

CATERING YOUR EXPERIENCE



UTAH VALLEY
CONVENTION CENTER



OVG
OAK VIEW GROUP

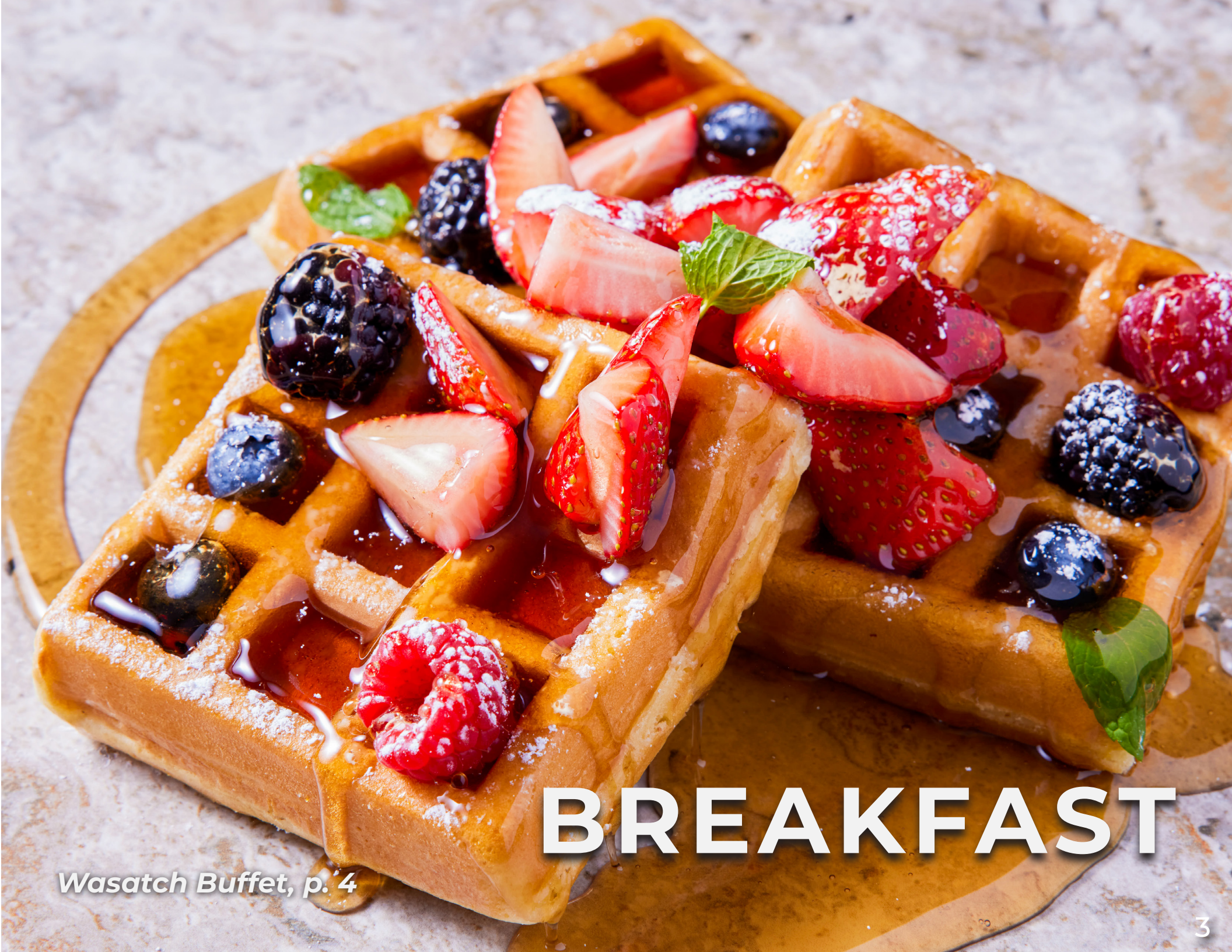
TABLE OF CONTENTS

- 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

19

Y Mountain

- Scrambled Eggs ☒
- French Toast
- Maple Syrup ☒
- Butter ☒
- Breakfast Potatoes ☒
- Seasonal Fresh Fruit ☒
- Vanilla Yogurt ☒
- Honey Granola
- Hickory Smoked Bacon ☒
- Link Sausage ☒

19

Wasatch

- Waffles with Toppings
 - Strawberry Compote
 - Assorted Berries
 - Whipped Cream
 - Maple Syrup
 - Butter
- Scrambled Eggs ☒
- Breakfast Potatoes ☒
- Seasonal Fresh Fruit ☒
- Link Sausage ☒

20



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 18

Sourdough Ciabatta Roll
Honey Ham
Green Leaf Lettuce
Provolone Cheese

Roast Beef and Cheddar 18

Sourdough Ciabatta Roll
Lean Roast Beef
Green Leaf Lettuce
Cheddar Cheese

Smoked Turkey and Swiss 18

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 18

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

Vegetarian Salad 18

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.

