

A close-up photograph of several Caprese skewers arranged on a white rectangular plate. Each skewer consists of a cherry tomato, a slice of mozzarella cheese, and a small basil leaf, drizzled with balsamic glaze. In the background, a white bowl filled with more mozzarella balls is visible.

CATERING

M E N U

ATLANTIC CITY
CONVENTION CENTER

WELCOME

We are excited to host you at the Atlantic City Convention Center. This menu has been crafted to compliment your event experience, featuring bold flavors and other regionally inspired favorites.

We are OVG Hospitality, the exclusive caterer for the Atlantic City Convention Center. With an innovative food and beverage approach, our culinarians are committed to crafting fresh and creative high-quality menus with an emphasis on authentic regional flavors that are infused with locally sourced ingredients. OVG has the expertise to deliver incredible guest experiences. We are well versed in the art of successful catering and have provided memorable experiences for multi-million-dollar clients. We at OVG look forward to working together to make your event come to life with an unforgettable culinary experience.

We are honored to serve you and deliver a world-class hospitality experience at the Atlantic City Convention Center. Enjoy!





CONTINENTAL BREAKFAST

*All Breakfast are served with Coffee Service, Orange Juice & Ice Water
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption
25 person minimum | Under minimum additional charges may apply*

Boardwalk Continental

Diced Seasonal Fresh Fruits and Berries
Assortment of Breakfast Pastries
Served with Butter and Jams

Coastal Continental

Diced Seasonal Fresh Fruits and Berries
Assortment of Breakfast Pastries
Served with Butter and Jams
Seasonal Fruit and Yogurt Parfaits

Eye Opener

Seasonal Fruit and Yogurt Parfaits
Healthy Cereals and Granola with Milk (Whole, 2% and Almond)
Hot Steel Cut Oatmeal with Cinnamon, Brown Sugar, Maple Syrup
Diced Seasonal Fresh Fruits and Berries
Assorted Mini Muffins

BREAKFAST ENHANCEMENTS

Baked Bagels

Assorted Baked Bagels (Plain, Sesame, Onion, Cinnamon Raisin)
Served with Assorted Cream Cheese, Butter & Jams

Homemade Jersey Breakfast Sandwich

Pork Roll, Egg and Cheddar on a Brioche Bun
(Also available with Bacon, Ham or Sausage)

Breakfast Burrito

Scrambled Eggs, Cheddar Cheese, Crumbled Sausage, Flour Tortilla
Scrambled Eggs, Cheddar Cheese, Sautéed Vegetables, Flour Tortilla
Served with Sour Cream & Salsa

Individual Cereal Bar

Served with Whole Milk, 2% and Almond Milk

Oats with the Most

Steel Cut Oats with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup
and Seasonal Fresh Berries

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BREAKFAST BUFFETS

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Down the Shore Buffet

Diced Fresh Seasonal Fruit & Berries
Assortment of Breakfast Pastries
Served with Butter and Jams
Fluffy Scrambled Eggs
Home Fried Potatoes
Pork Sausage Links or Patties
Applewood Bacon

**Upgrade to Turkey Sausage and Bacon \$3.50 per person*

BREAKFAST ENHANCEMENTS

OVG Chef's Specialty Quiche

Choice of: Baby Spinach and Roasted Tomato and Cheese,
Smoked Ham and Swiss, or Applewood Bacon and Cheddar

Golden Pancakes or Cinnamon French Toast

Served with warm Maple Syrup

Oats with the Most

Steel Cut Oats with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup
and Seasonal Fresh Berries

Omelet Station

**Chef Attendant Fee: \$200 (one Chef for every 50 guests)*

Prepared to order by our Chefs

Includes Diced Onion, Peppers, Tomatoes, Sliced Mushrooms,
Chopped Spinach, Ham, Cheddar and Swiss Cheese

Add egg whites, egg beaters or organic eggs \$3.00 per person

Waffle Station

**Chef Attendant Fee: \$200 (one Chef for every 50 guests)*

Prepared to order by our Chefs

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PLATED BREAKFAST

*All Breakfast are served with Coffee Service, Orange Juice & Ice Water
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25 person minimum | Under minimum additional charges may apply*

Starting off the Day Right

Cage Free Scrambled Eggs, Home Fried Potatoes
Your choice of Applewood Bacon or Pork Sausage Links or Patties
Served with Country Biscuits and Honey Butter

Hearty Start

Brioche French Toast with Butter and Blackberry Syrup, Home Fried Potatoes
Your choice of Applewood Bacon or Pork Sausage Links or Patties
Served with Country Biscuits and Honey Butter

Wake up

Individual Breakfast Frittatas in Spinach & Tomato or Bacon & Cheddar Flavors
with Home Fried Potatoes and Country Biscuits

