



CATERING MENU



EXCLUSIVE CATERER

Ovations Food Services Maintains The Exclusive Right To Provide All Food And Beverage, And Concession Services At The Gateway Center. Any Exception Must Be Requested and obtained By Prior Written Approval of the General Manager and/or Director of Catering. These Menus Feature A Varied Selection Of Popular Items Designed To Appeal To The Needs Of Each Of Our Clients And Their Guests. Should The Selections Featured In The Menu Not Fit Your Needs, We Welcome The Opportunity To Customize Our Menus For Your Special Event.

OUTSIDE FOOD AND BEVERAGES

No Food Or Beverage Of Any Kind Will Be Permitted To Be Brought Into The Facility By The Patron. If Unauthorized Food and Beverage is Identified On The Premises, The Lessee Will Be Notified First and Then the Violation Will Be Addressed By Management, and It Is Expected to Be Removed From the Premises Immediately. The Lessee Could Be Assessed a Fee for Unauthorized Food and Beverage At 50% of Retail Value, Determined By the Food and Beverage Management, and Will Be Added to the Lessee's Gateway Center Invoice. Food Items May Not Be Taken Off Premises; However, Excess Prepared Food May Be Donated Under Regulated Conditions To agencies Feeding The Underprivileged at Ovations' Sole Discretion.

FOOD AND BEVERAGE SAMPLING

Exhibitors May Distribute Food And Beverage Samples In Authorized Booth Space And Must Not Be In Competition With Products Or Services Offered By Ovations Food Services. Samples Must Be Representative Of Products Manufactured Or Distributed By The Company Exhibiting. Free Samples Are Limited to 2 Ounces Of Non-Alcoholic Beverages And 2 Ounces Of Food. Exact Descriptions Of Sample And Portion Size Must Be Submitted To Ovations Food Services For Written Approval 14 Days Prior To The Opening Of The Event. The Distribution Of Alcoholic Beverages Is Strictly Prohibited Unless Provided By Ovations Food Services.

BEVERAGE SERVICE

Ovations Food Services Offers A Complete Selection Of Beverages To Compliment Your Function. Alcoholic Beverages May Not Be Brought Onto The Premises From Outside Sources. In Accordance With State Regulations, We Reserve The Right To Request A Photo ID Of Any Person To Verify Their Age And To Refuse Service To Underage And Intoxicated Persons. Alcoholic Beverages May Not Be Removed From The Premise. Per Illinois State Law, There Is A One Drink Maximum Per Person, Per Transaction. We Reserve the Right To Refuse Alcohol Service to Intoxicated or Underage Persons. Alcoholic Beverages May Not Be Removed From The Premises.

LABOR

Catering Personnel Are Scheduled In 4-Hour Shifts For Each Meal Period. These Shifts Include Set-Up, Service, And Breakdown. Events Requiring Additional Time For Service Will Incur An Overtime Charge Of \$25.00 Per Hour, Per Server.

DIETARY CONSIDERATIONS

Ovations Food Services Is Happy to Address Special Dietary Requests For Individual Guests With Proper Notice. Ovations Will Automatically Prepare 1% Vegetarian Dinners For Plated And Served Meal Services.

CHINA SERVICE

China Service Is Standard For All Catering Services In All Meeting and Banquet Rooms. For Coffee Services With China, Ovations Will Set Out At Least 10% Disposable Ware So That Guests May Take Their Beverage With Them. China Is Not Allowed In The Exhibit Hall, Unless It Will Be Carpeted. High-Grade Disposable Ware Will Be Used On Uncarpeted Exhibit Hall Floors.

LINENS AND EVENT DECOR

All Banquet Prices Include Standard Sized White, Ivory Or Black Table Linens And Standard Linen Napkins. Additional Colors Are Available For Both Table Linens And Napkins At An Additional Charge. Full-Service Planning of Themed Décor and Special Events is Available. Contact Your Catering Sales Manager For Details and a Full Proposal.

MENU SELECTIONS

Choose A Menu From The Selections Contained In These Suggestions, Or Have Us Custom Design A Menu For Your Particular Needs. Menus Must Be Finalized At Least 10 Days Prior To The Event. Your Sales Manager Will Notify You If Item Substitutions Are Required On Your Desired Menu.

GUARANTEES

A Minimum Guarantee Of The Number Of Guests To Be Served Is Required By 12:00 PM, Noon, Three Business Days Prior To The Actual Function. A La Carte Orders Require A Guarantee For Quantity Ordered Of Each Food Item On The Order. If This Number Is Not Received, Your Original Estimates Will Be Considered The Final Guarantee And You Will Be Billed Accordingly. The Number Is Not Subject To Reduction. If The Guaranteed Number Is Increased After This Deadline A 25% Late Fee Will Apply. Meals Will Be Prepared For Your Final Guarantee. We Will Provide Additional Seating And Settings For 3% Over The Guarantee, To A Maximum Of 30 Settings. Ovations Reserves The Right To Make Substitutions To The Menu To Serve Your Additional Guests.

LATE FEES

All Food And Beverage Orders Must Be Made With Your Catering Sales Manager (10) Business Days Prior To The First Day Of Your Event Or Your Food And Beverage Charges Are Subject To A 25% Late Fee.

MANAGEMENT CHARGE AND TAXES

All Catered Events Are Subject To a 20% 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 Also Subject To All Applicable State and Local Sales Taxes, Unless A Valid Tax-Exemption Certificate Is Provided to Ovations.

BILLING

A Non-Refundable 50% Deposit, As Outlined In Your Catering Policy Agreement, Is Due In Full (30) Business Days From Issue Of Catering Policy Agreement. If (30) Business Days Is After Issue Of This Agreement, Payment In Full Is Due Immediately Upon Receipt Of Agreement, Or Payment In Full Is Due (10) Business Days Prior To Your Function, Whichever Occurs First. Final Payment Will Be Due (10) Business Days Prior To Your Event Date. You Will Be Issued a Detailed invoice (30) Business Days Prior To Your Function Based On Your Food and Beverage Order. It is Imperative That Your Menu Be Selected and Communicated To The Catering Sales Manager (30) Days Prior To Your Event, So That The Payment Deadlines May Be met. Failure To Meet These Deadlines May Result In Additional Fees. In the Event Ovations Receives Over Payment, Due To Event Variables (i.e. Final Guarantee, Items Charged on Consumption) a refund Will Be Made To The Client. Payment May Be Made To Ovations Food Services Via Credit Card (MasterCard, Visa, Discover, Diners Club or American Express), Money Order, Cashiers or Certified Check.

