

CATERING

MENU

ATLANTIC CITY
CONVENTION CENTER

WELCOME

We are thrilled to have you at the Atlantic City Convention Center. This menu has been thoughtfully designed to enhance your event experience, showcasing bold flavors and other beloved regional favorites.

OVG Hospitality, is the exclusive catering partner for the Atlantic City Convention Center. Our innovative approach to food and beverage focuses on crafting fresh, creative, and high-quality menus that highlight authentic regional flavors, all infused with locally sourced ingredients delivering incredible guest experiences, we are adept in the art of successful catering.

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



OVG Hospitality



CONTINENTAL BREAKFAST

All breakfast options include one hour of Coffee Service, Orange Juice, & Iced Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

Boardwalk Continental | $16.95 per person Diced Seasonal Fresh Fruits and Berries Assortment of Breakfast Pastries Served with Butter and Jams

Coastal Continental | $19.95 per person
Diced Seasonal Fresh Fruits and Berries
Assortment of Breakfast Pastries
Served with Butter and Jams
Seasonal Fruit and Yogurt Parfaits

Eye Opener | $26.95 per person
Diced Seasonal Fresh Fruits and Berries
Seasonal Fruit & Yogurt Parfaits
Healthy Cereals and Granola with Milk (Whole, 2%, Almond)
Hot Steel Cut Oatmeal with Cinnamon, Brown Sugar, Maple Syrup
Assorted Mini Muffins

BREAKFAST ENHANCEMENTS

Baked Bagels | $42.00 dozen
Assorted Baked Bagels (Plain, Sesame, Onion, Cinnamon Raisin)
Served with Assorted Cream Cheese, Butter & Jams

Homemade Jersey Breakfast Sandwich | $73.00 dozen
Pork Roll, Egg and Cheddar on a Brioche Bun
(Also available with Bacon, Ham or Sausage)

Individual Cereal Bar | $6.50 per person
Served with Whole Milk, 2% and Almond Milk

Oats with the Most | $10.00 per person
Steel Cut Oats with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup and Seasonal Fresh Berries

Prices are determined based on a guaranteed count. All prices are subject to change. A 23% management charge and a 6.625% state sales tax will apply.

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BREAKFAST BUFFETS

All breakfast options include one hour of Coffee Service, Orange Juice, & Iced Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

Down the Shore Buffet | $27.99 per person
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 $4.00 per person*

BREAKFAST ENHANCEMENTS

OVG Chef's Specialty Quiche | $7.00 each
Choice of: Baby Spinach and Roasted Tomato and Cheese, Smoked Ham and Swiss, or Applewood Bacon and Cheddar

Golden Pancakes or Cinnamon French Toast | $7.00 per person
Served with warm Maple Syrup

Oats with the Most | $10.00 per person
Steel Cut Oats with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup and Seasonal Fresh Berries

Omelet Station | $14.00 per person
Chef Attendant Fee: $300 (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

Oats with the Most | $14.00 per person
Chef Attendant Fee: $300 (one Chef for every 50 guests)
Prepared to order by our Chefs

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PLATED BREAKFAST

All breakfast options include one hour of Coffee Service, Orange Juice, & Iced Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

Starting off the Day Right | $19.99 per person
Cage Free Scrambled Eggs, Home Fried Potatoes
Your Choice of Applewood Bacon or Pork Sausage Links or Sausage Patties
Served with Country Biscuits and Honey Butter

Hearty Start | $24.99 per person
Brioche French Toast with Butter and Blackberry Syrup, Home Fried Potatoes
Your choice of Bacon or Sausage
Served with Country Biscuits and Honey Butter

Wake up | $22.99 per person
Individual Breakfast Frittatas in Spinach & Tomato or Bacon & Cheddar Flavors
Home Fried Potatoes
Served with Country Biscuits and Honey Butter

Steak and Eggs | $38.99 per person
Grilled 6oz New York Strip Steak with 2 Sunny Side Eggs, Home Fried Potatoes
Your choice of Bacon or Sausage
Served with Country Biscuits and Honey Butter

