

# CATERING YOUR EXPERIENCE



UTAH VALLEY  
CONVENTION CENTER



OVG  
360

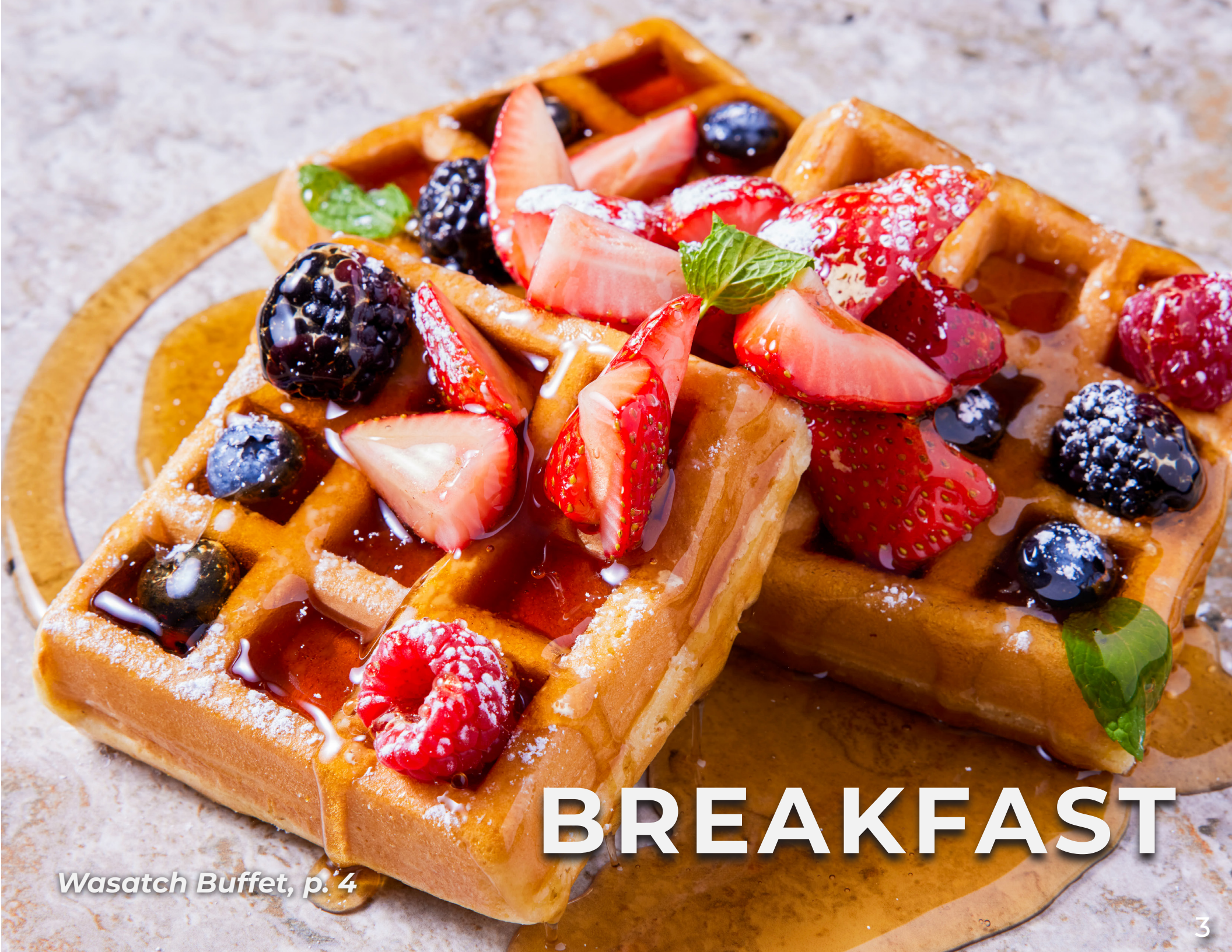
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 Gluten Free

*All prices subject to change and do not include current taxes (7.45% Sales Tax and 1% Restaurant Tax) or Catering Management Charge (22%). Consumption of raw or undercooked meat products may result in foodborne illness.*





# BREAKFAST

*Wasatch Buffet, p. 4*



**Bridal Veil Falls Buffet**



**Y Mountain Buffet**

# BREAKFAST

## Continental

Served with fresh brewed coffee, orange juice, and ice water.