Steak and Eggs

Grilled 6oz New York Strip Steak with 2 Scrambled Eggs, Home Fried Potatoes
Your choice of Applewood Bacon or Pork Sausage Links or Patties
Served with Country Biscuits and Honey Butter

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BRUNCH

*Served with Coffee Service, Orange Juice & Ice Water
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption
50 person minimum | Under minimum additional charges may apply*

Brunch Buffet

Assortment of Fresh Fruit Juices
Seasonal Sliced Fruits & Berries
Miniature Danish, Muffins, Croissants
Assorted Bagels, Cream Cheese & Butter

Cage Free Scrambled Eggs
Applewood Smoked Bacon
Country Sausage
Home Fried Potatoes

Mixed Spring Greens, Toasted Almonds, Dried Cranberries
Assorted Dressings
Mediterranean Pasta Salad
Fresh Baked Rolls & Butter

Chicken Marsala, Mushrooms & Marsala Demi
Oven Roasted Salmon, Blistered Tomatoes, Charred Lemon
White Bean & Asparagus Ravioli
Oven Roasted Fingerling Potatoes
Chef's Seasonal Vegetable

Cookies & Brownies

ENHANCEMENTS

Omelet Station

*Chef Attendant Fee: \$200 (one Chef for every 50 guests)
Prepared to order by our Chefs
Includes Diced Onion, Peppers, Tomatoes, Sliced Mushrooms,
Chopped Spinach, Ham, Cheddar and Swiss Cheese
Add egg whites, egg beaters or organic eggs \$3.00 per person

Waffle Station

*Chef Attendant Fee: \$200 (one Chef for every 50 guests)
Prepared to order by our Chefs

Carving Station

*Chef Attendant Fee: \$200 (one Chef for every 50 guests)

Maple Cured Ham

Bourbon Honey Mustard Glaze, Mini Rolls

Roasted Turkey Breast

Cranberry Relish, Pan Gravy, Mini Rolls

Honey Smoked Pork Loin

Apply Chutney, Mini Rolls

Herb Crusted Prime Rib

Au Jus & Horseradish Creme, Mini Rolls

Viennese Dessert Display (minimum 50ppl)

A variety of Cakes, Individual Desserts, Mini Pastries and Dessert Bars

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Cream, Caramel, Hot Fudge,
Candies, Maraschino Cherries and Whipped Cream

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A LA CARTE

BEVERAGE SERVICES

Fresh Brewed Coffee (Regular or Decaffeinated)
Hot Water, Selection of Teas
Fruit Juices (Orange, Cranberry, Apple)
Freshly Brewed Iced Tea or Lemonade

20oz Bottled Water
Bottled Juices
12oz Canned Soda (Coca Cola Brands)
Bottled Gold Peak Teas
Monster Energy Drinks
Dunkin Iced Coffee

BY THE DOZEN

Assorted Breakfast Bakery Items
Gluten Free Bagels and Muffins
Assorted Bagels with Assorted Cream Cheeses
Assorted Fresh Baked Otis Spunkmeyer Cookies
Fresh Baked Brownies or Blondies
Whole Fruit
Cheese Blintzes

Granola Bars
Assorted Candy Bars
Individual Bags of Snacks
Individual Packaged Caramel Corn (Cracker Jacks)
Jumbo Soft Super Pretzel
Individual Ice Cream Novelties

EQUIPMENT

Toaster Fee

Table Top Refrigerator/ Freezer

WATER COOLER SERVICES

Electric Water Cooler with 5 Gallon Container

5 Gallon Container Refill



BREAKS

*All Breaks are Scheduled for up to 1 hour of Unlimited Consumption.
Additional 30 minutes add \$5.00 per person
All Breaks are served with Coffee Service
25 person minimum
Under minimum additional charges may apply*

Sweet Shoppe

Assorted Otis Spunkmeyer Cookies and Brownies

The Bakery

Red Velvet Cupcake, Chocolate on Chocolate Cupcake, Vanilla Bean Cupcake, Lemon Meringue Cupcake, Peanut Butter Cupcake, Jelly Roll Cupcake

Show Time

Season Your Own Fresh Popped Popcorn with Assorted Flavorings
Jumbo Pretzels and a Selection of Mustards
House Made Nachos and Cheddar Cheese Sauce

Re-charge

Build Your Own Trail Mix Bar with Granola, Dried Fruits, Nuts, Chocolate Chips, Chex, Mini Pretzels
Assorted Individual Yogurts
Selection of Seasonal Whole Fruit

ALL DAY BREAK PACKAGE

(Based on up to 8 Hours: Portion controlled based on number of guests)
Water Cooler Services
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Water- Selection of Teas
Assorted Soft Drinks, Iced Tea
AM: Assorted Breakfast Pastries, Diced Seasonal Fruit
PM: Fresh Baked Cookies & Brownies, Assorted Bags of Snacks

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BOXED LUNCH

Boxed Lunches

All boxed lunches are served with Individual Bags of Chips, Apple, Fresh Baked Jumbo Chocolate Chip Cookie and 8oz Bottle of Water.

