



Edward D. Hansen  
Conference Center

**S M A L L   G R O U P   M E N U**

# 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.

This menu is designed for small group gatherings, offering a curated selection of plated or boxed meals that provide convenience and flexibility without compromising quality. We are happy to accommodate a variety of dietary needs to help ensure an inclusive experience for all guests.

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



## SMALL GROUP MENU

This menu is available for groups of 24 guests or fewer and is offered at a fixed price per guest. All selections are available plated or as a to-go box for added convenience. 20 per guest

### CAESAR SALAD

Chopped romaine, shaved Parmesan, cherry tomatoes, lemon and croutons

**ADD CRISPY OR GRILLED CHICKEN**

**ALSO AVAILABLE AS A WRAP**

### TIP'S CLASSIC BURGER

Fresh 8 oz beef patty, cheddar cheese, lettuce, tomato, onion and house sauce on a kaiser roll, served with fries

### FISH AND CHIPS

Fresh cod, hand-breaded with an infused combination of batter and seasoned Panko breadcrumbs, served with tartar sauce and fries

### SOUTHWEST BLACK BEAN BURGER

Kosher black bean patty made with rolled oats, panko crumbs, red and green peppers, served on a bun with fries

### REUBEN SANDWICH

5 oz of corned beef, sauerkraut, Swiss cheese and house sauce on rye bread, served with fries

# CATERING INFO & POLICIES

## MENU SELECTIONS

To ensure availability and smooth service, final menu selections are required two (2) weeks prior to the event.

## SERVICE & TIMING

This menu is designed for small group service and is available plated or as individually packaged to-go boxes. Service style will be confirmed in advance based on your event needs.

## GROUP SIZE

This menu is available for groups of 24 guests or fewer.

## 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 23% 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.

## 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. Edward D. Hansen Conference Center

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