



COX
BUSINESS
CONVENTION
CENTER

CATERING MENU



FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage services. 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 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. This includes centerpieces with food and alcohol.

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. 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.

All F&B samples must have prior written approval from the General Manager of Hospitality fourteen (14) business day prior to the event. All sample sizes must be 2 oz or less.

No alcohol samples are allowed unless purchased through OVG Hospitality.

Auction items at fundraising events that include alcohol are allowed within the event space, but are not permitted to be opened, nor consumed on premises.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with seven (7) business day notice.

CHINA SERVICE

China service is standard for all plated meals. China requested for all other meals will be charged based on per person pricing. Please ask your OVG sales representative for additional information on pricing.

LINENS

Please ask your OVG Hospitality Catering Sales Manager for information/cost regarding additional linen needs for your event.

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 four (4) weeks prior to the event. Menus not finalized four (4) weeks prior to the event may be subject to an additional service charge.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 24% Management Charge and 8.517% Sales Tax. All alcohol sales are subject to a 13.5% State Liquor Tax.

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.

GUARANTEES

A final guarantee of attendance is required five (5) business days prior to all food and beverage events. Guarantee is not subject to reduction. Increases to guarantee made within three (3) business days of the event will be charged at 1.5 times the original agreed upon per person menu price. All catered functions at Cox Business Convention Center will require a minimum attendance of 25 guests. If your event does not meet this requirement, a charge for the 25 guest minimum will apply.

CANCELLATION

Please refer to License Agreement Section 16 for details regarding cancellation.

OVG Hospitality CONTACT INFORMATION

Catering Sales Manager
-----@oakviewgroup.com



BREAKFAST

Priced Per Guest. Serves Minimum of 25 Guests.

CONTINENTAL BREAKFAST

All breakfasts include Water Service, Regular and Decaf Coffee, and a two-hour service time.

The Traditional | 13.50

Basket of Whole Fruits
Assorted Danishes, Muffins and Buttery Croissants

The Early Riser | 16.50

Seasonal Fresh Fruit
Assorted Cereals, Whole and 2% Milk
Danishes, Muffins, Bagels and Buttery Croissants

A Healthy Start | 17.50

Seasonal Fresh Fruit
Vanilla Yogurt and Honey-Laced Granola
Whole Grain Cereals, Whole and Skim Milk
Assortment of Granola and Power Bars
Bran Muffins and Bagels

Running Start | 18.50

Seasonal Fresh Fruit
Orange-Nut Muffins
Cottage Cheese
Assorted Flavored Bagels
Assorted Low-Fat Yogurts; Toasted Granola;
Dried Fruits and Nuts on side
Platter of Sliced Vine-Ripe Tomatoes and
Asparagus with Balsamic Vinaigrette

PLATED BREAKFAST

All Plated Breakfasts include Decaf and Regular Coffee, and Tea Selection

The All-American | 19.50

Fluffy Scrambled Eggs
Griddled Hashbrown Potatoes
Hickory-Smoked Bacon
Griddled Patty Sausage
Assorted Pastries
Coffee Cake and Croissants

The Southwestern | 19.50

Southwest Breakfast Egg Casserole with Chorizo,
Monterey Jack, Peppers and Onions
Oven-Roasted Tex-Mex Spiced New Potatoes
Hickory-Smoked Bacon
Red Tomato-Cilantro Salsa and Sour Cream
Assorted Pastries, Coffee Cakes and Croissants

The Country Style | 21.50

Fluffy Scrambled Eggs
Tavern Ham and Scallions
Griddled Pork Link Sausage
Cottage-Style Potatoes O'Brien
Broiled Roma Tomato
Petite Cheddar-Garlic Biscuit
Assorted Pastries, Coffee Cake and Croissants

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BREAKFAST

BREAKFAST BUFFETS

All breakfasts include Water Service, Regular and Decaf Coffee, and a two-hour service time

American Diner Breakfast | 23.00

Fluffy Scrambled Eggs
Griddled Hash Brown Potatoes
Bacon Strips, Griddled Pork, Sausage Patties
Fluffy Buttermilk Biscuits & Country Cream Gravy
Seasonal Fresh Fruit and Berries
Assorted Breakfast Danishes, Pastries and Muffins

Florida Sunshine Breakfast | 23.00

Fluffy Scrambled Eggs "Ranchero" with Griddled Peppers, Onions and Tomato Salsa
Waffles with Syrup and Butter
Grilled Turkey Sausage and Crisp Bacon Strips
Fresh Fruit and Citrus Salad with Lime Zest
Honey-Laced Granola with Parfait Vanilla Yogurt, Tri-Berry Sauce
Assorted Danishes, Pastries, Donuts and Muffins

Oklahoma Cowboy Breakfast | 24.00

Fluffy Scrambled Eggs with Smoked Sausage, Scallions, and Cheddar Cheese
Country Potato Pan Scramble
Seasonal Fresh Fruit and Berries
Assorted Danishes, Pastries and Muffins
Griddled Ham Steaks with Mustard-Maple Drizzle
Southern Style Cheese Grits
Crisp Bacon Strips

Southern Hospitality Breakfast | 26.00

Fluffy Scrambled Eggs with Cheese and Country Sausage
Griddled Chicken Fried Steak with Country Cream Gravy
Crisp Bacon Strips
Crispy Fried Breakfast Potatoes and Onions
Brown Sugar Glazed Ham Steaks
Cheddar-Garlic and Chive Biscuits
Seasonal Fresh Fruit and Berries
Assorted Danishes, Pastries and Muffins