12 guest minimum. Service time of up to 75 minutes.

### Hobble Creek

Assorted Mixed Berries ☒

Seasonal Diced Melon ☒

Honey Granola

Vanilla Yogurt ☒

### Timpanogos

Assorted Pastries

Assorted Muffins

Assorted Bagels

Cream Cheeses ☒

Seasonal Fresh Fruit

## Buffet

Served with fresh brewed coffee, orange juice, and ice water.

30 guest minimum. Service time of up to 75 minutes.

### Bridal Veil Falls ☒

Cheese Omelet

Breakfast Potatoes

Seasonal Fresh Fruit

Hickory Smoked Bacon

Link Sausage

### Y Mountain

Scrambled Eggs ☒

French Toast

Maple Syrup ☒

Butter ☒

Breakfast Potatoes ☒

Seasonal Fresh Fruit ☒

Vanilla Yogurt ☒

Honey Granola

Hickory Smoked Bacon ☒

Link Sausage ☒

### Wasatch

Waffles with Toppings

Strawberry Compote

Assorted Berries

Whipped Cream

Maple Syrup

Butter

Scrambled Eggs ☒

Breakfast Potatoes ☒

Seasonal Fresh Fruit ☒

Link Sausage ☒



# BOXED LUNCH

# BOXED LUNCH

Service time of up to 75 minutes.

## Sandwiches

Includes your choice of pasta salad, potato salad, or whole fruit, gourmet deli chips, Grandma's Cookies for dessert, and soda or bottled water. Served with mustard and mayonnaise packets.

### Ham and Provolone

Sourdough Ciabatta Roll  
Honey Ham  
Green Leaf Lettuce  
Provolone Cheese

### Roast Beef and Cheddar

Sourdough Ciabatta Roll  
Lean Roast Beef  
Green Leaf Lettuce  
Cheddar Cheese

### Smoked Turkey and Swiss

Sourdough Ciabatta Roll  
Smoked Turkey  
Green Leaf Lettuce  
Swiss Cheese

## Salads

Includes gourmet deli chips, Grandma's Cookies for dessert, and soda or bottled water.

### Chicken Caesar Salad

Grilled Chicken  
Chopped Romaine Lettuce  
Parmesan Cheese  
Caesar Dressing  
Croutons (on the side)

### Vegetarian Salad

Salad Greens  
Spinach  
Cucumbers  
Shredded Carrots  
Bell Peppers  
Red Onion  
Tomatoes  
Quinoa  
House Dressing





# PLATED LUNCH

*Beef Short Rib, p. 8*



**Center Cut Sirloin**



**Pan-Seared Salmon**

# PLATED LUNCH

Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert.  
12 guest minimum.

## **Beef Short Rib** ☒

Braised Beef Short Rib  
Red Wine Demi Glace

## **Center Cut Sirloin** ☒

Grilled Sirloin Steak

## **Pot Roast** ☒

Slow-roasted Choice Tender Beef  
Natural Jus

## **Chicken Mushroom Ragout** ☒

Bone-in Chicken Breast  
Mushroom Cream Sauce

## **Chicken Cordon Bleu** ☒

Pan-seared Bone-in Chicken Breast  
Virginia Ham  
Smoked Gouda  
Dijon Cream Sauce