CANCELLATIONS

In The Event of a Cancellation, No Deposit Refund Shall Be Made. Cancellation of Food Functions Must Be Sent in Writing To Your Ovations Sales Manager. Any Cancellation Received More Than (30) Days Prior To The Scheduled Event Will Result in a Fee Equal To 25% Of The Estimated Food and Beverage Charges, Plus Any Base Rental Fees As Outlined In the Contract. Any Cancellation Received Less than (30) Days Prior to the Scheduled Event Will Result in a Fee of 50% of the Estimated Food and Beverage Charges Plus Any Base Rental Fees As Outlined in the Contract. Any Cancellation Received After the Final Guarantee Has Been Provided Will Result in a Fee Equal to 100% of the Charges on the Affected Banquet Event Order(s) or Signed Agreement, Whichever is Greater of the Two.

CONTINENTAL BREAKFAST BUFFETS

All Breakfasts include Chilled Juices, Iced Water, Freshly Brewed Premium Blend Regular and Decaffeinated Coffee and a Selection of Hot Teas

Traditional Continental **\$9.75**

Assorted Whole Fresh Fruit Basket
Freshly Baked Muffins, Pastries, and Assorted Bagels
Seasonal Preserves, Whipped Flavored Butters, and Cream Cheeses

Collinsville Express **\$10.95**

Fresh Sliced Seasonal Fruit
Freshly Baked Muffins and Pastries
Individual Boxed Cereals with Milk

Grand Beginnings Yogurt Bar **\$12.95**

Vanilla and Plain Yogurts
Fresh Diced Seasonal Fruit and Granola
Assorted Individual Flavored Yogurts
Freshly Baked Muffins and Scones
Assorted Breakfast Bars

Executive Continental **\$14.25**

Spinach, Egg, Roasted Peppers and Gruyere on Pressed French Bread
Peppered Bacon, Gouda and Thinly Sliced Roasted Pear on Pressed Sour Dough Bread
Fresh Sliced Seasonal Fruit
Freshly Baked Muffins, Pastries, and Assorted Bagels
Seasonal Preserves, Whipped Flavored Butters, and Cream Cheeses



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HOT BREAKFAST BUFFETS

All Breakfasts include Chilled Juices, Iced Water, Freshly Brewed Premium Blend Regular and Decaffeinated Coffee and a selection of Hot Tea. For All Hot Breakfast Buffets There is a (25) Guest Minimum. Two Hour Food Presentation Maximum Will Apply

The Uptown Breakfast **\$15.95**

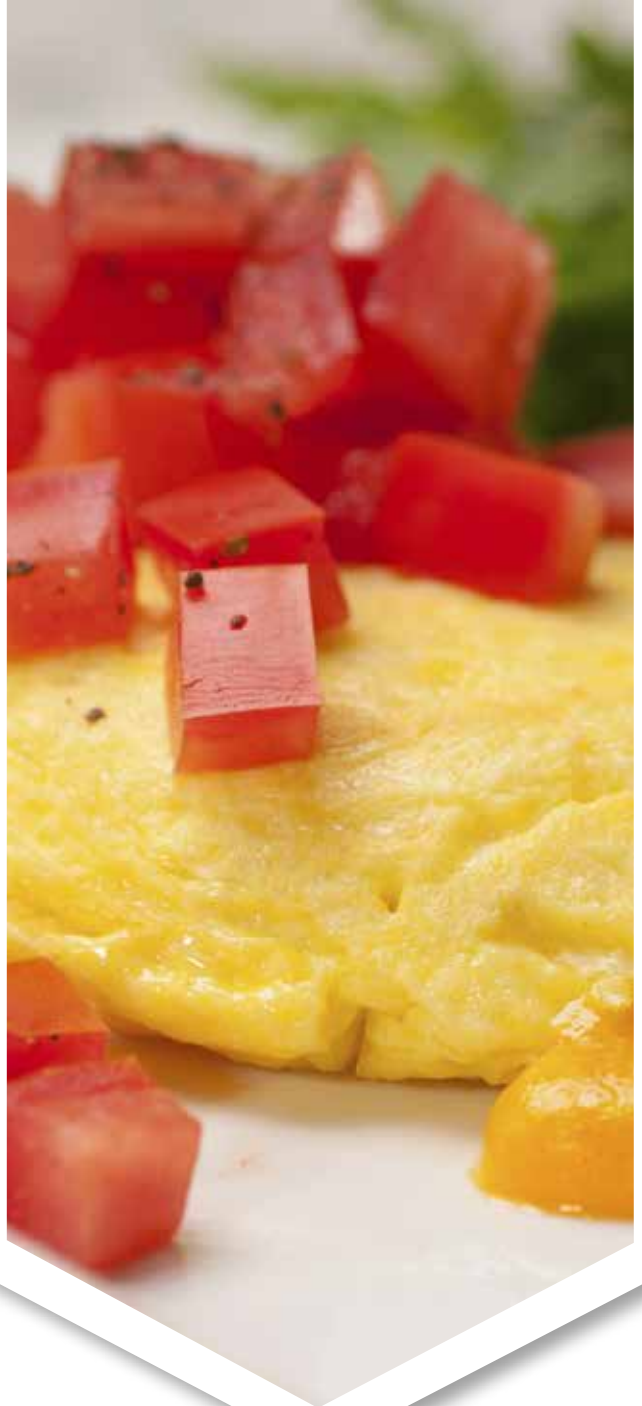
Fresh Scrambled Eggs with Chives and Cheddar Cheese
Seasoned Breakfast Potatoes with Caramelized Vidalia Onions
Buttermilk Biscuits with Spicy Sausage Gravy
Crisp Smoked Bacon
Fresh Sliced Fruit and Melons
Freshly Baked Muffins, Danish, and Scones
Seasonal Preserves and Whipped Infused Butters