Turkey and Cheddar

Sliced Turkey Breast, Cheddar Cheese, Lettuce & Tomato, Cranberry Chutney on a Country Brioche Bun

Tavern Ham and Swiss

Sliced Tavern Ham, Swiss Cheese, Lettuce & Tomato, Grained Honey Dijon on a Pretzel Roll

Italian Hoagie

Capicola, Genoa and Provolone, Lettuce, Tomato & Onion, on a Hoagie Roll

Turkey BLT

Oven Roasted Turkey, Bacon, Lettuce & Tomato, Roasted Garlic Aioli on a Brioche Bun

Housemade Jersey Tuna

Tuna Salad (Albacore Tuna, Onion, Celery, Mayo), Lettuce & Tomato, on an Onion Roll

OVG Vegetarian Wrap

Roasted Black Bean Hummus, Roasted Zucchini, Yellow Squash, Red Peppers, Heirloom Tomato, Spring Mix in a Spinach Wrap

Roasted Top Sirloin

Peppered Arugula, Pepper Jack Cheese, Lettuce & Tomato, Horseradish Aioli on an Onion Roll

Grilled Chicken Caesar Salad Wrap

Romaine Lettuce, Grilled Chicken, Shaved Parmesan Cheese, Caesar Dressing in a Sun-dried Tomato Wrap

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Ice Water | 25 person minimum | Under minimum additional charges may apply

Corner Store Deli

Garden Salad with Ranch and Balsamic Dressings
Red Bliss Potato Salad or Vegetable Slaw

Choice of Three:

Turkey and Cheddar
Tavern Ham and Swiss
Italian Hoagie
Turkey BLT
Housemade Jersey Tuna
OVG Vegetarian Wrap
Roasted Top Sirloin
Grilled Chicken Caesar Salad Wrap

Served with Pickle Tray, Assorted Condiments
Sea Salt and Cracked Black Pepper House Made Chips

Assorted Cookies and Brownies

Soup, Salad, Pasta Buffet

Country Vegetable Soup
Fresh Baked Rolls & Butter, Crackers

Garden Salad Bar
Spring Mix, Chopped Romaine Hearts, Grape
Tomatoes, Peppers, Cucumbers, Carrots, Sliced
Mushrooms, Chick Peas, Beets, Shredded Cheese,
Croutons Served with Ranch, French, and Balsamic
Vinaigrette Dressings

Pasta Trio
Penne Ala Vodka
Pasta Primavera
Rigatoni Bolognese
Served with Garlic Bread, Parmesan Cheese, Red
Pepper Flakes

Assorted Cookies & Brownies

On the Boards

Garden Salad with Ranch and Balsamic Dressings
Red Bliss Potato Salad

Build Your Own Cheese Steaks
Chicken and Beef Steak
Served with Cheese Sauce, Fried Peppers & Onions,
Mushrooms, Appropriate Condiments

All Beef Hot Dogs Served with Sauerkraut

Steak Fries

Assorted Cookies and Brownies

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BREAKFAST

BRUNCH

A LA CARTE

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LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Ice Water | 25 person minimum | Under minimum additional charges may apply

CHEF'S SIGNATURE DAILY BUFFETS

MONDAY BUFFET

Garden Salad with Ranch and Balsamic Dressings
Southern Style Coleslaw
Fresh Baked Rolls & Corn Bread
Southern Fried Chicken (8-Cut)
BBQ Pulled Pork
Chef's Famous Mac-n-Cheese
Green Beans with Blistered Tomatoes, Balsamic Drizzle
Seasonal Cobbler

TUESDAY BUFFET

Spring Mix Salad with Tomato-Cilantro Vinaigrette Mexican
Corn Black Bean Salad: Fresh Corn, Peppers and Black Beans
in a Light Vinaigrette Dressing
Tri Color Tortilla Chips
Make your Own Taco or Fajita
Seasoned Taco Beef & Chicken Strips
Served with Corn Taco Shells, Flour Tortillas, Salsa, Guacamole,
Roasted Peppers & Onions, Diced Tomato, Shredded Lettuce,
Sour Cream, Jack and Cheddar Cheese
Mexican Rice
Crispy Cinnamon Churros