## **Lemon Rosemary Chicken** ☒

Oven-roasted, Bone-in Chicken Breast  
Lemon Rosemary Pan Sauce

## **Herb-Encrusted Pork Loin** ☒

Herb-encrusted Pork Loin  
Apricot Demi Glace

## **Pan-Seared Salmon** ☒

Pan-seared Salmon Filet  
Lemon Saffron Sauce

## **Salads**

Classic Caesar Salad  
Romaine Lettuce  
Shaved Parmesan  
Caesar Dressing  
Croutons (on the side)

## Garden Salad ☒

Romaine Lettuce  
Cucumbers  
Red Onions  
Balsamic Vinaigrette

## Chopped Green Salad ☒

Mixed Salad Greens  
Cherry Tomatoes  
Sweet Corn  
Garbanzo Beans  
Italian Vinaigrette

## **Starches** ☒

Herb Wild Rice  
Forbidden Rice  
Mascarpone Mashed Potatoes  
Oven-roasted Bliss Potatoes  
Roasted Yams  
Whipped Yukon Gold Potatoes

## **Vegetables** ☒

Braised Carrots  
Broccoli, Cauliflower, and Carrots  
Sautéed Green Beans  
Seasonal Squash  
Spaghetti Squash

## **Desserts**

Cheesecake  
Chocolate Torte ☒  
Lemon Cream Cake  
Strawberry Cream Cake  
Tuxedo Chocolate Cake  
Apple Pie





# BUFFET LUNCH

*Texas BBQ Buffet, p. 10*

# BUFFET LUNCH

Served with lemonade and ice water. 30 guest minimum.  
Service time of up to 75 minutes.

## Italian

Chopped Romaine Salad 🍴  
Shaved Parmesan  
Zesty Croutons (on the side)  
House Dressing 🍴  
Beef-and-Sausage Lasagna  
Chicken Marsala 🍴  
Rosemary Carrots 🍴  
Herb Rice 🍴  
Garlic Bread Sticks  
Berry Cheesecake

## Mexican Fiesta

Mixed Green Salad 🍴  
Mixed Salad Greens  
Tomatoes  
Cucumbers  
Salsa Ranch Dressing 🍴  
Chicken Enchiladas 🍴  
Green Chile Sauce  
Chicken Fajitas  
Peppers  
Onions  
Flour Tortillas  
Spanish Rice 🍴  
Black Beans 🍴  
Fiesta Corn 🍴  
Sour Cream 🍴  
Salsa 🍴  
Shredded Cheese 🍴  
Cinnamon and Sugar Churros

## Texas BBQ

Mixed Green Salad 🍴  
Mixed Salad Greens  
Tomatoes  
Cucumbers  
House Dressing 🍴  
Cornbread  
Butter 🍴  
Barbecue Roasted Chicken 🍴  
Beef Brisket 🍴  
Roasted Red Potatoes 🍴  
Buttered Corn 🍴  
Apple Pie



# CREATE YOUR OWN LUNCH BUFFET



Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 30 Guest minimum. Service time of up to 75 minutes.

## Entrees (select one) ☒

Pot Roast  
Chicken Mushroom Ragout  
Chicken Cordon Bleu  
Herb-encrusted Pork Loin  
Lemon Rosemary Chicken  
Pan-seared Salmon

## Vegetables (select one) ☒

Braised Carrots  
Broccoli, Cauliflower, and Carrots  
Sautéed Green Beans  
Seasonal Squash  
Spaghetti Squash

## Salads (select one) ☒

Chopped Green Salad  
Mixed Salad Greens  
Cherry Tomatoes  
Sweet Corn  
Garbanzo Beans  
Italian Vinaigrette

Classic Caesar Salad  
Romaine Lettuce  
Shaved Parmesan  
Caesar Dressing  
Croutons (on the side)

Garden Salad ☒  
Romaine Lettuce  
Cucumbers  
Red Onions  
Balsamic Vinaigrette

## Starches (select one) ☒

Herb Wild Rice  
Forbidden Rice  
Mascarpone Mashed Potatoes  
Oven-roasted Bliss Potatoes  
Mashed Yams  
Whipped Yukon Gold Potatoes



## Desserts

Cheesecake  
Chocolate Torte ☒  
Lemon Cream Cake  
Strawberry Cream Cake  
Tuxedo Chocolate Cake  
Apple Pie



# PLATED DINNER

*Petite Tender Filet Chimichurri, p. 13*

# PLATED DINNER

Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert.  
12 guest minimum.

