



CATERING MENUS



BREAKFAST

EARLY RISER BUFFET \$14

Fresh Brewed Coffee, Your Choice of Two Juices, Homemade Muffins, Fruit Filled Danishes

ALL-AMERICAN BREAKFAST \$27.75

Fresh Brewed Coffee, Your Choice of Two Juices, Homemade Muffins, Fruit Filled Danishes, Flakey Croissant, Fresh Fruit, Fluffy Scrambled Eggs, Shredded Cheese, Salsa, Homestyle Potatoes with Peppers and Onions, Breakfast Sausage, and Hickory Smoked Bacon

SOUTHWESTERN BREAKFAST \$27

Fresh Brewed Coffee, Choice of Two Juices, Homemade Muffins, Fruit Filled Danishes, Chorizo and Eggs, Shredded Beef and Fluffy Scrambled Eggs, Zesty Potatoes with Peppers and Onions, Refried Beans with Crumbled Cheese, Spanish Rice, Two Fresh Salsas, and Corn and Flour Tortillas

Baja Burritos (Egg, Cheese, Sausage, Salsa) may be added to any breakfast buffet for an additional \$7.50 each

BREAKFAST ACTION STATION

Omelet Action Station: \$30 + \$20 per hour per chef

Choice of Two Juices, Fresh Breakfast Breads, Sliced Fruit, Hickory Smoked Bacon OR Sausage, Breakfast Potatoes

Omelet (egg whites only upon special request)- With your choice of the following

- Mushrooms -Spinach -Vine Ripened Tomatoes
- Roasted Bell Peppers -Broccoli -Green Onion
- Hickory Smoked Bacon -Ham -Sausage -Bay Shrimp
- Shredded Cheese

Juice choices are: Orange Juice, Apple Juice, Cranberry Juice, and/or Tomato Juice



BRUNCH

THE OC BRUNCH: BUILD YOUR OWN -- \$8.50 + OPTIONS BELOW

Fresh Brewed Coffee, Your Choice of Two Juices, Muffins, and Danishes

Choose 2 of the following Hot Options:

- Fluffy Scrambled Eggs with cheese and chives **\$3**
- Roasted Vegetables and Cheese Quiche **\$4**
- Eggs Benedict **\$1.75**
- Hickory Smoked Bacon **\$2.50**
- Sausage **\$1.75**
- Hickory Smoked Bacon and Spinach Frittata **\$5.50**
- Pan Seared Chicken with Mushrooms and Onions **\$7**
- Blueberry Pancakes **\$1.50**

Choose 2 of the following Cold Options:

- Sliced Seasonal Fruit **\$3.50**
- Lox, Red Onion, Vine Ripened Tomatoes, Capers, and Bagels with Cream Cheese **\$9.50**
- Yogurt and Granola **\$2.50**
- Baby Mixed Greens with Asian Pears, Sliced Strawberries, and Bleu Cheese Crumbles, and Raspberry Vinaigrette **\$3**
- Spinach Salad with Hickory Smoked Bacon, Feta Cheese, Red Onion, and Honey Mustard Vinaigrette **\$4**

SNACK PACKAGES

FUN FAIR FOOD \$7.50

Buttered Popcorn, Mixed Nuts,
Baked Pretzels, and Potato Chips

POWER BREAK \$6

Whole Fresh Fruit, Assorted Granola Bars, and Trail Mix

SUGAR KEEPS THEM AWAKE BREAK \$7

Assorted Candies, Fudge Brownies, and Chocolate Chip Cookies

BOXED LUNCHES

\$18.50

*All Served with Condiments, Pasta Salad, Whole Fruit, Cookie,
And Bottled Water or Canned Soda*

CALIFORNIA TURKEY CROISSANT

Turkey Breast, Provolone Cheese, Lettuce and Vine Ripened Tomatoes on
a Flakey Croissant

