must reach a minimum of \$1000 for a four-hour minimum service. If the minimum is not hit, the client must pay the difference. Hours may be extended at a rate of \$150 per hour. All Catering Cart Services will be determined at the sole discretion of the Edward D. Hansen Conference Center.

### Dessert Dashes

The Edward D. Hansen Conference Center welcomes clients to host a dessert dash for their Auction or Gala. There is no fee associated with bringing in your own dessert. The Edward D. Hansen Conference Center does offer three levels of service for your Dessert Dash. Please discuss with the Catering Supervisor or General Manager to determine what works best for your event.

#### Option A: Complimentary Service:

Edward D. Hansen Conference Center provides each table with utensils and plates for self-service. Client places marker indicating the winning table number at the dessert display and the winner brings dessert back to their table.

#### Option B: Enhanced Service \$1.50 per person -

Client places marker indicating winning table number at the dessert display. Servers collect desserts and slice them. At the appointed time, the sliced desserts are delivered to each winning table. Dessert Dash must be done prior to Entrée service to allow for adequate dessert service time.

#### Option C: Premium Service \$3 per person -

Client places marker indicating winning table number at the dessert display. Servers collect desserts, slices, and immediately serve the sliced desserts to each winning table. Dessert Dash may be done at any time during the event.

## LINEN & DECORATIONS

Limited linen colors are available through our local AlSCO provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure delivery and availability. The Edward D. Hansen Conference Center has a limited selection of centerpieces and decorations for event usage. Centerpieces are subject to an additional charge based upon requested design.

## CANCELLATIONS

Cancellation of a food function must be sent in writing to your OVG Hospitality Catering contact. Any cancellation received less than 30 days (about 4 and a half weeks) prior to the scheduled event will result in a fee equal to 30% of the estimated food and beverage charges. Any cancellation received less than 15 days (about 2 weeks) in advance will result in a fee of 50% of the estimated food and beverage charges. Cancellations received after the final guarantee is required (7 days prior to event) will result in a fee equal to 100% of the estimated food and beverage charges, plus any expenses incurred in preparing for the event at the time of cancellation. OVG Hospitality shall not be responsible for any losses resulting from the cancellation of an event.