BUFFET ADDITIONS

Buttermilk Pancake Station | 6.00

Fluffy Buttermilk Pancakes with Hot Maple Syrup and Clarified Butter

Omelet Station | 12.00

Omelets Made-to-Order
Customize with Ham, Smoky Bacon, Green Chiles, Mushrooms, Peppers, Tomatoes, Scallions, Cheddar Cheese, Red Tomato-Cilantro Salsa and Sour Cream

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BREAKFAST

À LA CARTE

All prices per guest

SWEETS

Buttery French Croissants | 3.75

Belgian Waffles with Hot Syrup and Butter | 4.50

Assorted Individual Plain or Fruit Yogurts | 4.75

Banana-Nut Bread French Toast | 4.75

Bananas Foster Syrup

Cinnamon French Toast | 4.75

Hot Maple Syrup and Butter

Low-Fat Vanilla Yogurt, Granola, Berry Parfait | 4.75

Fresh Strawberries with Chantilly Crème | 5.50

Fresh Seasonal Fruits & Berries | 6.00

PROTEINS

Pork Sausage | 5.00

Canadian Bacon | 5.00

Ham Steaks | 5.00

Griddled Smokehouse Bacon | 5.00

FROM THE GRIDDLE

Sausage Buttermilk Biscuit | 6.00

Ham & Cheddar Buttermilk Biscuit | 6.00

Sausage, Egg & Cheddar Breakfast Sandwich | 6.00

Bacon, Egg & Tomato Sourdough Sandwich | 6.00

Tavern Ham Warm Croissants | 6.00

Scrambled Egg & Cheddar

BREAKFAST QUESADILLAS

Pepper & Onion Quesadillas | 5.50

Scrambled Egg, Cheddar Cheese, Tomato

Cheesy Quesadillas | 5.50

Scrambled Egg, Jalapeño-Jack and Cheddar Cheese

Southwest Scrambled Egg Burrito | 5.50

Monterey Jack & Peppers

Chorizo Quesadillas | 6.50

Scrambled Egg, Chorizo, Peppers, Onions

SWEETER BY THE DOZEN All prices listed per dozen

Old Fashion Pecan Sticky Rolls | 36.00

Assorted Donuts | 36.00

Assorted Danishes, Pastries and Muffins | 36.00

Variety of Breakfast Bagels | 36.00

Served with Assorted Flavored Cream Cheese

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BREAKS

BREAK PACKAGES

Prices listed are per guest

Mid-Morning Refresher | 14.00

Assorted Danish Pastries
Muffins and Croissants served with Butter, Jams and Jellies
Fresh Strawberries with Brown Sugar-Sour Cream Dip

Fitness Break | 15.00

Seasonal Fresh Fruit and Berries
Assorted Flavored Individual Yogurts
Bran Muffins
Oatmeal-Raisin Cookies
Granola Bars

The Citrus Break | 15.00

Lemon-Scented Pound Cake
Orange-Nut Muffins with Citrus Scented Cream Cheese
Fresh Seasonal Fruit Cups
Basket of Fresh Navel Oranges

Spa Break | 15.50

Fresh Fruit Skewers with Brown Sugar-Sour Cream Dip
Assorted Flavored Activia Yogurt with Granola, Toasted Almonds, Coconuts and Raisins
Basket of Apples, Oranges, Bananas and Pears
Juices – Orange, Grapefruit, Cranberry
Honey-Bran Muffins

Sports Break | 16.00

Mini Corn Dog Bites with Ketchup and Yellow Mustard
Warm Jumbo Soft Pretzels with Yellow Mustard
Tri-Colored Tortilla Chips with Chili Con Queso Salsa and Sour Cream
Honey Roasted Peanuts

"South of The Border" | 16.50

Crispy Tri-Colored Tortilla Chips with
Housemade Red Tomato-Cilantro Salsa
Southwest Guacamole and Sour Cream
Crispy Fried Beef and Chicken "Taqitos"

The Sweet and Salty | 17.00

Ruffle Style Potato Chips
Crispy Fried Tri-Colored Tortilla Chips
with French Onion and Buttermilk Ranch Dip
Pretzel Sticks
Assorted Candy Bars
Buttered Popcorn
Salty Peanuts

Hot Tea Set-Up | 36.00 per gallon

Assorted Pepsi Canned Soda | 3.50 each

Bottled Aquafina Water | 3.50 each

Assorted Bottled Juices | 4.50 each

Bottled Pure Leaf Tea | 5.50 each

Starbucks Frappucinos | 6.00 each

Orange Juice | 36.00 per gallon

Fruit Punch or Lemonade | 36.00 per gallon

Iced Tea | 39.00 per gallon

5-Gallon Water Station | 45.00 per stand

35.00 per refill

Regular and Decaf Coffee | 46.00 per gallon

À LA CARTE ADD-ON

Assorted Potato Chips | 2.50 per bag

CBCC Chex Mix Cups | 3.00 per guest

Freshly Popped Pocorn | 3.00 per box

Individual Apple Cups | 3.50 per guest

Sliced Apples, Peanut Butter, Honey and Granola

20 lb. Bag of Ice | 7 per bag

Granola Bars | 34 per dozen

Chips & Dips | 34 per dozen

Freshly Baked Cookies | 36 per dozen

Fudgy Brownies | 36 per dozen

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LUNCH

BOXED LUNCHES

All Boxed Lunches served with choice of coleslaw, potato salad, spicy bean salad, or orzo pasta salad.
Also served with bag of chips, cookie and condiments.

Build Your Own Sandwich | 18.00

All Build Your Own sandwiches served with sliced tomato and leaf lettuce garnish.