ROAST BEEF DELIGHT

Roast Beef and Lettuce stuffed into a Sourdough Roll topped with
Cheddar Cheese

THE BIG TUNA

Fresh Albacore Tuna, Celery and Red Onion on Rye Bread

HAM AND SWISS

Smoked Ham, Swiss Cheese, Lettuce and Vine Ripened Tomatoes on a
Sourdough Roll

VEGGIE WRAPS

Herb Marinated Zucchini and Squash with Roasted Bell Peppers wrapped
in a fresh Tortilla with Sun Dried Tomatoes and Avocado

CHICKEN CAESAR SALAD

Marinated and Grilled Chicken Breast, Romaine Lettuce,
Focaccia Croutons, Parmesan Cheese and Caesar Dressing



APPETIZER PLATTERS

SEASONAL FRUIT DISPLAY

Includes Pineapple, Honeydew Melon, Sweet Cantaloupe, Watermelon, Grapes and Berries. Variety Subject to Change Seasonally

Small serves 25 - \$87.50 Medium serves 50 - \$175

Large serves 100- \$350

INTERNATIONAL CHEESE DISPLAY

Gourmet Selection of Brie, Smoked Cheddar, Gorgonzola and others Accompanied by Seasonal Fruits, Grapes, Crackers and Baguette Slices

Small serves 25 - \$190 Medium serves 50 - \$380

Large serves 100- \$760

CALIFORNIA VEGETABLE CRUDITÉS DISPLAY

Beautiful Display of Fresh Vegetables that may include: Broccoli, Carrots, Cauliflower, Mushrooms, Cherry Vine Ripened Tomatoes, Red and Yellow Peppers and more. Served with Herb Dip

Small serves 25 - \$75.00 Medium serves 50 - \$150.00

Large serves 100- \$300.00

BRUSCHETTA DISPLAY

Ripe Roma Tomatoes and Fresh Mozzarella Cheese on a Crostini Topped with a Balsamic Vinaigrette and Olive Oil Marinade

Small has 25 pieces - \$75.00 Large has 50 pieces - \$150.00

FIESTA STATION \$11.50/PERSON

Tri-Colored Corn Tortilla Chips, Mini Chimichangas, Smoked Chicken Quesadillas, Jalapeno Poppers, Fresh Made Salsas, Sour Cream and Guacamole

ANTIPASTO PLATTER \$7.50/PERSON

Mortadella Salami, Provolone Cheese, Roasted Peppers, Grilled Asparagus Spears, Grilled Eggplant, Kalamata Olives, Pepperoncini, Artichoke Hearts served with Crackers and Lavash





HOR D'OEUVRES (INDIVIDUAL)

COLD HORS D'OEUVRES- priced per piece

- Asparagus Spears Wrapped in Prosciutto \$3.50
- Tenderloin Crostini with Béarnaise Spread \$5
- Shrimp Ceviche in Mini Tortilla Shells \$4
- Seasonal Fruit Kabobs \$3.50
- Tomato, Basil and Mozzarella Skewers with a Balsamic Vinaigrette Drizzle \$3.50
- Seared Tuna and Raspberry Vinaigrette on a Crispy Wonton \$7
- Curry or Thai Chicken in a Filo Cup \$2.50
- Smoked Salmon with Cucumber on a Pumpernickel Round with Dill Crème Fraiche \$3.50
- California Sushi Rolls \$4
- Asparagus Spears wrapped in puff pastry with Asiago cheese \$3

HOT HORS D'OEUVRES- priced per piece

- Buffalo Wings of Fire served with carrot and celery sticks and ranch dressing \$2.75
- Stuffed Potato Skins with Sour Cream, Cheese, Hickory Smoked Bacon Bits and Chives \$2.50
- Vegetable Egg Rolls served with a Sweet & Sour Sauce \$2.50
- Beef or Chicken Taquitos with Guacamole \$2.50
- Popcorn Shrimp with Cocktail Sauce \$3.50
- Mushroom Caps stuffed with a Seafood Mix \$3.50
- Mini Crab Cakes Served with Remoulade Sauce \$5
- Teriyaki Beef and Chicken Skewers \$3
- Mini Lamb Chops with Mint Sauce \$9.50
- Chicken, Pork or Vegetable Pot Stickers with a Soy Ginger Dipping Sauce \$2.50
- Chicken and Mushroom Baked in Puff Pastry \$3
- Sliders- Homemade Mini Hamburgers and Cheeseburgers \$4
- Jumbo Scallops wrapped in Hickory Smoked Bacon \$4
- Beef Tenderloin Tips and Mushroom duxelle in Puff Pastry \$5