## **Beef Short Rib** ☒

Braised Beef Short Rib  
Red Wine Demi Glace

## **Center Cut Beef Sirloin** ☒

Grilled Top Sirloin Baseball Steak  
Herb Maître d'Hôtel Butter  
Bordelaise Demi Glace

## **Petite Tender Filet Chimichurri** ☒

Petite Tender Filet  
Chef's Original Chimichurri

## **Chicken Cordon Bleu** ☒

Pan-seared Bone-in Chicken Breast  
Virginia Ham  
Smoked Gouda  
Dijon Cream Sauce

## **Chicken Marsala** ☒

Oven-roasted Bone-in Chicken Breast  
Marsala Mushroom Sauce

## **Lemon Rosemary Chicken** ☒

Oven-roasted Bone-in Chicken Breast  
Lemon Rosemary Pan Sauce

## **Herb-Encrusted Pork Loin** ☒

Herb-encrusted Pork Loin  
Apricot Demi Glace

## **Pan-Seared Salmon** ☒

Pan-seared Salmon Filet  
Lemon Saffron Sauce



## Vegetarian Entrees

### Stuffed Bell Pepper ④

Steamed Bell Pepper  
Moroccan Spiced Vegetable Confetti  
Quinoa  
Rice Pilaf  
Red Pepper Sauce

### Stuffed Portobello Mushroom ④

Marinated Portobello Mushroom  
Sautéed Garden Vegetables  
Mozzarella Cheese  
Red Pepper Sauce



*Stuffed Portobello Mushroom*

## Options

### Salads

Chopped Green Salad ④ Garden Salad ④  
Mixed Salad Greens Romaine Lettuce  
Cherry Tomatoes Cucumbers  
Sweet Corn Red Onions  
Garbanzo Beans Balsamic  
Italian Vinaigrette Vinaigrette

Classic Caesar Salad  
Romaine Lettuce  
Shaved Parmesan  
Caesar Dressing  
Croutons (on the side)

### Starches ④

Herb Wild Rice  
Forbidden Rice  
Mascarpone Mashed Potatoes  
Oven-roasted Bliss Potatoes  
Mashed Yams  
Whipped Yukon Gold Potatoes

### Vegetables ④

Braised Carrots  
Broccoli, Cauliflower, and Carrots  
Sautéed Green Beans  
Seasonal Squash  
Spaghetti Squash

### Desserts

Chocolate Layer Cake  
New York Cheesecake  
Raspberry Cheesecake  
Chocolate Bundt Lava Cake  
Italian Lemon Cake  
Tiramisu Cake  
Chocolate Torte ④



# **BUFFET DINNER**

# BUFFET DINNER

Served with lemonade and ice water. 30 guest minimum. Service time of up to 75 minutes.

## Mexican Fiesta

- Chopped Salad 🍴
- Mixed Salad Greens
- Tomatoes
- Cucumber
- Red Onion
- Corn
- Black Beans
- Creamy Avocado Tomatillo Dressing 🍴
- Cilantro Lime Chicken 🍴
- Jalapeño Cream Sauce
- Grilled Steak Fajitas
- Flour Tortillas
- Peppers
- Onions
- Spanish Rice 🍴
- Black Beans 🍴
- Fiesta Corn 🍴
- Sour Cream 🍴
- Pico de Gallo 🍴
- Guacamole 🍴
- Salsa 🍴
- Shredded Cheese 🍴
- Tortilla Chips 🍴
- Mango Cheesecake