BREAD:

Sourdough, Honey Wheat or Marbled Rye

PROTEIN:

Shaved Tavern Ham, Smoked Turkey, Pastrami or Roast Beef

CHEESE:

American, Swiss, Cheddar or Pepperjack
Mayo

Deli Meat and Cheese Wrap | 19.00

Tavern Ham, Smoked Turkey, American and Swiss Cheese, Shredded Lettuce, Tomato, Sweet Pickles, and Red Onion wrapped in a Flour Tortilla with Italian Mayo.

Very, Very Veggie Wrap | 19.00

Cucumber, Tomato, Zucchini, Shredded Carrots, Alfalfa Sprouts, Mesclun Lettuce, with Greek Hummus on a Tomato Tortilla Wrap

Southwest Chicken Tortilla Wrap | 19.00

Grilled Chicken Breast in a Flour Tortilla Wrap with Baby Greens, Tomato, Roasted Peppers, Spicy Chipotle Mayo, Avocado, Monterey Jack Cheese

The TBLT Wrap | 19.00

Smoked Turkey, Bacon, Lettuce and Tomato in a Flour Tortilla Wrap with Mayo

3 Cheese, Tomato, Avocado &

Baby Lettuce Wrap | 19.50

Created with a Roasted Garlic Aioli and served in a Baby Lettuce Wrap

BUILD YOUR OWN EXECUTIVE BOX LUNCH | 22.50

Served with bag of chips, cookie and condiments.

SELECT YOUR ENTREE:

Spicy Chicken-Bacon Ranch Wrap

Three Cheese and Baby Lettuces

Jalapeno Chicken Salad Sliders

King's Hawaiian Rolls

Shaved Ham, Smoked Turkey, Cheddar & Fontina Wraps

Boursin Cream Cheese

Greek Pita Pocket Sandwiches

Feta Cheese

Caesar Salad

Chopped Romaine, Parmesan Cheese, Caesar Dressing and Focaccia Croutons

ADD CHICKEN 4.00

SELECT YOUR SIDE:

Southern Sweet Pickle Mac n' Cheese Salad

Marinated Grape Tomato, Cucumber and Red Onion

Sweet Broccoli, Cranberry and Walnut Salad

Southern Sweet Grape and Apple Salad with Vanilla-Brown Sugar Yogurt

California Pasta Salad

Farfalle Pasta, Grape Tomatoes, Black Bean, Cucumber, Scallions and Jalapeno-Lime Dressing

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LUNCH

PLATED TWO-COURSE LUNCH OPTIONS

All Plated Lunches include Water, Ice Tea and Coffee Service. To add a salad to your plated lunch, please contact your Catering Sales Manager.

Farmer's Market Risotto | 26.00

Wild Mushroom Ragù, Asparagus, Buttered Spaghetti Squash, Goat Cheese and Red Pepper Coulis

Honey-Apricot Glazed Chicken Breast | 29.00

Served on Confetti Pearl Couscous with Peppers, Parisian Squashes and Carrots

Parmesan Crusted Chicken Breast | 30.00

Served on Fettuccine Alfredo with Basil Marinara, Fresh Asparagus and Grated Parmesan

Soy-Lemongrass Marinated Chicken Breast | 30.00

Served with Coconut Jasmine Rice, Firecracker Stir-Fried Vegetables and Thai Red Curry Sauce

Frenched Rosemary-Dijon Chicken Breast | 30.00

Served on Fontina and Gruyere Mashers with a Grilled Squash Medley

Bacon Wrapped Veal & Mushroom Meatloaf | 30.00

Served with creamy Cheddar-Chive Mash Potatoes, Port Red Currant Demi-Glace and Baby Green Beans

Classic Chicken "Madeira" | 30.00

Served on Roasted Garlic Potato Puree with Peppers, Grilled Squashes and Madeira Mushrooms

Slow Roasted Apple Cider Brined Pork Loin | 32.00

Slow Roasted and served on Apple-Sage Cornbread Dressing, with Roasted Broccoli and Cauliflower and Cranberry Demi Glace

Moroccan Barbecued Salmon | 35.00

Served on Couscous with Figs, Apricots, Sundried Cherries, Broccolini and Moroccan BBQ Sauce

Chimichurri Hangar Steak | 36.00

Served on Cilantro-Green Chile Rice, Fresh Asparagus, Traditional Chimichurri

Roc Doc Rubbed Pork Rack Chop | 37.00

Served with Cheesy Potato Gratinée with Roasted Asparagus and a Three Pepper Medley

DESSERTS

Old-Fashioned Chocolate Shortcake

Fresh Macerated Strawberries on Shortbread Biscuit with Cocoa Cream and Dark Chocolate Sauce

Creme Brulee Cheesecake

Cool Caramel Cream

New York Style Cheesecake

Strawberry Sauce

Mini Chocolate Bundt Cake

Dollop of Cream

Beverly Hills Chocolate Mousse Torte

Dark Chocolate Drizzle

Italian Tiramisu Torte

Dusted with Cocoa and Lava Chocolate Sauce Drizzle

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LUNCH

PLATED ENTRÉE SALAD

All Plated Entree Salads include Water, Ice Tea and Coffee Service

Maytag Bleu, Granny Smith Apple, and Candied Walnut Salad | 20.00

Served on Bibb Lettuce and Baby Spinach with Dried Cranberries, Pistachios, Orange-Balsamic Dressing

Salade A La Nicoise | 20.00

Baby Greens, Haricots Verts, New Potatoes, Chopped Egg, Heirloom Cherry Tomatoes, Parmesan Cheese and Herbs de Provence