BUFFETS

THE OC DELI \$25.50

Sliced Turkey, Ham, and Roast Beef, Cheddar, Swiss, and Pepper Jack Cheeses, Lettuce, Vine Ripened Tomatoes, Onions, and Pickles, Pasta Salad with Artichokes Sun-Dried Tomatoes and Olives, Fruit Salad, Assorted Sliced Breads, Tossed Green Salad with Ranch and Italian Dressings

CALIFORNIA FAIR \$23.50

BBQ Pulled Pork, Grilled BBQ Chicken Breast, Pasta Salad with Artichokes Sun-Dried Tomatoes and Olives, Creamy Coleslaw, Tossed Green Salad with Ranch and Italian Dressings, Cheddar and Swiss Cheeses, Lettuce, Vine Ripened Tomatoes, Onions, and Pickles, Hamburger Buns

THE LONE STAR \$23.50

Santa Maria Tri Tip, Tequila Lime Chicken Leg Quarters, Fresh Vegetables, Roasted Garlic Mashed Potatoes, Tossed Green Salad with Ranch and Italian Dressings, Dinner Rolls with Butter

THE SHOW-ME \$23

BBQ Pork Ribs, BBQ Chicken Quarters, Ranch Style Beans, Corn on the Cob, Creamy Coleslaw, Tossed Green Salad with Ranch and Italian Dressings, Dinner Rolls with Butter

MAINE SURF AND TURF (PRICED AT MARKET VALUE)

4 oz Gulf Stream Lobster Tail with Garlic Butter and a 6 oz Filet Mignon topped with a Wild Mushroom Sauce. Served with Glazed Baby Carrots and a Baked Potato, Spinach Salad with Mushrooms and Warm Pancetta Dressing, Dinner Rolls with Butter

ALL-AMERICAN BBQ \$21

Grilled Hamburgers, Grilled Hot Dogs, Ranch Style Beans, Corn on the Cob, Red Skin Potato Salad, Fruit Salad, Lettuce, Vine Ripened Tomatoes, Onions, Pickles, Tossed Green Salad with Ranch and Italian Dressings, Hamburger and Hot Dog Buns

SOUTH OF THE BORDER \$28.75

Marinated Carne Asada with Grilled Peppers and Onion, Sliced Chicken Breast with Red Onion, Spanish Rice, Refried Beans, Guacamole, Sour Cream, Shredded Cheese, Red Salsa, Green Salsa, Corn and Flour Tortillas, Mexican Caesar Salad





TASTE OF ITALY \$21

Chicken Breast in a Lemon, White Wine, and Caper Sauce, Angel Hair Pasta in Olive Oil, Basil, and Garlic (Marinara Sauce may be substituted upon request), Steamed Zucchini and Butter Sauce, Asparagus sautéed in Garlic and Olive Oil, Fresh Garlic Bread, Caesar Salad

TASTE OF ASIA \$25

Orange Chicken, Beef Teriyaki, Fried OR Steamed Rice (may be substituted with Chow Mein), Stir Fry Vegetables, Hawaiian Rolls, Chinese Salad with Oriental Sesame Dressing

THANKFUL FOR MORE \$28

Roasted Turkey Breast with a Cranberry Relish, Sliced Sirloin Steak with a Mushroom Sauce, Steamed Vegetables, Garlic Mashed Potatoes with Chives, Baby Spinach, Arugula, Bleu Cheese Crumbles, and Dried Cranberries with Citrus Vinaigrette and Creamy Balsamic Dressings, Dinner Rolls with Butter

