



CATERING YOUR EXPERIENCE


UTAH VALLEY
CONVENTION CENTER

 OVG
360

TABLE OF CONTENTS

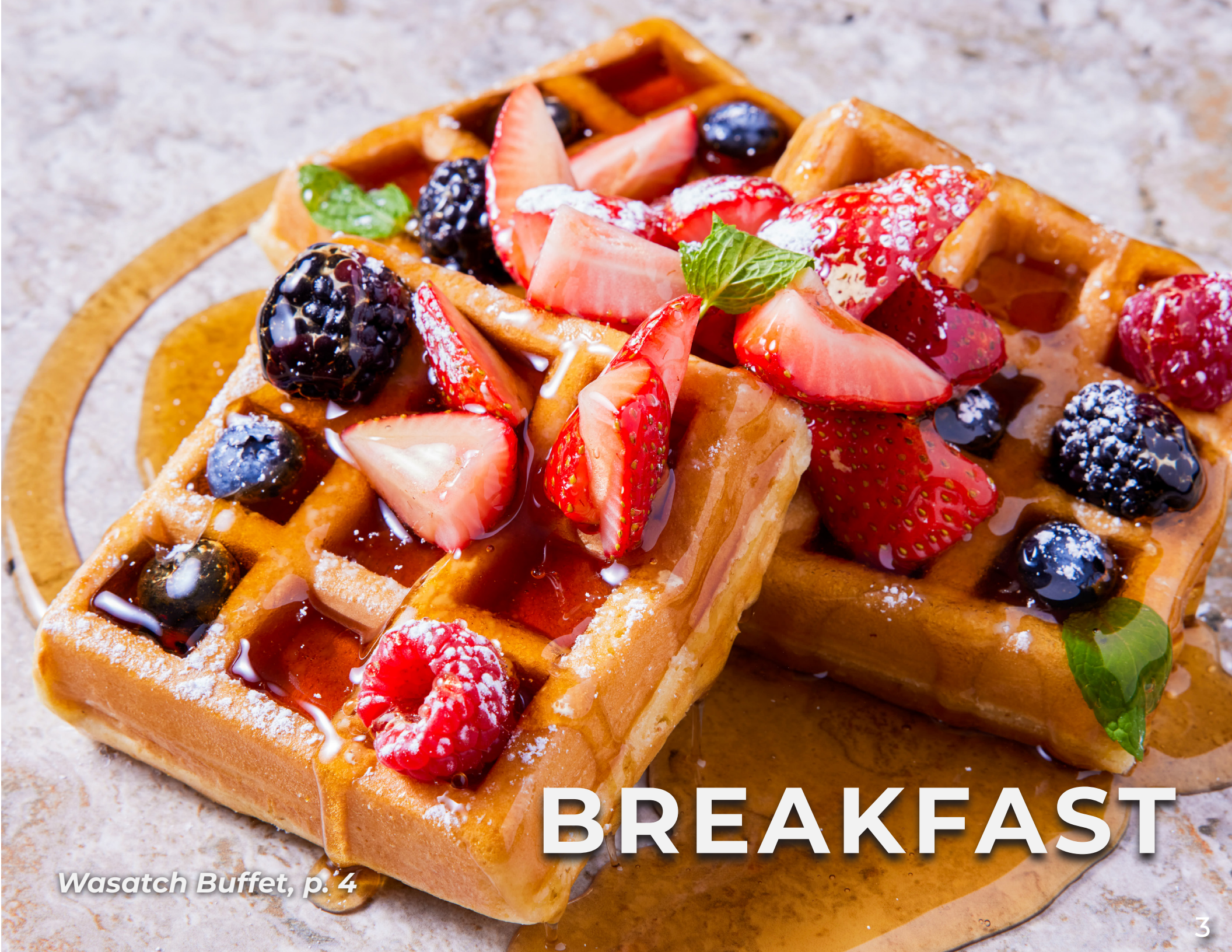
3	Breakfast
5	Boxed Lunch
7	Plated Lunch
9	Buffet Lunch
12	Plated Dinner
15	Buffet Dinner
18	Break Service
20	Hors d'Oeuvres
22	Bar Service



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) ④

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

Vegetables (select one) ④

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

Salads (select one) ④

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 ④
Romaine Lettuce
Cucumbers
Red Onions
Balsamic Vinaigrette

Starches (select one) ④

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

Desserts

Cheesecake
Chocolate Torte ④
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



Beef-and-Sausage Lasagna



Assorted Cheesecakes

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'OEUVRES

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 du 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.



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.



220 West Center Street, Suite 200
Provo, UT 84601
(801) 851-2200
utahvalleycc.com