Asian Spinach and Nappa Cabbage Salad | 22.00

Grilled Chicken Breast, Shiitake Mushrooms, Bean Sprouts, Edamame, Red Pepper and Scallions, with Sesame-Ginger Dressing and Toasted Almonds

Heirloom Cherry Tomato and Fresh Mozzarella "Caprese" | 22.00

Served on a bed of Heritage Field Greens with Olive Tapenade, Basil-Balsamic Dressing and Fresh Shaved Parmesan Cheese

Classic Salade Alla Caesar | Varies

Focaccia Croutons, Fresh Parmesan and Caesar Dressing with one of the following:

Grilled Chicken Breast | 22.00 per guest

Grilled Moroccan Barbecued Salmon | 25.00 per guest

Blackened Shrimp | 23.00 per guest

The Brown Derby Cobb Salad | 23.00

Crisp Romaine, Turkey Breast, Avocado, Tomato, Bacon, Egg, Roquefort Cheese and Honey-Mustard Dressing

Old Fashion Three Worlds of Salad | 25.00

Creamy Dijonnaise Chicken Salad, Italian Antipasto Pasta Salad and Lemony Shrimp Salad with Marinated Asparagus, Seasonal Fresh Fruit, Berries and Orange Blossom Muffins

The Steakhouse Chop Salad | 25.00

Bibb Lettuce, Baby Spinach, Romaine, Tomato, Grilled Chicken, Smoky Bacon, Mushrooms, Chopped Egg, Croutons, Classic "Green Goddess" Dressing

The New Wave Chef's Salad | 36.00

California Baby Field Greens, Peppered Tenderloin Tips, Grilled Chicken Breast, Applewood Smoked Salmon, French Brie topped with Crispy Fried Onion Straw and Mustard-Balsamic Dressing

BEVERAGE ADD-ON

Priced separately upon consumption.

Aquafina Bottled Water | 3.50 each

Canned Pepsi Products | 3.50 each

Pure Leaf Bottled Tea | 5.50 each

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LUNCH

LUNCH BUFFETS

All Lunch Buffets include Water, Ice Tea and Coffee Service

Business Lunch Buffet | 32.00

PRE-ASSEMBLED SANDWICHES AND WRAPS:

Shaved Roast Beef & Sharp Cheddar on a Pretzel Bun with Gulden's Mustard

Smoked Turkey Ranch Club Wraps with Bacon, Tomato, Red Onion and Lettuce

Creamy Chicken, Walnut and Red Grape Salad on Ciabatta

Southern Spicy Pimento Cheese Sliders on Brioche Rolls

Fresh Garden Greens with Tomatoes, Cucumbers and Carrots with Assorted Dressings

Old Fashion Virginia Style Potato Salad

Seasonal Fresh Fruit Bowl

Assorted Relish Tray: Olives, Pepperoncini, Grape Tomatoes, Cherry Peppers and Pickled Okra

Assorted Individual Bags Miss Vicky's Kettle Style Chips

The Market Street Deli | 34.00

Grape Tomato and Bocconcini Caprese Salad with Red Onion, Parmesan and Mustard-Balsamic Dressing

Kale, Quinoa, Hearts of Palm, Artichoke and Frisée Salad with Goat Cheese and Chipotle-Lime Dressing

Tossed Shrimp Salade alla Caesar with Griddled Shrimp, Focaccia Croutons, Fresh Parmesan and Caesar Dressing

Platter of Sliced Smoked Turkey, Roast Beef, Tavern Ham, Genoa Salami, Bologna, American, Swiss, Cheddar and Provolone Cheeses, White, Honey Wheat Berry, Sourdough and Hoagie Rolls

Platter of Assorted Relishes: Green and Black Olives, Cherry Peppers, Pepperoncini, Dill Pickle Spears and Banana Peppers along with Traditional Toppings and Condiments

Basket of Housemade Ranch-Style Potato Chip

Seasonal Fresh Fruit and Berry Display

The Backyard Buffet | 34.00

Fresh Garden Green Salad with Chopped Vegetables and a Selection of Dressings

Yukon Gold Potato Salad with Sea Salt, Fresh Dill, Cracked Black Pepper and Olive Oil

Chipotle Ranch Style Coleslaw

Marinated Tomato, Cucumber, Olive and Red Onion Salad

Grilled Chicken Breast with Head Country BBQ Sauce

Grilled Juicy Hamburgers and All-Beef Hot Dogs

Tony Chachere's Seasoned and Buttered Corn on the Cob

Basket of Individually Bagged Miss Vicky's Potato Chips

South of The Border | 35.00

Seven-Layered Mexican Salad with Chopped Iceberg Lettuce, Tomatoes, Ripe Olives, Scallions, Cheddar Cheese and Jalapeños with Southwest Ranch Dressing

Santa Fe Shrimp Salad with Jalapeño-Avocado Lime Dressing

Seasonal Fresh Fruit and Berries

Southwest Chicken, Poblano Peppers and Roasted Corn

Quesadillas with Monterey Fresh Garden Green Salad with Chopped Vegetables and a Selection of Dressings