THE HOMESTYLE \$33

Slow Roasted Prime Rib with Horseradish Cream Sauce and Au Jus, Grilled Chicken Provencal with Rosemary, Capers, Olives and Oven Roasted Vine Ripened Tomatoes, Steamed Seasonal Vegetables, Baked Potatoes with Sour Cream, Butter, Hickory Smoked Bacon, and Chives, Caesar Salad, Dinner Rolls with Butter

THE CEO \$59

Portobello Mushroom Filet Mignon with Danish Bleu Cheese Sauce, Crab Stuffed Jumbo Shrimp in a Lemon Caper Sauce, Truffle Mashed Potatoes, Ramekin of Zucchini and Grilled Vegetables, Gorgonzola, Strawberry, Mango and Candied Pecan Salad with Coconut Mango Vinaigrette, Dinner Rolls with Butter

THE VIP \$38

Carved Garlic Rosemary Stuffed Prime Rib served with Horseradish Sauce and Au Jus, Chicken Fettuccini Alfredo, Scalloped Potatoes, Creamed Spinach Gratin, Sun Dried Panzanella Tomato Salad, Dinner Rolls with Butter





BUILD YOUR OWN

TOSTADA BAR \$27.75

Beer Marinated Carne Asada, Cilantro Lime Grilled Chicken, Spanish Rice, Refried Beans, Shredded Lettuce, Shredded Cheese, Red Salsa, Green Salsa, Sour Cream, Guacamole, Corn and Flour Tortillas, Tostada Shells and Hard-Shell Tacos, with fresh tortilla chips

SALAD BAR \$11.50

Romaine Lettuce, Spinach, Mixed Greens, Cherry Vine Ripened Tomatoes, Cucumbers, Broccoli, Garbanzo Beans, Kidney Beans, Focaccia Croutons, Parmesan Cheese, Boiled Egg, Ham, Hickory Smoked Bacon, Carrots, Beets, Black Olives, Pepitas, Red Onions, Caesar Dressing, Ranch Dressing, Italian Dressing, and Dinner Rolls

PASTA BAR \$17.25

Spaghetti, Penne Pasta, Tri Colored Tortellini, Chicken Breast, Meat Balls, Shrimp, Marinara Sauce, Alfredo Sauce, Pesto Sauce Cream, and Garlic Bread

CARVING STATIONS

50 PERSON MINIMUM

(All served with your choice of Baguettes or Brioche Buns)

Roast New York Strip \$14/person

Served with Tarragon Sauce

Peppercorn Beef Tenderloin \$16/person

Served with Au Jus and Béarnaise Sauce

Slow Roasted Prime Rib \$14/person

Served with Au Jus and Horseradish Sauce

Honey Glazed Pineapple Ham \$9/person

Served with Country Mustard

Roasted Pork Loin \$9/person

Served with Cranberry Sauce and Orange Marmalade

Santa Maria Tri-Tip \$9/person

Served with Pico De Gallo Salsa

Roasted Turkey Breast \$9/person

Served with Tarragon Aioli Mayo and Cranberry Relish

A LA CARTE

BEVERAGES:

Bottled Juice **\$3.50 each OR \$80 case**

Iced or Herbal Tea **\$35/gallon**

Coffee (*regular or decaf*)
\$35/gallon

Lemonade **\$42/gallon**

Fruit Punch **\$42/gallon**

Canned Soda (*Pepsi Products*)
\$3 each OR \$60 case

Bottled Water **\$3 each OR \$60 case**

Spring Water with Lemon, Mint, or Cucumber
\$11.50/gallon

Water Station **\$30/5 gallons**

SNACKS:

Whole Fresh Fruit **\$20.50/dozen**

Assorted Donuts **\$30/dozen**

Bagels with Cream Cheese **\$36/dozen**

Muffins **\$40/dozen**

Fruit Filled Danish **\$45/dozen**

Assorted Granola Bars **\$24/dozen**

Mixed Nuts **\$27/pound**

Salted Pretzels **\$11.50/pound**

Potato Chips **\$11.50/pound**

SOUP: \$7

Chicken Tortilla Soup

Minestrone Soup

French Onion Soup

Cream of Broccoli Soup

Clam Chowder

Chicken Noodle Soup

Vegetable Soup



A LA CARTE

SALADS: \$7.50

- Caesar Salad with Romaine Lettuce, Focaccia Croutons, Parmesan Cheese and Caesar Dressing
- Tossed Green Salad with Vine Ripened Tomatoes, Red Onions, Shredded Carrots, Cucumbers, Ranch and Italian Dressings
- Caprese Salad with Bocconcini Mozzarella, cherry Vine Ripened Tomatoes, basil and fresh spinach tossed with Balsamic vinaigrette
- Iceberg Wedge Salad with bleu cheese crumbles, Vine Ripened Tomatoes, and Hickory -Smoked Bacon drizzled with bleu cheese dressing
- Mexican Caesar Salad with cilantro lime dressing
- Baby Mixed Greens Salad with spiced pecans, goat cheese, and dried cranberries with a cherry vinaigrette dressing
- Spinach Salad with roasted walnuts, cranberries, feta cheese, orange mandarins, and cherry wine vinaigrette dressing
- Chinese Salad Greens, Julienne Chicken Breast, Snap Peas, Green Onions, Sliced Almonds, Mai Fun Noodles and Sesame Ginger Dressing
- Gorgonzola, strawberry, mango, and candied pecan salad with coconut mango vinaigrette dressing
- Grilled hearts of romaine salad, with Asian pears, Romano pecorino cheese flakes, roasted garlic Focaccia Croutons with Caesar dressing
- Southwest Salad, mixed greens with black beans, roasted corn, jicama, cucumbers, tossed with chipotle ranch dressing



A LA CARTE



Carnitas: Pork seasoned with spices and fresh squeezed orange juice **\$14**

Hickory Smoked Bacon Wrapped Filet Mignon with a Green Peppercorn
Cream Brown Sauce **\$23**

Korean Style Short Ribs Grilled with Soy Sauce, Garlic and marinated with
Brown Sugar **\$14**

Prime Rib with Au Jus and Horseradish **\$18.50**

Grilled New York Steak with Mushroom Demi-Glace Sauce **\$16.75**

Chilean Sea Bass with Lemon White Wine Cream Sauce (**priced at Market
Value**)

Pan Seared Halibut with Lemon Butter Caper Sauce **\$23**

Grilled Salmon with Mango Papaya Salsa (**priced at Market Value**)

Shrimp Scampi: Sautéed Jumbo Shrimp with Lemon Butter **\$7**

Lobster Tail: Baked Maine Lobster Tails with a Butter Caper Sauce (**priced
at Market Value**)

Chicken Parmesan: Chicken Breast lightly breaded with Italian Style Bread
Crumbs, topped with Marinara Sauce and Mozzarella Cheese **\$6**

Chicken Cordon Blue: Breaded Chicken Breast filled with Ham and Swiss
Cheese **\$7**

Chicken Caprese: Grilled Chicken topped with Roma Tomatoes and Fresh
Mozzarella Cheese **\$7**

Hawaiian Roast Pork: Marinated Pork with Liquid Smoke and Soy Sauce **\$7**
Jumbo Shrimp Tempura with Chili Sauce **\$9.50**

Chile Rellenos(Pasilla chilies stuffed with Oaxaca cheese) **\$5-add chicken or
beef for \$3 more**

Pizza- choice of Pepperoni, Cheese, Sausage, Supreme, Roasted
Vegetable, or Hawaiian (*8 slices per pizza*) **\$28 per pizza**