The Illinois Sunrise Breakfast **\$17.95**

Fresh Scrambled Eggs with Fine Herbs and Roasted Tomatoes
Buttery Grits with Sharp Cheddar and Cracked Black Pepper
Country Ham
Ribbon Cut Hash browns with Peppers and Onions
Fresh Sliced Seasonal Fruit and Melons
Freshly Baked Muffins, Danish, and Sliced Breakfast Breads
Seasonal Preserves with Whipped Infused Butters

The Healthy Start Breakfast **\$17.95**

Seasonal Vegetable and Smoked Ham Frittata
Stone Ground Oatmeal with Brown Sugar, Whipped Butter and Seasonal Fruits
Fresh Sliced Seasonal Fruit and Melons
Assorted Chilled Individual Flavored Yogurts
Fresh Baked Apple, Cinnamon, Pecan Muffins
Fresh Baked Triple Berry Bran Muffins



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BREAKFAST ENHANCEMENTS

Omelet Station **\$5.00**

Let Our Chefs Prepare an Omelet With Your Choice of Smoked Ham, Peppers, Onions, Mushrooms, Bacon, and Cheese

Fresh Crepe Station **\$6.00**

Fresh Made Crepes Topped With Your Choice of Wildberry, Strawberry, and Blueberry Compotes, Warm Maple Syrup, Powdered Sugar, Whipped Cream, and Whipped Flavored Butter. \$6.00

Quiche Station **\$7.00**

Select Two Flavors

Wild Mushrooms & Gruyere – Spinach, Roasted Tomato & Feta – Ham, Broccoli & Cheddar

BRUNCH ENHANCEMENTS

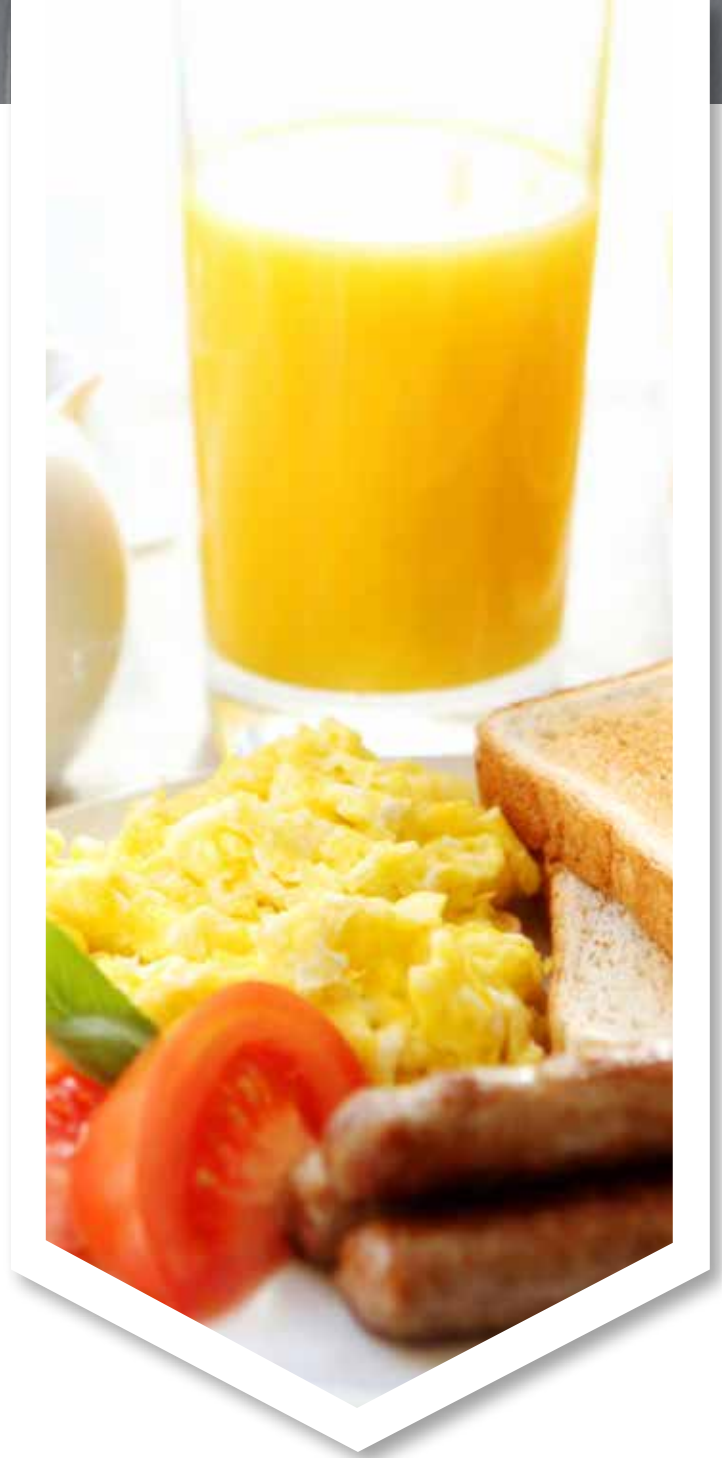
Any Entrees Pairings May Be Added to Your Breakfast Menu – Brunch is Served from 10AM – 2PM

Apple & Fennel Stuffed Pork Loin with Shrimp Scampi
\$9.00

Braised Short Ribs with Salmon Strudel Draped with Gruyere Cream Sauce
\$11.00

Carved Strip Loin of Beef with Crab Cakes
\$13.00

Herb Rubbed Breast of Chicken with Thyme Bordelaise and Beef Pot Roast with Root Vegetables
\$9.00



PLATED BREAKFASTS

All Plated Breakfasts include Orange Juice and Iced Water, Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee and a Selection of Hot Teas.