Jack Queso and Pico de Gallo

Baked Pork Tamales with Housemade Spicy Chili and Blended Cheeses

Southwest Rice Pilaf

Borracho Beans

Basket of Tri-Colored Tortilla Chips and Red Tomato-Cilantro Salsa

Salted Caramel Cheesecake with Cool Caramel Cream

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LUNCH

LUNCH BUFFETS

All Lunch Buffets include Water, Ice Tea and Coffee Service

Italian Pasta, Soup and Salad | 36.00

Italian House Salad with Romaine, Tomatoes, Artichokes, Ripe Olives, Pepperoncini, Croutons and Creamy Italian Dressing
Orzo Pasta Salad al Pomodoro Salad with Sundried Tomato, Fresh Basil, Parmesan and Extra Virgin Olive Oil Pesto, Balsamic
Marinated Grape Tomato, Cucumber and Red Onion Salad
Deep Dish Italian Meat and Ricotta Lasagna
Sautéed Chicken Piccata with Lemon Caper Butter
Farfalle Pasta alla Carbonara with Pancetta, Peas, Mushrooms and Parmesan Cream
Grilled Italian Zucchini, Yellow Squash, Snap Peas and Red Peppers with Fine Herbs and Garlic
Soft Herb and Garlic Brushed Italian Breadsticks
Tiramisu Torte drizzled with Java Chocolate Sauce

The Summer Picnic | 36.50

Mixed Garden Greens topped with Broccoli Florets, Cauliflower, Shredded Carrot, Grape Tomatoes and served with Assorted Dressings
Honey-Mustard Coleslaw
Smoky Bacon, Cheddar and Ranch Potato Salad
Southern Buttermilk Fried Chicken
Griddled Cheddarwurst and German Sauerkraut with Buns (German Mustard on side)
Baked Five-Bean Casserole
Crispy Fried Sidewinder Potatoes
Platter of Grilled Asparagus, Squashes, Peppers and Bermuda Onions
Grilled Corn Cobettes with Sweet Chipotle Chile Butter
Old Fashion Banana Pudding in a cup with Fresh Cream and Vanilla Wafers

Down Home On The Range | 42.00

Fresh Garden Greens with Assorted Dressings
Old Fashion Mustard New Potato Salad
Creamy Coleslaw
Macaroni Ham and Cheese Salad with Sweet Pickles
Thick-Cut Watermelon Wedges
Slow Smoked Barbecued Beef Brisket with Head Country BBQ Sauce
Grilled Barbecued Chicken
Grilled Smoked Sausages, Peppers, Onions
Barbecued Pit Beans
Buttery and Sweet Corn on the Cob
"Back of the Stove" Green Beans
Old Fashion Dinner Rolls and Cornbread Muffins
Apple-Sundried Cherry "Cobbler" with Vanilla Bean Cream

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DINNER

PLATED ENTRÉES

All entrées include choice of salad, chef's choice of vegetable and dessert. Water, Iced Tea and Coffee Service. Prices listed per guest

BEEF

Grilled Pepper Steak Tenderloin Medallions | 52.00

Served on Roasted Garlic-Chive Mashers with Classic Sauce Diane

Medallions of Beef Tenderloin "Diane" | 52.00

Served on Roasted Garlic-Chive Mashers with the Classic Sauce Diane

Low and Slow Braised Boneless Short Rib | 52.00

Served on Horseradish-Chive Mash Potatoes with Braising Jus

Pan Seared Filet Mignon | 56.00

Served on Three Cheese Potato Gratinée with Wild Mushroom Ragù and Red Wine Essence

Chargrilled Filet Mignon | 56.00

Old Bay Roasted Red Bliss Potatoes and Cabernet Wild Mushroom Sauce

Classic Beef Wellington En Croûte | 58.00

Served with Mushroom Duxelles, Jacketed Parslied New Potatoes and Sauce à la Périgourdine

Chargrilled 12oz. Ribeye Steak | 60.00

Served with Wild Mushroom-Goat Cheese Croissant and Bread Pudding

Chargrilled 12oz. New York Strip Steak | 60.00

Served with Baked Mac n' Cheese, Stuffed Potato and Housemade Steak Sauce

PORK, VEAL AND LAMB

Rib Rubbed & Roasted Pork Loin | 42.00

Served on Three Cheese-Potato Gratinée with Cabernet Reduction

Montreal Seasoned Pork Loin Medallion | 45.00

Served with Cornbread-andouille Sausage Stuffing, Haricots Vert, Baby Onion and Dried Cranberry Medley

Baked Veal & Wild Mushroom Meatloaf | 46.00

Served with Bacon, wrapped with Roasted Garlic Mashers and Port BBQ sauce

Mustard-Crusted Lamp Chop Rack | 52.00

Herb-Roasted Three Potato Medley, Fresh Asparagus and Cabernet-Mint Sauce

POULTRY

Sautéed Frenched Chicken Breast

"Chardonnay" | 42.00

Served on Pesto-Sundried Tomato Gemelli Pasta with Chardonnay-Mustard and White Wine Cream, and Fresh Parmesan

Moroccan Barbecued Chicken Breast | 42.00

Served with Roasted Garlic Potato Puree, Braised Wild Mushrooms, Creamed Leeks and Madeira Reduction

Italian Spinach & Ricotta Stuffed

Chicken Breast | 43.00

Served on Creamy Parmesan Orzo Mac n' Cheese, Grilled Italian Squashes and Tomato Concassé

Chicken Breast "Saltimbocca" | 43.00

Served on a Garlic-Scented Angel Hair Pasta Nest with Sage, Prosciutto, Peas and Parmesan Cream

Fried Chicken Breast | 43.00

Served with Country-Style Red Potato Hash with Jalapeño-Sage Country Gravy and Roasted Corn Salsa

Parmesan-Crusted Chicken Breast | 45.00

Served with Cheddar-Garlic Mashers with Sage-Chive Parmesan Cream

Southern Pecan Crusted Chicken Breast | 46.00

Served with Roasted Garlic-Chive Mashers with Brown Sugar Pecan Drizzle

Pan-Fried Chicken Breast | 46.00

Served with Savory Sage-Cornbread Stuffing with Sundried Cherry Demi-Glace

SEAFOOD

Seafood Griddled Maryland Lump Crab Cakes | 48.00

Served with Chipotle Crema, Pico de Gallo and Crispy Fried Red Onions

Moroccan Barbecued Salmon | 50.00

Served on Pearl Couscous with Dried Apricots, Figs and Cherries; served with Moroccan BBQ Sauce

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DINNER

DUO MAIN COURSES

All entrées include choice of salad and dessert. Water, Iced Tea and Coffee Service. Prices listed per guest.