For split entrée service, \$2 will be added to the price of each entrée.

Beef Short Rib ☒ **42**

Braised Beef Short Rib
Red Wine Demi Glace

Center Cut Sirloin ☒ **38**

Grilled Sirloin Steak

Pot Roast ☒ **32**

Slow-roasted Choice Tender Beef
Natural Jus

Chicken Mushroom Ragout ☒ **32**

Bone-in Chicken Breast
Mushroom Cream Sauce

Chicken Cordon Bleu ☒ **32**

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

Lemon Rosemary Chicken ☒ **32**

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

Herb-Encrusted Pork Loin ☒ **27**

Herb-encrusted Pork Loin
Apricot Demi Glace

Pan-Seared Salmon ☒ **38**

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

30

- 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

28

- 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

28

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



Mexican Fiesta Buffet

CREATE YOUR OWN LUNCH BUFFET

34



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

Salads (select one) ☒

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

Starches (select one) ☒

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

Vegetables (select one) ☒

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

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

Garden Salad ☒
Romaine Lettuce
Cucumbers
Red Onions
Balsamic Vinaigrette

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.

For split entrée service, \$2 will be added to the price of each entrée.

Beef Short Rib ④ 46

Braised Beef Short Rib
Red Wine Demi Glace

Center Cut Beef Sirloin ④ 46

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

Petite Tender Filet Chimichurri ④ 35

Petite Tender Filet
Chef's Original Chimichurri

Chicken Cordon Bleu ④ 34

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

Chicken Marsala ④ 34

Oven-roasted Bone-in Chicken Breast
Marsala Mushroom Sauce

Lemon Rosemary Chicken ④ 34

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

Herb-Encrusted Pork Loin ④ 30

Herb-encrusted Pork Loin
Apricot Demi Glace

Pan-Seared Salmon ④ 42

Pan-seared Salmon Filet
Lemon Saffron Sauce



Vegetarian Entrees

Stuffed Bell Pepper ④ 30

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

Stuffed Portobello Mushroom ④ 30

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

38

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

37



Beef-and-Sausage Lasagna

36



Assorted Cheesecakes

CREATE YOUR OWN DINNER BUFFET

40

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) 🍴

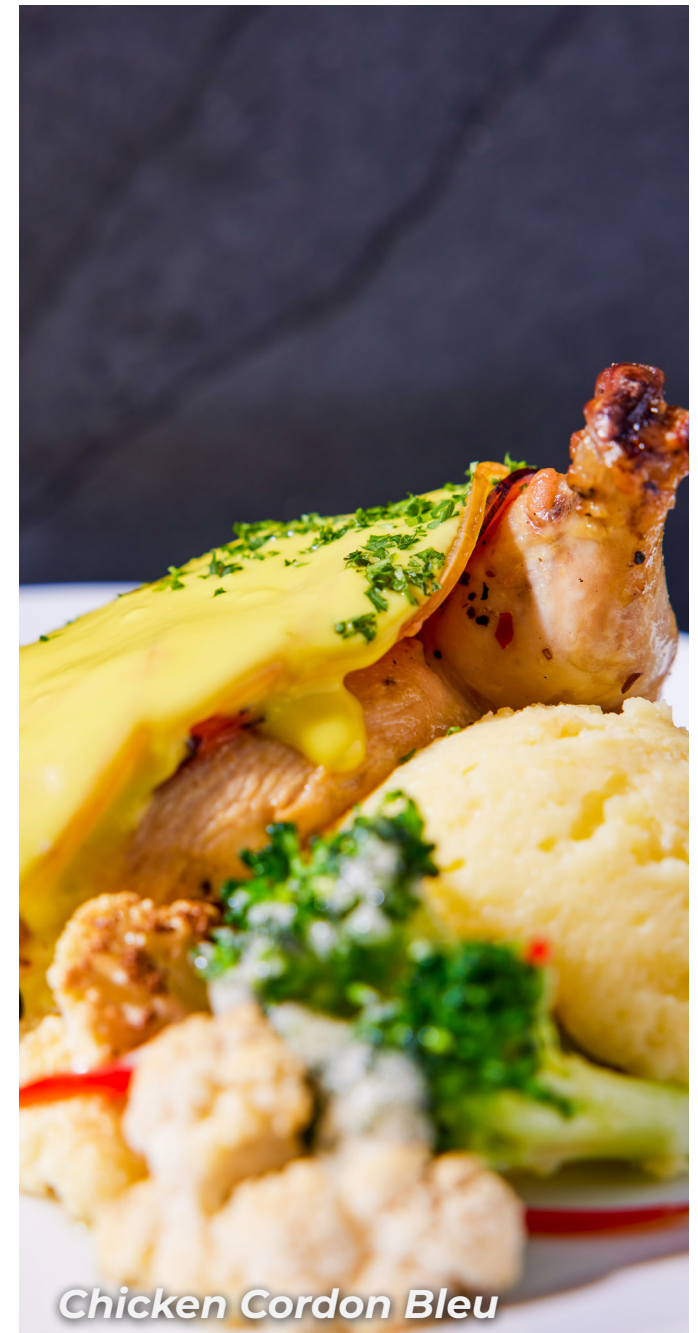
Braised Carrots
Broccoli, Cauliflower, and
Carrots
Sautéed Green Beans
Seasonal Squash
Spaghetti Squash