Fresh Scrambled Eggs with Chive and White Cheddar Cheese, Smokehouse Sausage, and Skillet Potatoes with Peppers and Onions
\$14.95

Thick Cut Vanilla Bean French Toast with Mixed Berry Compote, Warm Maple Syrup and Applewood Smoked Bacon
\$12.95

Creamy Ham and Cheese Quiche, Smokehouse Sausage, and Tomato Provencal
\$15.95

Sticky Bun French Toast, Fresh Blueberries, Candied Pecans, Warm Maple Syrup
\$12.95

Sun and Surf Egg's Benedict, Buttermilk Biscuit, Lump Crabmeat, Poached Egg, Chive Hollandaise Sauce
\$16.95

Scrambled Eggs Benedict, Canadian Bacon, Spinach, English Muffin, Traditional Hollandaise Sauce
\$14.95



A LA CARTE

BEVERAGES

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|---|----------------|
| Freshly Brewed Premium House Blend Regular or Decaf Coffees | \$30.00/Gallon |
| Hot Chocolate | \$25.00/Gallon |
| Hot Water With Assorted Herbal Tea Bags | \$25.00/Gallon |
| Freshly Brewed Iced Tea | \$24.00/Gallon |
| Fruit Punch or Lemonade | \$24.00/Gallon |
| Orange Juice, Apple Juice, or Cranberry Juice | \$30.00/Gallon |
| Bottled Water | \$2.95/Each |
| Assorted 20 oz Soft Drinks | \$2.95/Each |
| Individual Bottled Juices | \$3.00/Each |
| Half Pint of Milk (Whole, Low Fat, or Non Fat) | \$2.00/Each |
| Fruit and Herb Infused Water | \$22.00/Urns |
| Water Urn Refresh | \$15.00/Urns |
| Pitcher of Water | \$5.00/Each |

A LA CARTE BREAKFAST

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|--|---------------|
| Whole Fruit | \$1.75/Each |
| Individual Yogurt Cup | \$2.50/Each |
| Assorted Cereals w/Whole and Low Fat Milk | \$4.25/Each |
| Chilled Whole and Low Fat Milk | \$2.75/Each |
| Granola or NutraGrain Bars | \$2.50/Each |
| Country Style Biscuits with White Sausage Gravy | \$24.00/Dozen |
| Egg, Ham and Cheese Breakfast Croissant | \$3.50/Each |
| Egg, Sausage and Cheese Biscuit | \$3.50/Each |
| Chorizo, Egg and Pepperjack Wrap | \$3.50/Each |
| Southwestern Chicken, Egg, and Roasted Red Pepper Wrap | \$3.50/Each |
| Hard Boiled Eggs | \$24.00/Dozen |
| Assorted Fruit Danish | \$24.00/Dozen |
| Fresh Bakery Bagels with Cream Cheese | \$29.00/Dozen |
| Homemade Assorted Muffins | \$30.00/Dozen |
| Fresh Bakery Assorted Scones | \$34.00/Dozen |
| House Made Breakfast Breads | \$34.00/Dozen |
| Cinnamon Rolls | \$22.00/Dozen |
| Assorted Donuts | \$20.00/Dozen |

A LA CARTE SNACKS

| | |
|--------------------------------------|---------------|
| Assorted Cookies | \$24.00/Dozen |
| Chocolate Fudge Brownies or Blondies | \$30.00/Dozen |
| Assorted Dessert Bars | \$30.00/Dozen |
| Individual Assorted Chips | \$2.50/Each |
| Individual Trail Mix | \$3.00/Each |
| Assorted Candy Bars | \$2.50/Each |
| Assorted Ice Cream Novelties | \$3.50/Each |
| Seasonal Fruit & Yogurt Parfait | \$3.50/Each |
| Mixed Nuts | \$12.00/Pound |
| Sweet & Salty Trail Mix | \$14.00/Pound |



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BREAK PACKAGES

For All Break Packages, A 25 Person Order Minimum Will Apply.
Breaks Will Be Replenished For a Total of 30-Minutes.

Fruit Frenzy **\$9.50 per Guest**

Whole Fresh Fruit, Warm Apple Strudel,
Caramel Dip with Sliced Granny Smith and Red Delicious
Apples

Snack Attack **\$10.50 per Guest**

Rice Krispy Treats, Chocolate and Yogurt Covered
Pretzels, Build Your Own Trail Mix

Heart Healthy **\$11.00 per Guest**

Pita Chips with Roasted Red Pepper Hummus, Celery
Sticks with Peanut Butter, String Cheese, Baby Carrots with
Lite Ranch Dressing

Cinema Break **\$11.50 per Guest**

Freshly Popped Popcorn with Flavor Shakers,
Candy Station with an Assortment of Candies

Stadium Break **\$12.50 per Guest**

Mini Corn Dogs Served with Ketchup and Mustard
Warm Soft Pretzel Bites with Cheese Sauce
Freshly Popped Popcorn with Flavor Shakers



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LUNCH AND DINNER BUFFETS

All Lunch and Dinner Buffets Include Iced Tea, Iced Water and Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee. Dinner is served after 2PM. A 50 Person Order Minimum and Two-Hour Food Presentation Maximum Will Apply

The Deli Shoppe **\$20.95 Lunch/\$24.95 Dinner**

Shaved Brown Sugar Ham, Roasted Turkey Breast, and Slow Roasted Beef, Sliced Domestic Cheese, Lettuce, Tomatoes, Sliced Red Onion, Horseradish Sauce, Mayonnaise and Deli Style Spicy Mustard with Dill Pickle Spears
Smoked Potato Salad, House Fried Kettle Chips
Chef's Selection of Fresh Rolls and Slice Bread
Freshly Baked Cookies and Brownies

Pressed for Lunch **\$18.95 Lunch/\$22.95 Dinner**

House Blend Salad Mix with Sliced Cucumbers, Cherry Tomatoes, and Shredded Cheddar Cheese served with Ranch and Balsamic Vinaigrette Dressings, Grilled Vegetable Salad