**Cornbread Crusted Pork Loin &
Pecan Wood Smoked Chicken Breast | 48.00**
Cavatappi Mac n' Cheese, Jalapeño-Apple Chutney

**Tortilla Crusted Tilapia &
Griddled Southwest Shrimp | 49.00**
Served on Green Chile-Tomatillo Rice with Pico de Gallo Salsa

**Chargrilled Flat Iron Steak &
Peppered Bacon Chicken Breast | 56.00**
Creamy Horseradish Mashers with Cabernet Reduction

**Chargrilled Manhattan Steak &
Seafood Pavarotti En Ramekin | 56.00**
Oven Roasted Sea Salt and Peppered Yukon Golds
with Herb Compound Butter

**Parmesan Crusted Chicken Breast &
Pecan Wood Smoked Salmon | 58.00**
Pesto-Sundried Tomato Gemelli Pasta, Parmesan Cream

**Baked Chicken "Wellington" &
Broiled Atlantic Salmon Crown | 58.00**
Jacketed Potatoes, Bordelaise Sauce and Mock Béarnaise

**Italian Chianti Braised Short Rib &
Oreganato Chicken Breast | 60.00**
Served on Creamy Parmesan Risotto with Short Rib
Braising Jus

**Slow Braised Beef Short Rib &
Grilled Gulf Prawns | 60.00**
Served on Stone Ground Cheddar-Garlic Grits
with Short Rib Jus

**Seared Dry Rubbed Filet Mignon &
Parm Crusted Chicken Breast | 64.00**
Wild Mushroom Risotto and Summer Ratatouille

**Pan Seared Filet Mignon &
Sauteed Chicken "Marsala" | 64.00**
Roasted Garlic Potato Puree and Classic
Marsala Mushroom Sauce

**Porcini Dusted Filet Mignon &
Blackened Sea Bass Market | 64.00**
Braised Savoy Cabbage and Roasted Red Bliss Potatoes

**Pan Seared Filet Mignon &
Asian Barbecued Atlantic Salmon | 68.00**
Basmati Rice Pilaf

**Roasted New York Strip & Panko
Crusted Southern Crab Cake | 70.00**
Served on Smashed Potatoes with Balsamic
Mushrooms and Cracked Mustard Sauce

**Prices are subject to change without notice and are exclusive of current sales taxes (8.517%), beverage taxes (13.5%) and administrative fee (24%)*



DINNER

DINNER BUFFETS

New Orleans/Cajun Cuisine | 46.00

Traditional Louisiana Chicken and Sausage Gumbo with Gumbo Filé
 Fresh Garden Green Salad with Buttermilk-"Old Bay" Dressing
 Creole Coleslaw
 Roasted Red Bliss Potato Salad with Roasted Garlic Aioli and Scallions
 Smoked Pork Loin "St. Martinsville" (carved at buffet) with Creole-Spiced Mushroom Sauce
 Blackened Catfish with Andouille Butter Sauce
 Crisp Deep Fried Okra
 Southern Style Cheddar-Garlic Grits
 Creole Red Beans & Rice
 Assorted Dinner Rolls & Jalapeño Cornbread Muffins
 Bourbon-Pecan Bread Pudding Cake with Classic Crème Anglaise

Oklahoma Cowboy Cuisine | 48.00

Fresh Garden Greens with Crunchy Vegetables and Buttermilk Ranch and Classic Honey-Mustard Dressings
 Southern Cornbread Salad with Apple Cider-Mustard Dressing
 Loaded Baked Potato Salad with Smoky Sausages, Cheddar, Sour Cream and Scallions
 Pineapple-Chipotle Coleslaw
 Southern Spiced Deep Fried Chicken with Country Cream Gravy
 Smoked Barbecued Beef Brisket with Head Country BBQ Sauce
 Roasted Garlic Mashed Potatoes
 "Back of the Stove" Green Beans
 Sweet and Buttery Corn on the Cobb
 Creamy Southwest Mac n' Cheese with Poblano Peppers, Charred Corn, Scallions and Asiago Cream
 Cheddar-Garlic Biscuits and Dinner Rolls
 Double Chocolate Overload Cake with Vanilla-Scented Whipped Cream and Dark Chocolate Sauce

American Farmer's Market | 48.00

American Chop Salad with Romaine and Bibb Lettuces with Tomato, Avocado, Mushrooms, Chopped Egg, Croutons and Classic "Green Goddess" Dressing
 Virginia-Style Potato Salad with Smoky Bacon, Pimientos and Scallions
 Fresh Corn, Hominy, Lima Bean and Pepper Succotash Salad with Sweet and Sour Dressing
 Slow-Roasted Turkey Breast (carved at buffet) with Giblet Gravy and Orange-Cranberry Relish
 Traditional Ham with Sweet Dijon Mustard Glaze
 Mom's Baked Cornbread Dressing
 Homestyle Mash Potatoes with Cheddar and Chives
 Creamy Green Bean Casserole with Crispy Fried Red Onions
 Dinner Rolls and Old-Fashioned Beer Bread
 Layered Dark Chocolate Fudge Cake with Fresh Berries and Cream