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

13

Donut Bar

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

12

Healthy Choice

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

10

Ice Cream Bar Break

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

6

Nacho Bar ☒

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

9

Sweet & Salty

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

8

À LA CARTE ITEMS

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

Assorted Bags of Chips and Pretzels	20	Crisp Rice Cereal Treats ☒	40
Assorted Danish	30	Fudge Brownies	40
Assorted Gourmet Donuts	40	Granola Bars	25
Assorted Muffins	30	Ice Cream Bars ☒	40
Assorted Yogurt Cups ☒	32	Jumbo Chocolate Chip Cookies	20
Assorted Snack Packages	36	Chocolate Chip Cookies	15
Bagels and Cream Cheese	40	Lemon Bars	38
Candy Bars ☒	25	Popcorn Machine ☒	14
Cinnamon Rolls	40	Whole Fruit ☒	19



HORS D'OEUVRES

Bruschetta, p. 21



HORS D'OEUVRES

À LA CARTE BEVERAGES

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

Pricing per person.

**Soda assortments may include:*

Antipasto Skewers ☒	30
BBQ Meatballs	23
Bordelaise Meatballs	23
Bruschetta	18
Cheese Tray ☒	25
Chicken Satay ☒	42
Chilled Shrimp ☒	35
Coconut Shrimp	35
Fruit Kabobs ☒	30
Fruit Tray ☒	30
Kalbi Baby Back Ribs ☒	40
Pineapple Tree and 200 Skewers ☒	400
Pork Pot Stickers	23
Southwest Egg Rolls	55
Steak Satay ☒	46
Tandoori Chicken ☒	39
Thai Spring Rolls	27
Turkey Pinwheels	30
Veggie Pinwheels	20
Veggie Tray ☒	20

Bottled Water	3
Sparkling Water	4
Table Water Service	2
Milk	2
Assorted 12 oz. Sodas*	3
Energy Drinks	4
Sport Drinks	4
Bottled Juice	4
Hot Tea (packets)	3
Hot Chocolate (packets)	3

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.

Pricing per gallon

Hot Chocolate	20
Coffee	32
Ice Water	10
Infused Water	15
Orange Juice	40
Apple Juice	30
Cranberry Juice	30
Lemonade	28



BAR SERVICE

ALCOHOLIC BEVERAGES

Domestic Beer

Budweiser
Bud Light

5

Imported Beer and Microbrews

Heineken
Uinta Cutthroat Pale Ale
Uinta Golden Spike Hefeweisen
Uinta Pack It Out IPA

6

White Wine

Kendall Jackson Chardonnay
Barefoot White Zinfandel

9

Red Wine

J. Lohr Seven Oaks Cabernet
Clos do Bois Merlot

9

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

9

Hosted or Non-Hosted Bar

There is a \$300 fee for each bar requested. This includes: 3 hours of service time, 1 bartender, and 1 security attendant. Additional service time is \$75 per additional hour, which will include 1 bartender and 1 security attendant for the additional hour.

For each additional bar, the cost is \$200 and includes 3 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 \$50 per additional hour.

Hosted bars are charged by consumption. For non-hosted bars, 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