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A LA CARTE

BEVERAGE SERVICES

Fresh Brewed Coffee (Regular or Decaffeinated)	$55.00 per gallon
Hot Water, Selection of Teas	$55.00 per gallon
Fruit Juices (Orange, Cranberry, Apple)	$48.00 per gallon
Freshly Brewed Iced Tea or Lemonade	$48.00 per gallon
20oz Bottled Water	$5.00 each
Bottled Juices	$5.00 each
12oz Canned Soda (Coca Cola Brands) ®	$4.00 each
Bottled Gold Peak Teas®	$7.00 each
Monster Energy Drinks ®	$7.00 each
Dunkin Iced Coffee ®	$7.00 each

BY THE DOZEN

Assorted Breakfast Bakery Items	$42.00 per dozen
Gluten Free Bagels and Muffins	$44.00 per dozen
Assorted Bagels with Assorted Cream Cheeses	$42.00 per dozen
Assorted Fresh Baked Otis Spunkmeyer Cookies,	$38.00 per dozen
Fresh Baked Brownies or Blondies	$38.00 per dozen
Whole Fruit	$27.00 per dozen
Granola Bars	$22.00 per dozen
Assorted Candy Bars	$37.00 per dozen
Individual Bags of Snacks	$32.00 per dozen
Individual Packaged Caramel Corn	$32.00 per dozen
Bavarian Pretzel	$50.00 per dozen
Individual Ice Cream Novelties	$57.00 per dozen

EQUIPMENT

Toaster Fee	$30.00 per toaster
Table Top Refrigerator/ Freezer	$150.00 per each day

WATER COOLER SERVICES

Electric Water Cooler with 5 Gallon Container	$150.00 per day
5 Gallon Container Refill	$35.00 each

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BREAKS

All break options include one hour of Coffee Service & Ice dWater. A small group fee of $95 will apply to all functions with a guarantee less than 25.

Sweet Shoppe | $13.50 per person
Assorted Otis Spunkmeyer Cookies and Brownies

Re-charge | $17.99 per person
Build Your Own Trail Mix Bar with Granola, Dried Fruits and Nuts, Chocolate Chips, Chex, Mini Pretzels
Assorted Yogurts
Selection of Seasonal Whole Fruit

Show Time | $18.99 per person
Season Your Own Fresh Popped Popcorn with Assorted Flavorings
Bavarian Pretzels and a Selection of Mustards
House Made Nachos and Cheddar Cheese Sauce

The Bakery | $22.99 per person
Red Velvet Cupcake, Chocolate on Chocolate Cupcake, Vanilla Bean Cupcake, Lemon Meringue Cupcake, Peanut Butter Cupcake, Jelly Roll Cupcake

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BOXED LUNCH

Boxed Lunches | $26.95 per person All boxed lunches are served with Individual Bags of Chips, Apple, Fresh Baked Jumbo Chocolate Chip Cookie and 8oz Bottle of Water

Turkey & Cheddar
Sliced Turkey Breast, Cheddar Cheese, Lettuce & Tomato,
on a Country Brioche Roll

Tavern Ham and Swiss
Sliced Tavern Ham, Swiss Cheese, Lettuce & Tomato
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,
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,
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 Include Coffee Service, Iced Tea & Ice Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

Corner Store Deli | $37.00 per person
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 | $35.00 per person
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
Garlic Bread, Parmesan Cheese, & Red Pepper Flakes

Assorted Cookies & Brownies

On the Boards | $38.99 per person
Garden Salad with Ranch and Balsamic Dressings
Red Bliss Potato Salad

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

All Beef Hot Dogs Served with Sauerkraut

Steak Fries

Assorted Cookies and Brownies

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LUNCH BUFFETS

All Buffets Include Coffee Service, Iced Tea & Iced Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

CHEF'S SIGNATURE DAILY BUFFETS - $36.95 PER PERSON

Please note: If you wish to select a daily buffet to be served on a different day, the cost is $42.00 per person.