Tex-Mex/Southwest Cuisine | 54.00

Spears of Crisp Romaine, Cornbread Croutons, Cotija Cheese, Pepitas and Jalapeño-Cilantro Caesar Dressing
 Spicy Five Bean "Oklahoma" Caviar
 Orzo Pasta, Roasted Corn, Barley and Red Pepper Salad with Griddled Scallions and Rice Vinegar Dressing
 Seasonal Fresh Fruit Bowls with Pineapple, Cantaloupe, Honeydew, Strawberries and Watermelon
 Griddled Southwest Beef "Fajitas" with Caramelized Onions and Peppers, Flour & Corn Tortillas, Red Tomato Salsa, Sour Cream and Spicy Guacamole
 Traditional Chicken Mole with Green Chile-Cilantro Rice and Crushed Fresh Peanuts
 Refried Beans with Asiago Cheese
 Spanish Style Rice
 Griddled Fajita Style Vegetables with Taco Seasoning

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SALADS

PLATED SALADS

Choice of salads included with entrée or priced separately at | 8.00 per guest

California Bibb Lettuce, Baby Spinach and Radicchio

Served with Asian Pear, Sundried Cherries, Spiced Pecans, Maytag Bleu and Parisian Dressing

Hearts of Romaine

Topped with Autumn Wild Rice, Spiced Pecan, Barley, Corn and Dried Currant Salad with Mustard Dressing

Jumbo Green Asparagus Salad

Served with Baby Frisée, Wild Arugula, Goat Cheese, Candied Walnuts and Champagne-Truffle Vinaigrette

Southern Salad

Served Field Greens and Bibb Lettuce with Fresh Strawberries, Candied Walnuts, Goat Cheese and Sweet Apple Cider Dressing

Haricots Verts, Grape Tomato, Roasted Red Pepper and Bibb Lettuce Salad

Served with Marbled Peanut Potatoes, Sliced Eggs and Kalamata Olive Vinaigrette

Grape Tomato, Fresh Mozzarella and Greek Olive Salad

Served with Baby Field Greens, Balsamic Dressing and Shaved Parmesan

Italian Caprese Salad

Served on Vine Ripe Tomatoes & Fresh Mozzarella on Bed of Baby Greens with Mustard-Balsamic Dressing, Balsamic Syrup and Fresh Parmesan Cheese

Argula, Shaved Fennel and Endive Salad

Served with Goat Cheese, Apple and Rice Wine Dressing

Asian Spinach and Napa Cabbage Salad

Served with Shiitakes, Red Pepper, Bean Sprouts and Scallions, with a Sesame-Ginger Dressing and Crispy Chow-Mien Noodles

California Heritage Field Greens

Served with Sweet Drop Peppers, Sundried Tomatoes, Goat Cheese, Focaccia Croutons and Mustard-Balsamic Dressing

The Steakhouse Chop Salad

Served with Bibb Lettuce, Baby Spinach and Romaine, with Smoky Bacon, Tomato, Mushrooms, Chopped Egg, Croutons and Classic "Green Goddess" Dressing

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DESSERTS

PLATED DESSERTS

Choice of desserts included with entrée or priced separately at | 9.00 per guest

Old-Fashion Cream Cheese Carrot Cake

Drizzled with Raspberry Puree

Old Fashion Chocolate Strawberry Shortcake

Fresh Macerated Strawberries on Shortbread Biscuit with Cocoa Cream and Dark Chocolate Sauce

Granny Smith Caramel-Apple Pie

Served with Cinnamon-Honey Cream

New York Style Cream Cheesecake

Served with Cherry, Pineapple, Raspberry or Strawberry Sauce

Double Chocolate Overload Cake

Served with Dark Chocolate Cake layered with rich Chocolate Mousse and Chocolate Cookie Crust

Salted Caramel Cheesecake

Served with a dollop of Fresh Cream and Cool Caramel Sauce *Gluten-Free Dessert

Bourbon Street Pecan Pie

Served with dollop of Fresh Cream and Cool Caramel Sauce

Lemonade Cake

Served with Vanilla Cream and Raspberry Puree

Layered Chocolate Ganache Cake

Served with dollop of Cream

Callebaut Tuxedo Bombe

Served with Vanilla Bean Crème, Fresh Berry Basket and Marbled Chocolate Tuile

Crème Brûlée Cheesecake

Served with Fresh Strawberry Puree and Strawberry Garnish

White Chocolate-Cranberry

Croissant Bread Pudding Cake

Served with St. Cecilia Cream

Callebaut Flourless Chocolate Torte ^{GF}

Served with Chantilly Cream, Fresh Berries and Chocolate Tuile

GF - Gluten Free Item

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RECEPTION

BUTLER-STYLE PASSED HORS D'OEUVRES

Starting at | 3.00 per item per guest

COLD SELECTIONS

Tavern Ham & Baby Swiss Roulades on Sourdough with Horseradish Crema

Mini Baked Potato with Smoky Bacon, Aged Cheddar, Sour Cream and Scallions

Smoked Salmon Mousse en Profiterole with Fresh Dill and Capers

Caribbean Shrimp Gazpacho Shooters with Lime Wedge

Belgium Endive Leaves filled with Maytag Bleu, Candied Walnuts & Wild Watercress

Smoked Duck Breast on Baguette with Bleu Cheese, Apricot-Cilantro Chutney, Micro Arugula