WEDNESDAY BUFFET

Caesar Salad
Italian Pasta Salad
Fresh Baked Rolls & Butter
Tuscan Chicken, Sun-dried Tomato & Spinach
Lemon Pepper Salmon, Grain Mustard Creme
Mashed Potatoes
Steamed Broccoli
Assorted Italian Cookies & Cannoli's

THURSDAY BUFFET

Garden Salad with Ranch and Balsamic Dressings
Tomato & Cucumber Salad
Fresh Baked Rolls & Butter
Spinach Stuffed Flounder, Champagne Tarragon Cream Sauce
Roasted Sirloin, Mushroom Demi
Roasted Herb Potatoes
Mediterranean Vegetables
Assorted Mini Pastries

FRIDAY BUFFET

Garden Salad with Ranch and Balsamic Dressings
Greek Orzo Salad
Fresh Baked Rolls & Butter
Peach Balsamic Grilled Chicken
Roasted Cod, Sun-dried Tomato, Lemon Basil Butter
Wild Rice
Steamed Vegetable Melody
Mini Cheesecake Bites

LUNCH BUFFET ENHANCEMENTS

Soup Du Jour

Jersey Corn Chowder
Tomato Basil
Minestrone
Country Vegetable
Chicken Tortilla Soup

Pasta del Giorno

Penne ala Vodka
Pesto Creme
Pomodoro with Eggplant Cappanata
Broccoli Alfredo Rigatoni

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PLATED LUNCHEON

Served with Bread Basket, Coffee Service, Ice Water

SALADS: CHOOSE 1

Classic Caesar Salad with Shaved Parmesan and Peppercorn Caesar Dressing

Fresh Garden Salad with Grape Tomatoes, Shaved Carrots, English Cucumber, Radishes, House Made Balsamic Vinaigrette

Chevre & Apricot Salad: Mixed Greens, Sun-dried Apricots, Almonds, Fresh Chevre (Goat Cheese), Raspberries, Mango Citrus Dressing

ENTREES: CHOOSE 1

All served with appropriate Seasonal Starch and Vegetables

Cheese Manicotti with a Red Pepper Mascarpone Sauce

Vegetable Wellington with Balsamic Glaze, Basil Oil and Red Pepper Coulis

Rosemary Grilled Chicken Breast with a Roasted Red Pepper Demi

Pan Seared Chicken Breast with a Light Tomato Jus

Grilled Pork Loin with a Sweet Onion Madeira Sauce

Red Wine Marinated Flat Iron Steak (6oz)

Airline Chicken Saltimbocca

Lemon Pepper Salmon

DESSERT: CHOOSE 1

New York Cheesecake

Red Velvet Cake

Lemon Raspberry Cake

Chocolate Cake

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COLD PLATED LUNCHEON

*Served with Bread Basket, Coffee Service, Ice Water
25 person minimum | Under minimum additional charges may apply*

SOUP DU JOUR: CHOOSE 1

Jersey Corn Chowder
Minestrone
Loaded Broccoli and Cheddar Soup
Atlantic Seafood Bisque
Sausage and Kale Soup

ENTREES: CHOOSE 1

Wedge Salad

Wedge of Iceberg Lettuce, Crumbled Blue Cheese, Bacon Lardons,
Caramelized Onions and Grape Tomatoes with a Smoky Ranch Vinaigrette

Classic Cobb

Romaine Lettuce topped with Grilled Chicken, Hard Boiled Eggs, Bacon,
Tomatoes, Shredded Carrots, Cucumbers and Cheddar Cheese with a
Creamy Avocado Dressing

Grilled Chicken Caesar

Crisp Romaine, Shaved Parmesan, Home Style Croutons,
Grilled Chicken Breast with a Classic Caesar Dressing

Chateaubriand Salad

Sliced Beef Tenderloin with Grape Tomatoes, Red Onions and Aged Cheddar
Cheese over a bed of Arugula with a Lemon Vinaigrette

DESSERT: CHOOSE 1

New York Cheesecake
Red Velvet Cake
Lemon Raspberry Cake
Chocolate Cake

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BREAKFAST

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RECEPTIONS

Sliced Seasonal Fruit Platter

Chef's Assortment of Seasonal Fresh Fruit and Berries

Served with Greek Yogurt Honey Dip

Small Platter (serves 25)

Medium Platter (serves 50)

Large Platter (serves 100)

Deluxe Crudite & Dip Platter

Chef's Assortment of Seasonal Fresh Vegetables

Served Chipotle Ranch & Bleu Cheese Dressings and Red Pepper Hummus

Small Platter (serves 25)

Medium Platter (serves 50)

Large Platter (serves 100)