## All American

- Garden Salad 🍴
- Cucumbers
- Red Onion
- Tomatoes
- House Dressing 🍴
- Barbecue Chicken 🍴
- Old-fashioned Pot Roast 🍴
- Herb-braised Carrots 🍴
- Whipped Yukon Potatoes 🍴
- Dinner Rolls
- Butter 🍴
- Apple Pie

## Taste of Rome

- Chopped Romaine Salad 🍴
- Shaved Parmesan 🍴
- Zesty Croutons
- House Dressing 🍴
- Beef-and-Sausage Lasagna
- Chicken Marsala 🍴
- Broccoli, Cauliflower, and Carrots 🍴
- Herb Rice 🍴
- Garlic Bread Sticks
- Raspberry Cheesecake





# CREATE YOUR OWN DINNER BUFFET

Customize your buffet to the culinary taste of your group. Served with dinner rolls, butter, lemonade, ice water, and your selections of salad, starch, vegetable, and dessert. 30 guest minimum. Service time of up to one and a half hours.

## Entrees (select one) 🍴

Pot Roast  
Chicken Marsala  
Chicken Cordon Bleu  
Herb-Encrusted Pork Loin  
Lemon Rosemary Chicken  
Pan-Seared Salmon

## Salads (select one)

Chopped Green Salad 🍴  
Mixed Salad Greens  
Cherry Tomatoes  
Sweet Corn  
Garbanzo Beans  
Italian Vinaigrette

Classic Caesar Salad  
Romaine Lettuce  
Shaved Parmesan  
Caesar Dressing  
Croutons (on the side)

Garden Salad 🍴  
Romaine Lettuce  
Cucumbers  
Red Onions  
House Vinaigrette

## Vegetables (select one) 🍴

Braised Carrots  
Broccoli, Cauliflower, and  
Carrots  
Sautéed Green Beans  
Seasonal Squash  
Spaghetti Squash

## Desserts (select one)

Chocolate Layer Cake  
New York Cheesecake  
Raspberry Cheesecake  
Chocolate Bundt Lava Cake  
Italian Lemon Cake  
Tiramisu Cake  
Chocolate Torte 🍴

## Starches (select one) 🍴

Herb Wild Rice  
Forbidden Rice  
Mascarpone Mashed Potatoes  
Oven-roasted Bliss Potatoes  
Roasted Yams  
Whipped Yukon Gold Potatoes



*Chicken Cordon Bleu*



# BREAK SERVICE



**Assorted Muffins**



**Whole Fruit**

## BREAKS

*Pricing per person. Service time of up to 75 minutes.*

### **Candy Store** ☒

Plain M&M's  
Peanut M&M's  
Skittles  
Reese Pieces  
Mike and Ikes

### **Donut Bar**

Assorted Gourmet Donuts  
Served with Coffee and your choice of  
White Milk or Chocolate Milk.

### **Healthy Choice**

Whole Fruit ☒  
Granola Bars  
Veggie Cups with Ranch Dressing ☒  
Yogurt Cups ☒  
Trail Mix ☒

### **Ice Cream Bar Break**

Häagen-Dazs Almond Coated Ice Cream  
Bars ☒  
Waffle Nut Ice Cream Cones  
Fat Boy Ice Cream Sandwiches

### **Nacho Bar** ☒

Corn Tortilla Chips  
Nacho Cheese  
Chili  
Salsa  
Sour Cream  
Sliced Jalapenos  
Guacamole (add for \$2 per person)

### **Sweet & Salty**

Crisp Rice Cereal Treats ☒  
Assorted Potato Chips  
Pretzels  
Cracker Jacks ☒  
Candy Bars ☒  
Assorted Grandma's Cookies