Shaved Pastrami Panini with spicy mustard and Swiss Cheese,

Cuban Style Panini with Roast Pork, Shaved Ham, Pickles, and Mustard

Grilled BBQ Chicken Panini with Roasted Onions, and Smoked Gouda Cheese

Grilled Pineapple with Marshmallow Dip

Gateway Buffet **\$23.95 Lunch/\$28.95 Dinner**

Mixed Garden Greens with Carrot Ribbons, Cucumbers, Tomatoes and House Made Croutons

Served with Ranch and Italian Dressings

Horseradish Encrusted Breast of Chicken, Topped with a Dijon Buerre Blanc

Roasted Sliced Top Round of Beef Served with a Mushroom Demiglace

Au Gratin Potatoes and Buttered Corn Garnished with Red Peppers

Assorted Freshly Baked Rolls with Whipped Butter

Freshly Baked Assorted Cakes and Pies

Taste of Italy **\$22.95 Lunch/\$26.95 Dinner**

Fresh Caesar Salad with Shaved Parmesan Cheese, Garlic Grilled Croutons, and Roasted Tomatoes Served with Caesar and Ranch Dressings

Chicken Scallopini with Lemon Caper Sauce

Traditional Meat and Prosciutto Lasagna with Roasted Tomato Marinara and Our Four Cheese Blend

Baked Whole Wheat Penne with Roasted Tomato Marinara

Roasted Garlic Green Beans, Sliced Garlic Bread and

Traditional Tiramisu Parfaits



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LUNCH AND DINNER BUFFETS (cont.)

All Lunch and Dinner Buffets Include Iced Tea, Iced Water and Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee. Dinner is served after 2PM. A 50 Person Order Minimum and Two-Hour Food Presentation Maximum Will Apply

South of the Border \$21.95 Lunch/\$25.95 Dinner

Mixed Green Salad with Roasted Corn, Queso Fresco, Tomatoes, and Black Olives with Chipotle Ranch and Spicy Citrus Vinaigrette

Roasted Chicken Tortilla Soup

Chicken Al Pastor with Pineapple and Pepper Sauce

Beef Fajitas with Pepper and Onions, Shredded Cheese, Lettuce, Dice Tomato, Salsa Verde, Sour Cream, and Guacamole

Charro Beans, Mexican Rice and Cinnamon Sopapilla with Mascarpone Cream

The Backyard Grill \$23.95 Lunch/\$27.95 Dinner

Mesclun Mix Salad with Dice Grilled Watermelon, Sliced Onions, and Feta Cheese, Served with Avocado Ranch and Warm Bacon Vinaigrette Dressings,

Grilled Potato and Bacon Salad

Citrus Rub Grilled Sliced Pork Loin with Herb Dijon Demi-Glace

Lemongrass and Blueberry Grilled Chicken Breast with Smoked Onion Marmalade

Grilled Vegetable Medley, White Cheddar Mashed Potatoes, Assorted Fresh Baked Rolls and Buttermilk Biscuits with Fresh Baked Assorted Pies and Cakes

Comforts of Home \$24.95 Lunch/\$28.95 Dinner

Broccoli Cheese Soup

Garden Greens Salad with Grape Tomatoes, Carrots, Diced Cucumber, Purple Cabbage and Choice of Two Dressings

Braised Beef Pot Roast with Root Vegetables

Chicken Pot Pie

Loaded Mashed Potatoes

Glazed Carrots with Honey

Yeast Rolls with Butter

Southern Pecan Pie with Bourbon Whipped Cream



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LUNCH AND DINNER BUFFETS (cont.)

All Lunch and Dinner Buffets Include Iced Tea, Iced Water and Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee. Dinner is served after 2PM. A 50 Person Order Minimum and Two-Hour Food Presentation Maximum Will Apply

Taste of the South \$25.95 Lunch/\$29.95 Dinner

Mixed Garden Greens with Strawberries, Spicy Pecans and Goat Cheese with a Strawberry Balsamic Vinaigrette
Cucumber and Tomato Salad
Southern Fried Chicken
Pulled Pork Barbeque with Bakery Rolls
Crispy Fried Okra
Garlic Red Skinned Mashed Potatoes
House Made Corn Bread with Honey & Sweet Butter
Chefs Selection of Cobblers with Whipped Cream

On the Coast \$26.95 Lunch/\$30.95 Dinner

Arugula and Citrus Salad with Lemon Poppyseed Dressing, Avocado and Tomato Salad with Shaved Onions and Cumin Vinaigrette
Shrimp and Corn Boil
Grilled Catch of the Day with Lemon Dill Beurre Blanc
Fresh Steamed Rice Pilaf, Steamed Vegetable Medley,
Fresh Baked Cornbread Muffins and Buttered Yeast Rolls
Strawberry Shortcake and Lemon Poundcake Parfaits

Three Rivers Buffet \$22.95 Lunch/\$26.95 Dinner

House Salad with Cucumbers, Tomatoes, Shaved Red Onion, Mozzarella Cheese and Black Olives
Served with Ranch and House Italian Dressings
Marinated Grilled Chicken Breast with Gruyere Mushroom Sauce
Traditional Mostaccioli with Beef, Italian Sausage and Cheese
Roasted Garlic Mashed Yukon Gold Potatoes
Grilled Seasonal Garden Vegetables
Assorted Freshly Baked Rolls
Freshly Baked Assorted Cakes and Pies



PLATED LUNCH AND DINNER ENTREES

All Plated Entrees Include Garden Salad with A Selection of Two Dressings, Assorted Rolls With a Selection of Two Whipped Butters, Dessert, Iced Tea, Iced Water and Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee. Dinner is served after 2PM

POULTRY

Pan Seared Breast of Chicken Florentine with Spinach, Garlic, Provolone draped with a White Wine Cream Sauce, Wild Rice Blend, Summer Squash Medley
\$19.00 Lunch/\$23.00 Dinner

Caprese Chicken Breast topped with Fresh Tomatoes, Basil, Mozzarella Cheese, Toasted Orzo with Bell Peppers, French Style Green Beans
\$20.00 Lunch/\$24.00 Dinner