Deluxe Imported & Domestic Cheese Platter

Display of Local and Regional Cheeses with Assorted Crackers,

Flat Breads, Pommery Mustard

Small Platter (serves 25)

Medium Platter (serves 50)

Large Platter (serves 100)

Roasted Vegetable Platter

Grilled & Roasted Vegetables: Zucchini, Squash, Eggplant, Assorted

Peppers, Asparagus, Artichokes & Red Onion with Hummus & Pita Chips

Small Platter (serves 25)

Medium Platter (serves 50)

Large Platter (serves 100)

Italian Antipasto Display

Cured Meats: Capicola, Genoa Salami, Prosciutto, Mortadella

Italian Cheeses: Fresh Sliced Mozzarella, Gouda, Sharp Provolone,

Parmigiano-Reggiano

Roasted Mediterranean Vegetables: Zucchini, Squash, Mushrooms,

Assorted Peppers, Asparagus, Marinated Artichokes, Assorted Olives

Assorted Italian Hearty Breads & Crostinis

Small Display (serves 25)

Medium Display (serves 50)

Large Display (serves 100)

Shrimp Cocktail Display

Individual Ice Cold Jumbo Shrimp with Cocktail Sauce, Remoulade Verde, Lemon Wedges

Add Half Shell Clams, Oysters or Snow Crab Claws with appropriate sauces

@ Market Price

Flat Bread Display

Assortment of Roasted Tomato and Basil with Mozzarella & Balsamic Glaze, Barbecued Chicken & Aged Cheddar and Smoked Salmon & Chevre Cheese with Fresh Dill. All served on Naan Breads

Viennese Dessert Display (minimum 50ppl)

A variety of Cakes, Individual Desserts, Mini Pastries and Dessert Bars

Ice Cream Sundae Bar (minimum of 25ppl)

Chocolate Vanilla and Strawberry Ice Creams, Caramel, Hot Fudge, Candies, Maraschino Cherries and Whipped Cream

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BUTLER PASSED HOR D'OUERVES

Sold by 50 pieces each

Classic Tomato Bruschetta

Spanakopita

Vegetable Spring Roll

Cocktail Franks

Mini Stuffed Potato Skins with Cheddar & Bacon

Shrimp, Chicken or Pork Pot Sticker with Ponzu

Edamame & Truffle Dumpling

Fig and Onion Phyllo Tart

Arancini Rice Balls with Marinara

Baked Brie Tart with Dark Cherry Gastrique Chicken

Chicken Saltimbocca Skewer

Buffalo Chicken Meatball

Smoked Salmon Boursin on English Cucumber

Seared Ahi Tuna, Wasabi Pancake

Shrimp and Scallop Ceviche Shooter

Bacon Wrapped Scallop

Filet Mignon on Black Bread with Horseradish Creme

Mini Crab Cake with Red Pepper Coulis

Argentine Beef Empanadas with Avocado Cream

Cheese Steak Egg Rolls with Chipotle Ketchup

Smoked Chicken Cornucopia with Avocado Cream

Beef Sirloin Satay

Coconut Shrimp

Beef Wellingtons

Smoked BBQ Pulled Pork Biscuit

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ACTION STATIONS

There is a \$200 Chef Attendant Fee. Requires One Chef Attendant for every 150 people.

Pasta Station

Pasta: Penne, Farfalle, Cavatappi, Rigatoni, Cheese Tortellini

Sauces: Roasted Tomato Sauce, Alfredo Sauce, Vodka Tomato Cream, Pesto Cream or Wild Mushroom Ragout

Proteins: Italian Sausage, Grilled Chicken

Grated Parmesan Cheese, Pepper Flakes and Garlic Bread Sticks

Add: Grilled Shrimp (Market Price)

Mashed Potato Bar

Served in a Mini Plastic Martini Glass

Mashed Yukon Gold's and Mashed Sweet Potato

Sautéed Mushroom Duxelle, Demi-Glace, Chopped Broccoli, Scallions, Apple Smoked Bacon Bits, Shredded Cheddar, Candied Walnuts, Mini Marshmallows, Brown Sugar, Sour Cream, and Butter

Taco Station

Choice of: Pork Carnitas, Grilled Chicken Breast or Ground Beef

Warm Soft Taco Shells and Crispy Taco Shells

Toppings to Include: Diced Tomato, Lettuce, Black Beans, Monterey Jack Cheese, Queso Fresco, Guacamole, Salsa, Sour Cream, Taco Sauce, Sriracha Sauce, Chopped Cilantro & Limes

Add: Grilled Shrimp (Market Price)

Shrimp & Grits Station

Served in a Mini Plastic Martini Glass

Stone-Ground Grits, Tasso Ham, Roasted Corn, Tomato, Mushrooms, Cheddar Cheese, Mini Corn Muffins

Maryland Crab Cake Station

Jumbo Lump Crab Cakes, Pan Seared to order

Lemon Curry Vinaigrette, Remoulade, Mini Brioche Buns

Pacific Stir Fry Station

Select one: Tempura Chicken or Marinated Beef

Sautéed with Cabbage, Carrots, Red Onions, Bell Peppers, and Broccoli

Served with Lomein in a Sweet and Spicy Sauce

Mini Takeout Containers, Chopsticks and Fortune Cookies

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CARVING STATIONS

There is a \$200 Chef Attendant Fee. Requires One Chef Attendant for every 150 people.

