UTAH STATE PER DIEM
MENU

UTAH VALLEY CONVENTION CENTER

OVG OAK VIEW GROUP

CATERING YOUR EXPERIENCE

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Indicates gluten-free item. Please note that while we offer gluten-free items, our kitchen is not a dedicated gluten-free facility and cross-contamination may occur.

All prices subject to change and do not include current taxes (7.45% Sales Tax and 1% Restaurant Tax) or Catering Management Charge (22%).

BREAKFAST BUFFET

$18/person

Served with coffee and ice water. Service time of up to 60 minutes.

Utah Valley Continental

Seasonal Fresh Fruit
Assorted Danishes
Assorted Muffins
Banana Loaf Cake
Lemon Loaf Cake
Scones
Yogurt Cups
Orange Juice

Cascade Springs Waffle Breakfast

Waffles
Butter
Maple Syrup
Seasonal Fresh Fruit
Scrambled Eggs
Breakfast Potatoes
Link Sausage
Bacon
Apple Juice

Nebo French Toast Breakfast

French Toast
Butter
Maple Syrup
Seasonal Fresh Fruit
Scrambled Eggs
Breakfast Potatoes
Link Sausage
Bacon
Apple Juice

LUNCH BUFFET

$20/person

Served with lemonade, ice water, and chef's choice of dessert. Service time of up to 75 minutes.

Chicken Cordon Bleu
Tossed Green Salad
House Dressing
Dinner Rolls with Butter
Chicken Cordon Bleu
Supreme Sauce
Normandy Blend Vegetables
Garlic Mashed Potatoes

Smoked Beef Brisket
Tossed Green Salad
House Dressing
Dinner Rolls with Butter
Smoked Beef Brisket
Key Biscayne Vegetables
Mascarpone Mashed Potatoes

Garlic Mushroom Airline Chicken
Tossed Green Salad
House Dressing
Dinner Rolls with Butter
Garlic Mushroom Airline Chicken
Mushroom Sauce
Seasoned Baby Carrots
Saffron Rice Pilaf

Rosemary Apricot Pork Loin
Tossed Green Salad
House Dressing
Dinner Rolls with Butter
Rosemary Apricot Pork Loin
Apricot Glaze
Au Gratin Potatoes
Green Beans

Old-Fashioned Pot Roast
Tossed Green Salad
House Dressing
Dinner Rolls with Butter
Pot Roast
Natural Jus
Garlic Mashed Potatoes
Roasted Root Vegetables

Mexican Fiesta
Tossed Green Salad
Mexican Ranch Dressing
Sliced Chicken
Sliced Steak
Bell Peppers and Onions
Flour Tortillas
Fiesta Corn
Mexican Rice
Salsa
Shredded Cheese
Sour Cream

DINNER BUFFET

$31/person

Served with tossed green salad, house dressing, dinner rolls with butter, lemonade, ice water, and chef's choice of dessert. Service time of up to 75 minutes.

Flat Iron Steak
Flat Iron Steak
Roasted Red Potatoes
Green Beans

Chicken Caprese
Chicken Caprese
Parmesan Bechamel
Rice Pilaf
Key Biscayne Vegetables

Roasted Pork Belly Medallions
Roasted Pork Belly Medallions
Apple Cider Balsamic Glaze
Mascarpone Mashed Potatoes
Green Beans

BREAKS

$5/person

Service time of up to 45 minutes.

Salty & Sweet Break
Grandma's Cookies
Crisp Rice Cereal Treats
Assorted Chips
Bottled Water

Grab & Go Break
Assorted Snack Packs
Assorted Pepsi Products
Bottled Water

Healthy Break
Assorted Yogurt Cups
Whole Fruit
Granola Bars
Bottled Water

Per Diem Beverage Service
Assorted Pepsi Products - $2 each*
Bottled Water - $2 each*
Fresh-brewed Coffee - $26 per Gallon
Hot Chocolate - $26 per Gallon
Ice Water - $8 per Gallon

**Final beverage service cost based on consumption*

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.