MONDAY BUFFET
Garden Salad with Ranch and Balsamic Dressings
Southern Style Coleslaw
Fresh Baked Rolls & Corn Bread
Southern Fried Chicken Boneless Chicken Thighs
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 Street Corn Salad
Tri Color Tortilla Chips with House-Made Dips
Ancho Chili Grilled Chicken Adobo
Braised Beef Short Ribs
Poblano Cilantro Rice
Sauteed Zucchini & Squash Medley
Assorted Mini Cake Bites

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
Grilled Pesto Chicken Breast
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
Honey Dijon Glazed Chicken Breast
Herb Encrusted Oreganata Cod
Wild Rice
Steamed Vegetable Medley
Mini Cheesecake Bites

LUNCH BUFFET ENHANCEMENTS

Soup Du Jour | $6.00 per person
Jersey Corn Chowder
Tomato Basil
M inestrone
Country Vegetable
Chicken Tortilla Soup

Pasta del Giorno | $7.00 per person
Penne ala Vodka
Pesto Creme
Pomodoro with Eggplant Cappanata
Broccoli Alfredo Rigatoni

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PLATED LUNCHEON

LUNCH - $45.00 PER PERSON

Served with Bread, Coffee, & Iced Water

SALADS: CHOOSE 1
Chevre & Apricot Salad with Mixed Greens, Sundried Apricots, Almonds, Fresh Chevre (Goat Cheese), Raspberries, Mango Citrus Dressing

Classic Caesar Salad with Shaved Parmesan and Peppercorn Caesar Dressing

Fresh Garden Salad with Grape Tomatoes, Shredded Carrots and Cucumbers with House Made Balsamic Vinaigrette

ENTREES: CHOOSE 1
Served with Seasonal Starch and Vegetable

Grilled Pork Loin with a Sweet Onion Madeira Sauce (GF)

Cheese Manicotti with a Red Pepper Mascarpone Sauce

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

Rosemary Grilled Chicken Breast with a Roasted Red Pepper Demi

Pan Seared Chicken Breast with a Light Tomato Jus (GF, DF)

Braised Flatiron Steak with Braised Root Vegetables (GF)

Airline Chicken Saltimbocca

Lemon Pepper Salmon (GF, DF)

DESSERT: CHOOSE 1
New York Cheesecake
Red Velvet Cake
Lemon Raspberry Cake
Chocolate Cake

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COLD PLATED LUNCHEON

COLD LUNCH - $30.00 PER PERSON

Served with Coffee Service, Iced Tea & Iced Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

SOUP DU JOUR: CHOOSE 1
Jersey Corn Chowder
M inestrone
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

DESSERT: CHOOSE 1
New York Cheesecake
Red Velvet Cake
Lemon Raspberry Cake
Chocolate Cake

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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) | $250.00
Medium Platter (serves 50) | $300.00
Large Platter (serves 100) | $400.00

Deluxe Crudite & Dip Platter Chef's Assortment of Seasonal Fresh Vegetables Served with Chipotle Ranch & Bleu Cheese Dressings and Red Pepper Hummus

Small Platter (serves 25) | $200.00
Medium Platter (serves 50) | $300.00
Large Platter (serves 100) | $450.00

Deluxe Imported & Domestic Cheese Platter
Display of Local and Regional Cheeses with Assorted Crackers, Flat Breads, Pommery Mustard

Small Platter (serves 25) | $250.00
Medium Platter (serves 50) | $400.00
Large Platter (serves 100) | $600.00

Roasted Vegetable Platter
Grilled & Roasted Vegetables: Zucchini, Squash, Eggplant, Assorted Peppers, Asparagus, Artichokes & Red Onion with Hummus & Pita Chips

Small Platter (serves 25) | $250.00
Medium Platter (serves 50) | $375.00
Large Platter (serves 100) | $575.00

Italian Antipasto Display Cured Meats: Capicola, Genoa Salami, Prosciutto, Pepperoni 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 & Crostini's

Small Display (serves 25) | $400.00
Medium Display (serves 50) | $600.00
Large Display (serves 100) | $800.00