Breast of Chicken Stuffed with Boursin Cheese & Herbs Topped with Brioche Bread Crumbs draped with a Sun Dried Tomato Cream Sauce, Buttery Mashed Yukon Gold Potatoes, Garlic Green Beans
\$22.00 Lunch/\$26.00 Dinner

Panko Breaded Chicken Breast, Topped with a Horserdich Dijon Sauce, Roasted Red Potatoes, Garlic Roasted Asparagus
\$23.00 Lunch/\$27.00 Dinner

Mediterranean Stuffed Chicken, (Feta, Kalamata, Basil, and Sun Dried Tomato Stuffing) Saffron Cream, Roasted Wild Mushroom Risotto, Roasted Baby Eggplant
\$24.00 Lunch/\$28.00 Dinner

PORK

Marinated Pork Tenderloin Medallions with Roasted Garlic & Shallot Veloute, Accompanied by Garlic Roasted Potatoes, and Roasted Root Vegetables
\$27.95 Lunch/\$30.95 Dinner

3-Day Cured Double Cut Pork Chop, Roasted Peach Jam, Smashed Buttermilk Yukon Gold Potatoes and Garlic Wilted Spinach
\$28.95 Lunch/\$32.95 Dinner

Sweet and Spicy Pork Loin with Roasted Apple and Brown Sugar Veloute, Served with Garlic Whipped Potatoes and Green Bean Almandine
\$30.00 Lunch/\$34.00 Dinner

Herb Rubbed Pork Loin, Topped with a Apple Brandy Demiglace, Accompanied by White Cheddar Gratin Potatoes, and Seasonal Vegetable Medley
\$32.00 Lunch/\$36.00 Dinner



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BEEF

Cast Iron Seared Dry Rub Flat Iron Steak, Topped with Au Jus and Steak Butter, Loaded Mashed Potatoes, Southern Style Green Beans

\$28.00 Lunch/\$32.00 Dinner

Grilled Petit Tender of Beef, Balsamic Onion Jam, White Cheddar and Chive Whipped Potatoes, Grilled Squash Medley

\$32.00 Lunch/\$36.00 Dinner

Slow Roasted Sliced Striploin of Beef, 3 mushroom demi-glace, Roasted Rainbow Potatoes, Bacon Laced Pole Beans

\$32.00 Lunch/\$36.00 Dinner

Center Cut Filet Of Beef, Sauce Béarnaise, Soufflé Potatoes, Broiled Asparagus

\$38.00 Lunch/\$42.00 Dinner

SEAFOOD

Pan Seared Salmon with Confetti Salsa, Creamy Red Pepper & Bacon Risotto Cake, White Bean Succotash

\$25.00 Lunch/\$29.00 Dinner

Citrus and Garlic Skewers of Shrimp, Island Rice Pilaf, Fried Yucca.

\$26.00 Lunch/\$30.00 Dinner

Pretzel Crusted Mahi Mahi, Key Lime Aioli, Roasted Fingerling Potatoes, Broccoli Spears with Julienne Carrots

\$27.00 Lunch/\$31.00 Dinner

Parmesan Encrusted Tilapia, with Roasted Garlic Cream Sauce, Paired with Roasted Red Potatoes, and Grilled Asparagus

\$28.00 Lunch/\$32.00 Dinner

VEGETARIAN

Grilled Vegetable Strudel, Balsamic Syrup, Asiago Cheese Risotto

\$19.00 Lunch/\$23.00 Dinner

Roasted Wild Mushroom and Lentil Vegetable Torte', Roasted Red Pepper Cream

\$21.00 Lunch/\$25.00 Dinner

Cous Cous, Black Bean, Vegetable, and Boursin Phyllo Purse, Ahi Amarillo Sauce

\$24.00 Lunch/\$28.00 Dinner



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PLATED LUNCH AND DINNER ENTREES

All Plated Entrees Include Garden Salad with A Selection of Two Dressings, Assorted Rolls With a Selection of Two Whipped Butters, Dessert, Iced Tea, Iced Water and Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee. Dinner is served after 2PM

DUAL ENTREES

Seared Marinated French Cut Breast of Chicken with Natural Jus paired with Two Crab Stuffed Shrimp, Chive Whipped Potatoes, Roasted Broccolini
\$34.00 Lunch/\$38.00 Dinner

Seared Chicken Breast with Mango Chutney Paired with Citrus Garlic Sliced Pork Tenderloin with Blackberry Demi, White Cheddar Mashed Potatoes, Glazed Baby Carrots
\$34.00 Lunch/\$38.00 Dinner

Roasted Cornbread Stuffed Chicken Breast with Rosemary Veloute Paired with Fire Grilled Teres Major Steak with Mushroom and Heirloom Tomato Ragout, Dauphinoise Potatoes, Shaved Brussel Sprouts
\$37.00 Lunch/\$41.00 Dinner

Dry Rubbed Seared Teres Major with Roasted Garlic and Caramelized Onion Compound Butter paired with Tied Garlic Butter Shrimp, Horseradish and Chive Soufflé Potatoes, Lemon Asparagus
\$36.00 Lunch/\$40.00 Dinner

Upgraded Plated Dinner Salad Options Add \$3.00 per plate

Hydro Bibb Lettuce, Watermelon, Feta Cheese, Shaved Onions, and Grape Tomatoes

Grilled Baby Caesar Salad, Broiled Garlic Tomatoes, Shaved Asiago, Grilled Garlic Crouton

Heirloom Tomato and Avocado Salad, Shaved Onion, Oaxaca Cheese, Cilantro, Cumin Vinaigrette

Garden Caprese Salad, Fresh Mozzarella, Sliced Tomato, Balsamic Syrup, and Fried Basil

Arugula and Baby Kale Salad, Goat Cheese, Smoked Grapes, Port Wine Glazed Shallots



PLATED LUNCH AND DINNER ENTREES

All Plated Entrees Include Garden Salad with A Selection of Two Dressings, Assorted Rolls With a Selection of Two Whipped Butters, Dessert, Iced Tea, Iced Water and Freshly Brewed Premium House Blend Regular and Decaffeinated Coffee. Dinner is served after 2PM