Honey Smoked Pork Loin with Apple Chutney | (serves 20)

Smoked Virginia Bone-In Ham, Money Mustard Sauces & Spiced Pineapple Chutney | (serves 30)

Slowly Herb Roasted Turkey Breast with Cranberry Relish and Pan Gravy | (serves 30)

Salmon Wellington | (serves 25)

Salmon with Wild Rice, Sautéed Spinach and Red Peppers wrapped in a Puff Pastry Shell with a Scallion Cream Sauce

Fire Roasted Flank Steak with Chimichurri | (serves 20)

Beef Brisket with Whole Grained Mustard | (serves 20)

Herb Crusted Prime Rib of Beef with Au Jus and Horseradish Creme | (serves 20)

Pepper Crusted Whole Roasted Beef Tenderloin with Port Wine Demi-Glace | (serves 20)

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PLATED DINNER

**Served with Bread Basket and Butter, Coffee Service, Ice Water*

SALADS: CHOOSE 1

Classic Wedge Salad: Romaine Wedge, Bacon, Wild Wonder Tomatoes, Cracked Black Pepper, Bleu Cheese Creme

Classic Caesar Salad: Romaine with Shaved Parmesan, Croutons, Peppercorn Caesar Dressing

Fresh Garden Salad: Baby Mixed Greens with Grape Tomatoes, Julienned Carrots, English Cucumbers, Radishes, House Made Balsamic Vinaigrette

Gorgonzola & Pear Salad: Baby Spring Mix, Honey-Roasted Pears, Craisins, Gorgonzola, Candied Walnuts, with a Champagne Vinaigrette

Baby Spinach nestled in Bibb & Lolla Rosa Lettuce, Aged Chevre, Sweetie Peppers, Butternut Squash, Champagne Sun-dried Tomato Vinaigrette

ENTREES: CHOOSE 1

All served with appropriate Seasonal Starch and Vegetables

Vegan Roasted Vegetable Wellington

Pan Roasted Euro Chicken Breast stuffed with Roasted Tomato and Mozzarella Cheese & Buerre Rouge Sauce

Rosemary seared Euro Chicken Sautéed Local Wild Mushroom and Asparagus, Kalamata Olives in a Port Wine Demi-Glace

Grilled Teriyaki Salmon Fillet with Pineapple Chutney

Walnut Crusted Salmon

Garlic Herb Crusted Roast Prime Rib, with Au Jus and Horseradish Creme

DESSERT: CHOOSE 1

Tiramisu: Ladyfingers Soaked with Coffee Liquor and Layered with a Delicious Mascarpone Mousse

Trilogy Chocolate Cake: A Combination of White & Dark Chocolate Mousse with a thin layer of Chocolate Crunch

Red Berry & Mascarpone Cake: Vanilla Cake with layered Raspberry and Mascarpone Mousse

Vanilla Bourbon Cake: Sponge Cake with Vanilla Syrup and Tahitian Vanilla Bean Mousse

Pan Seared Mahi Mahi with Porcini Mushroom Demi

Filet Mignon with Glazed Carrots, Caramelized Cippolini Onions, Bearnaise Sauce

Pistachio Crusted Rack Of Lamb with Dark Cherry Gastrique

European Chicken Breast with Jumbo Lump Crab Meat and a Lemon Tarragon Cream

Filet Mignon with Cabernet Demi Paired with 4oz Crab Cake or 2 Jumbo Shrimp

Herb Crusted Filet Mignon Paired with Lobster Tail, Lemon Garlic Compound Butter

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BRUNCH

A LA CARTE

BREAKS

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DINNER BUFFETS

All Buffets are served with Fresh Baked Rolls & Butter, Coffee Service, Iced Tea & Ice Water | 25 person minimum | Under minimum additional charges may apply

The Main Course Buffet

SOUP: CHOOSE 1

Jersey Corn Chowder
Minestrone
Loaded Broccoli and Cheddar Soup
Atlantic Seafood Bisque
Sausage and Kale Soup