Pecan-Raisin Crostini with Poached Pear and Gorgonzola

Potato Latkes with Applewood Smoked Salmon, Crème Fraîche and Chives

Shrimp Cocktail Canapé topped with Tequila-Lime Spiked Cocktail Sauce

Parmesan Crisp with Herb Boursin and Sundried Tomato-Basil Jam

Asian Ahi Tuna Tartare on Wonton Crisp with Wasabi Crema and Chives

Sundried Tomato-Avocado Roll with Sriracha Aioli and Toasted Sesame Seeds

Baked Cheddar Cheese Puffs in Crispy Puff Pastry

Antipasto Skewers with Grape Tomato, Mozzarella, Artichoke and Greek Olive on skewer

Traditional Ratatouille en Crispy Phyllo Cup with Shaved Manchego

Tuscan Caponata en Phyllo Cup with Shaved Manchego

Gourmet Pigs in a Blanket with Grain Mustard Sauce

Stuffed Baby Yukon Golds with Wild Mushroom Duxelles and Mock Béarnaise

Tomato-Mozzarella Caprese Canapé with Avocado, White Balsamic and E.V.O.O.

Parmesan Cups with Gorgonzola Crème and Caramelized Red Onion Marmalade

Ketel One Shrimp Cocktail Canapé topped with Ketel One Spiked Cocktail Sauce

HOT SELECTIONS

Warm Bacon Wrapped Dates brushed with Sweet Maple-Balsamic Syrup

Baked Artichoke Hearts au Gratinée with Parmesan Aioli

Mini Quiche Lorraine in Pastry Cup with Gruyere and Fontina

Warm Gorgonzola Gougères with Caramelized Red Onion Marmalade and Dried Figs

Warm Curried Chicken en Phyllo Cup with Toasted Coconut, Peanuts and Cilantro

Baked Creamed Wild Mushrooms en Vol-au-vent

Crispy Asian Chicken Nuggets with Orange-Cashew Glaze

Petite Chicken Cordon Bleu with Tavern Ham and Baby Swiss

Greek Spinach and Feta Spanakopita en Crispy Phyllo

Spinach, Artichoke and Parmesan Gougères with Roasted Garlic Aioli

Mini Beef Wellingtons en Puff Pastry with Mushroom Duxelles

Southern Fried Chicken Strips with Honey-Mustard Dipping Sauce

Crispy Fried Coconut Crusted Shrimp with Thai Sweet and Spicy Sauce

Smoky Peppered Bacon Wrapped Shrimp with Sweet Balsamic Glaze

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BEVERAGES

HOSTED BARS

A bartender fee of | 160 per bartender will apply for up to 4 hours of service. One bartender per 150 guests is required. Additional labor hours may be purchased for | 40 per hour. A full bar setup includes liquor, accoutrements and glassware or disposable cups.

Bottled Beer | 6.50 each

House Wine by the Glass | 8.00 each

House Cocktail | 8.50 each

Premium Cocktail | 10.50 each

House Wine by the bottle | Starting at 40.00

CASH BARS

Requires a bartender fee of | 160 per bartender will apply for up to 4 hours of service. Additional labor hours may be purchased for | 40 per hour. Cash bartender fee waived if cash bar sales reach | 750 per bartender.

HOUSE LIQUORS

Skyy Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Dewars White Label Scotch, Fireball Whiskey, Jameson Irish Whiskey, Jack Daniels Whiskey, Malibu Coconut Rum, Exotico Tequila, Seagram's 7 Blended Whiskey

HOUSE WINES

No Curfew is part of the Amici Cellars and Olema Wines family from Calistoga, California, known for expertly crafted wines of character, quality and personality. Selections: Chardonnay, Pinot Noir, Red Wine Blend and Cabernet Sauvignon (other wines available upon request)

PREMIUM LIQUORS

Bulleit Bourbon, Woodford Reserve Bourbon, Crown Royal Whiskey, Grey Goose Vodka, Tito's Vodka, Glenlivet Scotch, Johnnie Walker Red Label Scotch, Makers Mark Whiskey, Patron Tequila, Tanguary Gin

CRAFT COCKTAIL BARS

Requires one bartender per 150 guests. A bartender fee of | 160 per bartender will apply for up to 4 hours of service. Additional labor hours may be purchased for | 40 per hour. A full bar setup includes liquor, accoutrements and glassware or disposable cups. The Craft Cocktail Bars are set up as their own entity and are not added to a full bar. This ensures the cocktails are prepared accurately and allow ample space for all ingredients.

BOURBON BAR

Chuck Town Sunrise: Bourbon, Fresh Lime Juice, Ginger Ale and Cherry / Peach Bourbon Sour: Bourbon, Peach Schnapps, Fresh Lemon Juice and Honey Infused Syrup (11.00 per drink on consumption)

PREMIUM MARGARITA BAR

Select 3 Flavors – Premium Traditional, Blackberry, Jalapeño or Mango Margaritas (11.00 per drink on consumption)

BLOODY MARY BAR

Ten Thyme Smash: Fresh Thyme, English Cucumber Muddles, with Gin, Fresh Lime Juice, Simple Syrup; shaken and strained over ice / CBCC Bloody Mary: Chipotle Vodka and Zing Zang Bloody Mary Mix (11.00 per drink on consumption)

CHAMPAGNE BAR

Glasses of Champagne served with choice of Popsicles, Rock Candy, Gummy Bears and Cotton Candy (11.00 per drink on consumption)

SPECIALTY BARS

All specialty bars are priced at 11.00 per drink and will be charged on consumption

ADDITIONS | 4 HOUR MINIMUM

Additional Server | 30 per hour

Wine Server | 35 per hour

Cocktail Server | 40 per hour