UPGRADED PLATED DINNER SALAD OPTIONS

Add \$3.00 per plate

Hydro Bibb Lettuce, Watermelon, Feta Cheese, Shaved Onions, and Grape Tomatoes

Grilled Baby Caesar Salad, Broiled Garlic Tomatoes, Shaved Asiago, Grilled Garlic Crouton

Heirloom Tomato and Avocado Salad, Shaved Onion, Oaxaca Cheese, Cilantro, Cumin Vinaigrette

Garden Caprese Salad, Fresh Mozzarella, Sliced Tomato, Balsamic Syrup, and Fried Basil

Arugula and Baby Kale Salad, Goat Cheese, Smoked Grapes, Port Wine Glazed Shallots

SALAD DRESSING CHOICES

Balsamic Vinaigrette

Caesar

Creamy Italian

Pesto Vinaigrette

Cumin Vinaigrette

Citrus Herb Vinaigrette

Bleu Cheese

Honey Dijon

Buttermilk Ranch

Champagne Vinaigrette

Worstershire Vinaigrette

Avocado Ranch

PLATED DESSERT OPTIONS

Amaretto Cheesecake

Triple Layer Chocolate Cake

Tiramisu with Raspberries

Triple Layer Carrot Cake

Lemon Layer Cake

Seasonal Fruit Parfaits

New York Style Cheesecake with Seasonal Berries

UPGRADED PLATED DINNER DESSERT OPTIONS

Add \$2.00 per plate

Triple Chocolate Mousse Cake

Mango Mousse Cake

Tiramisu Cheesecake

Crème Brulee Cheesecake

Lemon Crème Cake

Cabernet Cheesecake

Chocolate Thunder Cake



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ENTREE SALADS

All Plated Entrée Salads are served with Chef's Choice Dessert, Iced Tea, Iced Water and Coffee

Traditional Cobb Salad, Blue Cheese, Diced Grilled Chicken, Bacon, Tomatoes, Eggs, and Watercress, Citrus Vinaigrette Dressing
\$18.00

Grilled Chicken Caesar Salad, Shaved Asiago, Roasted Red Pepper and Tomato Relish, Caesar Dressing
\$16.00

Southwestern Chicken Salad with Black Beans, Crisp Corn, Avocado, Jicama and Crispy Tortilla Strips, Avocado Ranch Dressing
\$21.00

Grilled Flatiron Steak and Spinach Salad, Yellow Tomatoes, Grilled Onions, Bacon and Onion Jam, Smoked Gouda Cheese, Grilled Broccolini, Worcestershire Vinaigrette
\$23.00

PLATED SANDWICHES

All Plated Sandwiches are served with Chef's Choice Side and Dessert, Iced Tea, Iced Water and Coffee

Buffalo Chicken Wrap on Classic Tortilla with Shaved Celery and Bleu Cheese Spread
\$19.00

Shaved Fried Chicken Breast on Jalapeno Cornbread, Dill Havarti, and Southern Slaw
\$20.00

Smokehouse Turkey on Honey Wheatberry Bread, Smoked Gouda Cheese with Cranberry Herb Mayo
\$18.00



BOXED LUNCHES

All Boxed Lunches Are Served with an Individual Bag of Chips, Seasonal Fresh Fruit, Cookie and Condiments. Choice of Bottled Water or Canned Soda - 1 per Guest

Fire Roasted Vegetables with Roasted Yellow Pepper
Cream Cheese Spread on a Garlic-Herb Wrap
\$14.95

Smoked Ham with Swiss Cheese, Leaf Lettuce and
Dijonnaise on a Pretzel Roll
\$15.95

Char-Grilled Chicken Caesar with Shaved Parmesan &
Romaine on a Spinach Wrap
\$16.95

Oven Roasted Turkey and Applewood Smoked Bacon with
Rocket Greens, Sliced Tomato and Thinly Sliced Red Onion
on Rosemary Focaccia
\$16.95

Slow Roasted Beef, Mesclun Greens, Cheddar-Jack Cheese
and Horseradish Mayonnaise on a Whole Wheat Wrap
\$17.95



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ACTION STATIONS

All Action Stations Require a Chef Attendant At \$100.00.
We Recommend (1) Chef Attendant for every (100) Guests.
Two-Hour Presentation Maximum for each Action Station.
Serving Sizes are Appetizer Portions. Action Stations are for a
Minimum of 50 Guests.

Gateway Chili Bar **\$9.95 per Guest**
Guests' Choice of Traditional Beef Chili or Southwestern
Chicken Chili with toppings to include; Shredded Cheese,
Sour Cream, Green Onions, Diced Cornbread, Fritos

Crispy Chicken and Waffles **\$9.75 per Guest**
Southern Breaded Chicken Tenders Served with Belgian
Waffles and Warm Maple Syrup

BBQ Slider Station **\$6.50 per Guest**
Chef's House Smoked Pulled Pork Tossed in the Our
Signature BBQ Sauce Topped with Creamy Cole Slaw and
Served on a Silver Dollar Roll
(Serving Size is 2 Sliders Per Person)

Pasta Station **\$9.00 per Guest**
Let Our Chefs Prepare Your Choice of One Pasta (Bowtie,
Rotini or Penne) and a Choice of Two Sauces (Marinara,
Alfredo, Tomato Basil with Roasted Peppers,
Pesto, Garlic Butter with Mushrooms)
Topped with Grilled Chicken and Fire Roasted Vegetables
Add Beef or Italian Sausage for \$1.95 per Guest

Baja Taco Bar **\$10.50 per Guest**
Your Choice of Two Proteins (Chicken, Beef, Shredded
Pork, or Seared Tilapia) with Warm Soft Flour Tortillas to
Provide a Canvas For Your Guests To Make Their Own
Taco Creation. Guests Choose from Traditional Taco
Fixings Including Red Onions, Lime Infused Cabbage,
Cilantro and Pico de Gallo, Lettuce, Tomato, Cheese and
Sour Cream