DESSERTS



Assorted Mini Pastries \$7

Crème Brulee \$6.75

Banana Fosters with Vanilla Ice Cream \$12

Apple Tarte a la mode \$11

Fruit Tarts \$11

Chocolate Dipped Strawberries \$5.50

Key Lime Pie \$8

Boston Cream Pie \$4.50

Apple Pie \$8

Cherry Pie \$8

Pumpkin Pie \$8

New York Cheesecake \$8

Tres Leches Cake \$10

Chocolate Cake \$8

Tiramisu \$8

Cream Puffs \$8

Assorted Dessert Bars \$4

Assorted Cookies \$2

Brownies \$2.50

Assorted Candy \$4

BAR PACKAGES

PREMIUM BAR PACKAGE

Premium Brand Liquors, Domestic and Import Beers, *House Chardonnay, Cabernet/Merlot, Assorted Sodas, and Bottled Water

First Four (4) Hours: \$40.50 each person

Additional Hours: \$20 each person

WELL BAR PACKAGE

Well Brand Liquors, Domestic and Import Beers, *House Chardonnay, Cabernet/Merlot, Assorted Sodas, and Bottled Water

First Four (4) Hours: \$34.50 each person

Additional Hours: \$17.50 each person

BEER AND WINE PACKAGE

Domestic and Import Beers, *House Chardonnay, Cabernet/Merlot, Assorted Sodas, and Bottled Water

First Four (4) Hours: \$28.75 each person

Additional Hours: \$14 each person

SODA AND WATER PACKAGE

Assorted Sodas, and Bottled Water

First Four (4) Hours: \$17.25 each person

Additional Hours: \$8.50 each person

CASH BAR

\$500 minimum guarantee per bar

(1 bar is required per 100 guests)

*Premium Wine Upgrades are available for an additional charge.

**Champagne Toasts are available for a fee of \$25 per person.

***All prices are based on disposable barware. Glassware is available for an additional charge.

Contract Information

- All prices listed are per person unless otherwise noted.
- All menu items require a 25-person minimum unless otherwise noted- A \$10 surcharge will be applied to each person under the 25-person minimum (example: 20-person party: 5 people short of 25. \$10 x 5 people= \$50 surcharge)
- All A La Carte items have a minimum order of 25 per item unless otherwise noted.
- Menus are priced per industry standard serving unless otherwise noted.
- Buffets are not all you can eat. Buffets will include the number of servings indicated on the Event Invoice.
- All buffet prices include one soda or water per person. Additional beverages cannot be guaranteed on event day unless previously arranged.
- Buffet prices include disposable plates forks, knives, and napkins (bowls and spoons if applicable).
- Upgraded China and silverware are available for an additional fee.
- If a particular color/decor theme is requested, please state so upon placing your order. We will do our best to accommodate your request.
- All food must be pulled 2 hours after delivery unless delivery in shifts is requested. This request must be made seven (7) business days prior to the event.
- OVG Hospitality will provide set up of all buffet and food/beverage related items.
- If items are rented on your behalf from OVG Hospitality, we will provide set up and tear down for these items if a floor plan has been provided.
- All menu items may be served as plated meals for an additional fee.
- All hors d'oeuvres may be tray passed for an additional fee.
- We cannot provide to go containers or food wrap to go per OC Health Department Guidelines
- A 50% deposit is required fourteen (14) business days prior to the event and is non-refundable if the event is cancelled within seven (7) business days of the scheduled event date.
- All menus and headcounts must be finalized seven (7) business days prior to the event.
- The total balance is due three (3) business days prior to the event.
- Payments accepted are cash, check (made payable to Ovations Food Services dba OVG Hospitality), and/or credit card (Visa, MasterCard, Discover, and American Express)
- All catered events are subject to a 22% Management Charge. 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 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.
- All catered events are subject to *sales tax of 7.75%*
- OVG Hospitality will provide food and beverage services as stated on the signed Event Invoice. We cannot guarantee additional services or add-ons on event day.

**OVG HOSPITALITY HOLDS THE EXCLUSIVE RIGHTS TO ALL FOOD AND BEVERAGE ON THE OC FAIR & EVENT CENTER
NO FOOD OR BEVERAGE MAYBE BROUGHT ONTO THE PROPERTY WITHOUT PRIOR AUTHORIZATION FROM OVG HOSPITALITY**