



Edward D. Hansen
Conference Center

CATERING CART MENU



WELCOME

Thank you for considering the Edward D. Hansen Conference Center for your upcoming event.

OVG Hospitality is the exclusive, in-house catering partner for the Edward D. Hansen Conference Center, providing a seamless experience from menu selection through execution. Our team is dedicated to delivering high-quality food and service tailored to the needs of each event.

Our menus feature fresh ingredients, thoughtful preparation and a range of options designed to complement the style and flow of your event. From guest-friendly handheld selections to beverages and quick-service favorites, these offerings are crafted to support a smooth and enjoyable experience for your guests. We are happy to accommodate a variety of dietary needs to help ensure an inclusive experience for all.

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

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

Chloe Holdredge
Premium Services Manager
chloe.holdredge@oakviewgroup.com



CATERING CART MENU

Our Catering Carts are designed for vendor shows and other high-traffic event settings where quick, convenient service is key. Catering carts offer a flexible, guest-facing way to serve fresh, crowd-pleasing selections while supporting smooth event flow.

Please note: Our Catering Cart Menu requires a food and beverage minimum of \$1,200 per event, and pricing includes up to 4 hours of service. Every additional hour that the cart remains open increases the minimum by \$100. To support efficient service and smooth event flow, a maximum of 2 main items may be selected per catering cart. Appropriate condiments will be provided based on final menu selections.

MAIN ITEMS

COLD SELECTIONS

ASSORTED SANDWICHES AND WRAPS 16 EACH
Choice of turkey, ham or vegetarian,
available as wraps or sandwiches

PRE-MADE SALADS 15 EACH
Choice of Caesar, garden or pasta salad

VEGETARIAN AND VEGAN OPTIONS AVAILABLE

HOT SELECTIONS

BBQ AND MAC 15 EACH
Mac and cheese
ADD PULLED PORK OR CHICKEN WITH BBQ SAUCE 3 EACH

BBQ SANDWICH 15 EACH
Pulledporkorchicken on a bun with bbq sauce

HAMBURGER 16 EACH
ADD CHEESE 2 EACH

HOT DOG 12 EACH

NACHOS GF 12 EACH
Tortilla chips with cheese, jalapeños, sour cream and salsa

ADD CHICKEN 3 EACH

TERIYAKI CHICKEN AND RICE BOWL GF 18 EACH
Chicken, rice and broccoli

CHICKEN TENDERS 16 EACH

VEGETARIAN AND VEGAN OPTIONS AVAILABLE

SIDES

Available as add-ons to any cart

FRIES 5 EACH

ASSORTED BAGGED CHIPS 4 EACH

ASSORTED WHOLE FRUIT GF 3 EACH

PACKAGED COOKIES 3 EACH

PASTA SALAD OR POTATO SALAD 5 EACH

BEVERAGES

Available as add-ons to any cart

BOTTLED WATER 5 EACH

ASSORTED SODA CANS 5 EACH

ENERGY DRINKS 7 EACH

CATERING INFO & POLICIES

OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage service at the Edward D. Hansen Conference Center.

Any exceptions must be requested and obtained by prior written approval of the General Manager. Food and beverage items purchased on-site are intended for consumption within the venue and may not be taken off the premises.

MENU SELECTIONS

Final menu selections are required two (2) weeks prior to the event.

SERVICE & TIMING

Catering cart service includes up to four (4) hours of continuous service. Additional service time may be available upon request and is subject to additional fees.

FOOD & BEVERAGE MINIMUM

A food and beverage minimum of \$1,200 is required per event.

DIETARY CONSIDERATIONS

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

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.

MANAGEMENT CHARGE & TAXES

All catering orders are subject to a 20% management charge and applicable sales tax. The management charge is the property of the food and beverage service provider or venue operator and is used to cover costs and expenses associated with the event. The management charge is not a tip or gratuity and is not distributed to service staff.

GUARANTEES

A final guarantee of attendance is required seven (7) working days prior to the event. Billing will be based on the greater of the guaranteed count or actual attendance.

BILLING

A deposit may be required upon execution of the agreement. A valid credit card must be on file prior to the event. All incidental charges incurred during the event are due at its conclusion. Outstanding balances may be subject to a monthly finance charge.

CANCELLATION

Cancellations received more than two weeks prior to the event may be subject to a partial charge. Cancellations received after the final guarantee has been provided may result in charges up to 100% of the estimated event total.

CONTACT INFORMATION

Our team is here to help you create a seamless and memorable experience, from menu planning to execution. Please contact our team with any questions, to begin planning your event or to request a custom proposal.

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