Soup Shooters and Grilled Cheese **\$9.00 per Guest**
Your Choice of Two of Our House-Made Soups
(Mushroom and Brie, Chicken and Corn Chowder,
Potato-Leek, or Tomato & Basil)
Paired with Smoked Gouda Grilled Cheese Wedges



RECEPTION DISPLAYS

Warm Spinach & Artichoke Cheese Dip \$4.50 per Serving
Served With Pita Chips

Fresh Fruit Display \$4.25 Per Serving
Fresh Sliced Seasonal Fruit and Berries with a Vanilla-Pineapple Yogurt Dipping Sauce or Warm Chocolate

Imported and Domestic Cheese Display \$3.95 per Serving
Served With Assorted Crackers and Garnished with Fruits

Mediterranean Dips Display \$4.95 per Serving
Hummus Trio (Traditional, Roasted Red Pepper & Black Bean), Sundried Tomato Cream Cheese Spread, Chilled Spinach Dip, Tomatoes and Cucumbers, Marinated Olives, and Feta Cheese Served with Pita Points and Flat Breads

Vegetable Crudité Display \$4.95 per Serving
Fresh Seasonal Vegetables Served with Olives and Buttermilk Ranch Dip

Antipasto & Bruschetta Display \$7.00 per Serving
Italian Meats, Assorted Domestic and Imported Cheeses, Tomato & Basil Fresca, Artichoke & White Bean Dip, Pepperoncini Peppers, and Roasted Peppers Served with Crusty Bread

Grilled Vegetable Display \$5.50 per Serving
Colorful Assortment of Fire Roasted Garden Vegetables Drizzled with Balsamic Reduction and Served with Crostinis



CARVING STATIONS

All Carving Stations Require a Chef Attendant At \$100. We Recommend (1) Chef Attendant Per (100) Guests. There is a Two-Hour Presentation Maximum For Each Carving Station. All Carving Station Servings Are Appetizer Portions and Are Served With An Assortment Of Freshly Baked Rolls.

Steamship Round of Beef **\$310.00 per Round**
Served with Au Jus and Roasted Garlic Aioli and Assorted Freshly Baked Rolls (Approximately 40 Servings)

Brown Sugar Glazed Ham **\$225.00 per Ham**
Served With Stone Ground Mustard and Assorted Freshly Baked Rolls (Approximately 30 Servings)

Dijon-Herb Roasted Pork Loin **\$195 per Loin**
Served With Rosemary Demi and Assorted Freshly Baked Rolls (Approximately 25 Servings)

Slow Cooked Turkey Breast **\$225 per Breast**
Served With Cranberry Mayonnaise and Assorted Freshly Baked Rolls (Approximately 30 Servings)

**Coffee Dusted
Beef Tenderloin** **\$350 per Tenderloin**
Served with Thyme-Espresso Demi and Assorted Freshly Baked Rolls (Approximately 30 Servings)



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HORS D'OEUVRES

All Hors D'oeuvres Are Ordered Per Piece With a 50 Piece Minimum Order. There is a Two-Hour Presentation Maximum For All Hors D'oeuvres. Butler Service Can Be Provided for \$25.00 Per Server, Per Hour.

COLD

| | |
|---|--------------|
| BLT Bites | \$2.50/Piece |
| Pork Tenderloin Crostini with Apple Chutney | \$2.50/Piece |
| Brie En Croute with Apple, Honey & Walnuts | \$2.50/Piece |
| Crostini with Fontina Cheese & Olive Tapanade | \$2.50/Piece |
| Antipasta Brochette | \$2.50/Piece |
| Deviled Eggs with Red Caviar | \$3.25/Piece |
| Shrimp Cocktail Shooters | \$3.25/Piece |
| Stuffed Cherry with Smoked Salmon Mousse | \$3.25/Piece |
| Crab and Artichoke Crostini | \$3.50/Piece |
| Prosciutto Wrapped Asparagus | \$3.50/Piece |
| Seared Tuna with Soy & Sesame Oil in Phyllo Cup | \$3.75/Piece |
| Lettuce Cups filled with Asian Chicken Salad | \$3.75/Piece |

HOT

| | |
|---|--------------|
| Mini Twice Baked Loaded Potatoes | \$2.50/Piece |
| Mini Open Faced Reubens | \$2.50/Piece |
| Vegetarian Spring Rolls Served with Sweet and Sour Sauce | \$2.50/Piece |
| Pot Stickers with Ginger Sauce | \$2.50/Piece |
| Meatloaf Cupcakes | \$2.50/Piece |
| Individual Flat Bread Pizza with Caramelized Onions, Mushrooms, Balsamic | \$2.50/Piece |
| Thai Chicken Sate with Spicy Peanut Sauce | \$2.75/Piece |
| Petit Chicken Cordon Bleu | \$2.75/Piece |
| Beef Brochette with Truffle Sauce | \$3.50/Piece |
| Mini Crab Cakes with Roasted Tomato Remoulade | \$3.50/Piece |
| Bacon Wrapped Scallops | \$3.50/Piece |
| Warm Cheese and Mushroom Toast | \$3.50/Piece |
| Thinly Sliced Filet of Beef on French Bread Medallions with Emerald Aioli | \$3.75/Piece |



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BAR SERVICES

Drink Prices are Subject to Taxes and Fees. Bartender Fees are \$25 Per Hour, with a Four-Hour Minimum. Ovations Recommends (1) Bartender per (75) Guests for Host Bars.

HOSTED OR CASH BARS

| | |
|-----------------------------|--------------|
| Imported Beer | \$5.50/Drink |
| Domestic Beer | \$4.50/Drink |
| Deluxe Liquor | \$5.50/Drink |
| House Wine | \$5.00/Drink |
| Cordials and Premium Brands | \$8.00/Drink |
| Soda, Juice, Water | \$3.00/Drink |

BARTENDER FEES

All Bars Must Be Staffed by Ovations Bartenders. Bartender Fees are \$25.00 per Hour, with a Four-Hour Minimum

Ask Your Catering Sales Manager For Specialty Cocktail Stations and Upgraded Wine Options!



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