SALADS: CHOOSE 1

Classic Caesar Salad with Shaved Parmesan and Peppercorn Caesar Dressing
Garden Salad with Grape Tomatoes, Shredded Carrots and Cucumbers with House Made Balsamic Vinaigrette

ENTREES: CHOOSE 2

Seared European Chicken Breast with an Heirloom Tomato Jus
Tomato and Mozzarella Stuffed European Chicken Breast with Herb Buerre Rouge
Cinnamon Seared Pork Loin with Granny Smith Apples and Shitake Mushrooms
Balsamic Fire Braised Flank Steak
Sunday's Sliced Pot Roast
Teriyaki Salmon with a Ginger Citrus Glaze
Lemon Pepper Salmon with a Citrus Yogurt Drizzle
Blackened Catfish with Mango Salsa

SIDES: CHOOSE 1

Yukon Smashed Potatoes
Rosemary Roasted Red Skin Potatoes
Potatoes Au Gratin
Wild Rice Pilaf
Quinoa with Roasted Vegetable

VEGETABLES: CHOOSE 1

Garlic Roasted Broccoli and Cauliflower
Lemon Pepper Asparagus
Balsamic Roasted Mediterranean Blend
Bacon Braised Brussel Sprouts with Pearl Onions

DESSERT

Cakes, Dessert Bars And Mini Pastries

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BREAKFAST

BRUNCH

A LA CARTE

BREAKS

LUNCH

RECEPTIONS

DINNER

BEVERAGES

POLICIES



DINNER BUFFETS

*All Buffets are served with Fresh Baked Rolls & Butter, Coffee Service, Iced Tea & Ice Water
25 person minimum | Under minimum additional charges may apply*

Italiano Tour

Classic Caesar Salad
Roma Tomatoes, Fresh Basil with Buffalo Mozzarella
Traditional Antipasto Meats and Cheeses
Wild Mushroom Ravioli in a Light Truffle Cream
Pan Seared Chicken with Roasted Asparagus, Kalamata Olives and
Roasted Peppers in a Rosemary Port Wine Sauce
Beef Saltimbocca with Sage and Prosciutto
Sautéed Green Beans with Roasted Onions
Smashed Potatoes
Italian Breads and Garlic Bread Sticks
Mini Cannolis Tiramisu and Dessert Bars

South Jersey Beach Barbecue

Chicken Corn Chowder
Health Slaw
German Potato Salad
Paella with Andouille Sausage
Lemon Herb Roasted Chicken 8-Cuts
Spicy Brown Sugar Grilled Ribs
Steamed Clams with Drawn Butter and Mignonette Sauce
Herb Crusted Fingerling Potatoes
Husk Grilled Corn on the Cobb with Cilantro Lime Butter
Cornbread Apple, Cherry and Blueberry Pies

** Denotes price based on guaranteed count | All Prices are Subject to Change.
Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*

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BEVERAGE SERVICE

HOSTED BAR SERVICE

Charges are measured by consumption and applied to master account.

CASH BAR

Beverages available for guest purchase.

A minimum of \$800 per bar revenue must be generated otherwise a charge of \$225.00 per bartender will be imposed. (Recommend 1 bartender per 100 people)

HOUSE BRANDS OFFERED

New Amsterdam Vodka, Cruzan Rum, Jose Cuervo Gold, New Amsterdam Gin, J&B Scotch, Jack Daniels Bourbon
Heineken, Yuengling, Coors Light, Miller Lite, Budweiser, Bud Light, O'Douls
Non-Alcoholic
Selection of House Wines: Canyon Road Cabernet Sauvignon, Chardonnay, White Zinfandel

PREMIUM AND TOP SHELF OPTIONS AVAILABLE

Please inquire with your Catering Sales Representative.

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POLICIES + PROCEDURES

EXCLUSIVITY

OVG Hospitality maintains the exclusive right to provide all food and beverage and concession services at the Atlantic City Convention Center. Any exceptions must be requested in writing and obtain written approval prior to the event.

Food items may not be removed from the premises. Prepared food may be donated under regulated conditions to agencies feeding the underprivileged at OVG's sole discretion.

CONTRACTS/ BEO'S

An endorsed copy of the Catering Service Agreement and Banquet Event Order must be returned to OVG Hospitality to execute your event. The endorsed contract, with outlined terms, is the entire agreement between client and OVG Hospitality. Payment must be received as outlined by catering service agreement. Event menus are to be selected and detailed no less than 30 days prior to event date. Menu changes requested less than two weeks prior to the event may (or may not) be accepted at the discretion of OVG Hospitality. Signed banquet event orders are to be returned two weeks prior to event date to guarantee all event details.