## À LA CARTE ITEMS

*Pricing per dozen. Service time of up to one and a half hours.*

Assorted Bags of Chips and Pretzels  
Assorted Danish  
Assorted Gourmet Donuts  
Assorted Muffins  
Assorted Yogurt Cups ☒  
Assorted Snack Packages  
Bagels and Cream Cheese  
Candy Bars ☒  
Cinnamon Rolls

Crisp Rice Cereal Treats ☒  
Fudge Brownies  
Granola Bars  
Ice Cream Bars ☒  
Jumbo Chocolate Chip Cookies  
Chocolate Chip Cookies  
Lemon Bars  
Popcorn Machine ☒  
Whole Fruit ☒



# HORS D'OUEVRES

*Bruschetta, p. 21*



# HORS D'OEUVRES À LA CARTE BEVERAGES

*Pricing per dozen. Service time of up to 75 minutes..*

- Antipasto Skewers ☒
- BBQ Meatballs
- Bordelaise Meatballs
- Bruschetta
- Cheese Tray ☒
- Chicken Satay ☒
- Chilled Shrimp ☒
- Coconut Shrimp
- Fruit Kabobs ☒
- Fruit Tray ☒
- Kalbi Baby Back Ribs ☒
- Pineapple Tree and 200 Skewers ☒
- Pork Pot Stickers
- Southwest Egg Rolls
- Steak Satay ☒
- Tandoori Chicken ☒
- Thai Spring Rolls
- Turkey Pinwheels
- Veggie Pinwheels
- Veggie Tray ☒

*Pricing per person.*

- Bottled Water
- Sparkling Water
- Table Water Service
- Milk
- Assorted 12 oz. Sodas\*
- Energy Drinks
- Sport Drinks
- Bottled Juice
- Hot Tea (packets)
- Hot Chocolate (packets)

*Pricing per gallon*

- Hot Chocolate
- Coffee
- Infused Water
- Orange Juice
- Apple Juice
- Cranberry Juice
- Lemonade

*\*Soda assortments may include:*

- |                 |                   |
|-----------------|-------------------|
| Pepsi           | Diet Mountain Dew |
| Diet Pepsi      | Lemonade          |
| Dr. Pepper      | 7 Up              |
| Diet Dr. Pepper | Sunkist           |
| Mountain Dew    | A&W Root Beer     |

For a specific assortment for your event, consult your event manager a minimum 10 days prior to your event.



# BAR SERVICE

# ALCOHOLIC BEVERAGES

## Domestic Beer

Budweiser  
Bud Light

## Imported Beer and Microbrews

Heineken  
Stella Artois  
Uinta Cutthroat Pale Ale  
Uinta Golden Spike Hefeweizen

## White Wine

Kendall Jackson Chardonnay  
Beringer White Zinfandel  
Parducci Pinot Grigio

## Red Wine

J. Lohr Seven Oaks Cabernet  
Clos do Bois Merlot

## Spirits

Absolut Vodka  
Cuervo Silver Tequila  
Tanqueray Gin  
Appleton Estate Rum  
Jack Daniel's Tennessee Whiskey  
Seagram Gold VO Whiskey  
Johnnie Walker Red Label Scotch

## Hosted or Non-Hosted Bar

There is a \$250 fee for each bar requested. This includes: 4 hours of service time, 1 bartender, and 1 security attendant. Additional service time is \$55 per additional hour, which will include 1 bartender and 1 security attendant for the additional hour.

For each additional bar, the cost is \$150 and includes 4 hours of service time and 1 bartender. An additional security attendant may be required depending on attendance and number and location of bars. Additional service time is \$30 per additional hour.

Hosted bars are charged by consumption. For non-hosted bars, the guests pay for their own drinks.



*All alcoholic beverages will be assessed an 8.45% sales and restaurant tax.*



*Herb-Encrusted Pork Loin, p.13*

All Food and Beverage and Audio Visual services are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the venue owner/operator and is used to cover that party's costs and expenses in connection with the administration of the event (excluding employee tips, gratuities, and wages).

The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.



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