MENU SELECTIONS

Our menu packet is complete. Over the years we have custom created sample menus that have included your suggestions, family recipes, dietary needs, local specialties and industry trends. Our culinary team is pleased to discuss how we can work together to create the perfect event menu.

OVG Hospitality is happy to accommodate special dietary requests during the menu planning process. OVG will automatically prepare 1% vegetarian plated menu selections. Special requirements that are made day of the event may be subject to additional master account charge.

OVG is committed to preparing menus focused on sourcing locally. To maintain this focus some products may be substituted based on seasonal and regional availability.

PRICING

A good faith food and beverage estimate will be provided during the pre-planning stages. OVG reserves the right to make product substitutions based on market prices.

PRESENTATION

Meeting Rooms - China service and black table linens are standard presentation. High-grade disposable products may be used on casual meal functions or at the request of the client.

Exhibit Halls - High-grade disposable products with the exception of plated meals. If client requests china service within Exhibit Halls, an additional per person cost of \$2.00++ will be added to the banquet event order.

Your OVG professional is available to arrange all floral, décor, and entertainment services – additional fees apply.

SPECIAL EVENTS

Some "special events" those with a guarantee of 1000 people or more and other complex event details require customized menus and may be subject to earlier guarantee dates and advance deposits. If an extraordinary use of equipment and china is required for your event, additional rental charges/fees may apply. A OVG catering representative is available to discuss the "special event" in greater detail.

GUARANTEES

A final guarantee is required 3 business days prior to all food and beverage events. If client fails to provide a final guaranteed number at the required time, OVG will prepare based on the estimated attendance specified in the banquet event order. Billing is determined by final guarantee or actual number in attendance whichever is greater. The final guarantee may be increased inside guaranteed date with a 5% surcharge.

Guaranteed counts shall not exceed the maximum function room capacity.

For all meal functions over 1000ppl, the preliminary guarantee is due 14 business days in advance and final guarantee is due 7 business days in advance and cannot increase more than 50% of preliminary guarantee.

BEVERAGE SERVICE

The New Jersey and Atlantic City Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises.

LABOR | STAFFING

Catering personnel are scheduled for each meal period. These shifts include setup, service and breakdown. (Events requiring additional service will incur fees our catering professional can discuss these instances and fees.) On the day of the event, if the start or end time is adjusted by 30 mins or more, an additional labor charge may apply. Charges may also apply to pre/post stand by time. There will be an automatic labor fee for F&B service or preparatory days on all Federal and State Holidays.

FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES

If the above services are required, arrangements must be made with your OVG team member at least 4 weeks in advance of the start of the event. Additional fees apply.

MANAGEMENT CHARGE AND TAX

All catered events are subject to a 23% management charge. 16% of management charge is distributed to employees who perform services in connection with the catered event. The remaining 7% 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 administration of the catered event and is not charged in lieu of a tip. Current state and local sales taxes, laws and regulations apply unless client is a tax exempt entity. If client is a tax exempt entity in the state in which the facility is located, a tax exempt certificate must be provided to the appropriate OVG team member in order for the client to be relieved of any state and local sales tax requirements.

BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed banquet event orders. All functions are to be paid in full 3 business days prior to the event. If there are any questions regarding your final invoice you have 3 business days from the date of the invoice submitted to rectify any disputes.

All money due to OVG Hospitality will accrue 1.5% interest from 30 days post the invoice date. Additionally, cost associated with the collection and enforcement of the contracted services will be absorbed by the client.

CANCELLATION

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 of 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.

OPEN DOOR CONCESSIONS STAND

There is a \$750.00 setup fee per concession/per day. If the food & beverage minimum is met the setup fee will be waived per concession/per day.

- Portable Food Court Concessions, \$1,500 Food & Beverage Minimum
- Portable Coffee Cart, Concession Stands - \$800 Food & Beverage Minimum
- Atrium Snack Bar - \$800 Food & Beverage Minimum
- Bar Service- \$800 Minimum

\$225 bartender fee per four hours (\$35.00 for each additional hour) if sales do not exceed \$800 per bartender

FOOD AND NON ALCOHOLIC BEVERAGE SAMPLING POLICY

All food and non-alcoholic beverage samples brought into the Atlantic City Convention Center are required to have written approval from OVG Hospitality prior to the event and in connection with the following guidelines.

- May only distribute sample of food and non-alcoholic beverages that the company/ organization produces or sells. Samples are limited to food: 2oz portions. Non alcoholic beverages, 4oz portions
- Your OVG professional will provide a sampling form to begin the approval process. The form does require a COI naming OVG Hospitality, Atlantic City Convention Center as additional insures

Lack of compliance of any of the sampling policies may result in termination of sampling for the remainder of the event.