Shrimp Cocktail Display | $Market Price 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 | $16.00 per person 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 | $17.00 per person (minimum 50ppl)
A variety of Cakes, Individual Desserts, Mini Pastries and Dessert Bars

Ice Cream Sundae Bar | $13.00 per person (minimum of 25ppl)
Chocolate, Vanilla and Strawberry Ice Creams, Caramel, Hot Fudge, Candies, Maraschino Cherries and Whipped Cream
Chef Attendant | $300.00

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BUTLER PASSED HOR D'OUERVES

$5.00 TIER

Classic Tomato Bruschetta

Spanakopita

Vegetable Spring Rolls

Coney Island Franks

Edamame & Truffle Dumpling

Fig & Onion Phyllo Tart

Arancini Rice Balls with Marinara

Chicken Saltimbocca Skewer

Cheesesteak Egg Rolls
Chipotle Ketchup

Beef Sirloin Satay Peanut Sauce

Wild Mushroom Profiterole

Ginger Meatball Skewers

$6.00 TIER

Bao Buns
Korean BBQChicken, Cabbage Slaw, Micro Cilantro

Buffalo Chicken Waffle Cone
Blue Cheese Creme

Carpaccio Crostini
Shaved Beef,CaramelizedOnion,Carrot, Lemon Aioli

Shrimp Cocktail Served on Spoon

Boule Boules
Lobster Bisque or French Onion

Shrimp & Lemongrass Potstickers

Kale & Vegetable Dumplings

Vegetable Tikis

Peking Duck Ravioli, Seaweed Salad

Smoked Salmon Boursi
On English Cucumber

Pan Seared Ahi Tuna
On Tortilla Crisp, Wasabi Creme Fraiche

Shrimp & Scallop Ceviche Shooter

Filet Mignon on Black Bread
Horseradish Creme

Mini Crab Cake
Red Pepper Coulis

Shrimp Cigar, Vodka Cocktail Sauce

$7.00 TIER

Mini Lobster Rolls

Lollipop Lamb Chops

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ACTION STATIONS

There is a $300 Chef Attendant Fee, which requires one Chef Attendant for every 150 guests.

Pasta Station $17.00 per person 2 Selection | $22.00 per person 3 Selections
Pasta: Penne, Farfalle, Cavatappi, Rigatoni, Cheese Tortellini
Sauces: Roasted Tomato Sauce, Alfredo Sauce, Vodka Tomato Cream, Pesto Cream or Wild Mushroom Ragout
(1) Protein: Italian Sausage, Grilled Chicken
Add: Grilled Shrimp (Market Price Per Person)
Grated Parmesan Cheese, Pepper Flakes and Garlic Bread Sticks

Mashed Potato Bar | $17.00 per person
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 $18.00 per person 2 Selections | $22.00 per person 3 Selections
(2) Proteins: Pork Carnitas, Grilled Chicken Breast or Ground Beef
Add: Grilled Shrimp (Market Price Per Person)
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

Shrimp & Grits Station | $18.00 per person
Served in a Mini Plastic Martini Glass
Stone-Ground Grits, Roasted Corn, Cheddar Cheese, Blackened Shrimp

Maryland Crab Cake Station | $24.00 per person
Jumbo Lump Crab Cakes, Pan Seared to order
Lemon Curry Vinaigrette, Remoulade, Mini Brioche Buns

Pacific Stir Fry Station | $18.00 per person
(1) Protein 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 $300 Chef Attendant Fee, which requires one Chef Attendant for every 150 guests. Carving stations will be accompanied by petite gourmet rolls.

Savory Pork Loin with Apple Strwberry Chutney | **$325.00 (serves 20)**

Smoked Virginia Bone-In Ham, Honey Mustard Sauces & Spiced Pineapple Chutney | **$325.00 (serves 30)**

Fire Roasted Flank Steak with Chimichurri | **$325.00 each (serves 20)**

Brown Butter Herb Roasted Turkey Breast | **$375.00 (serves 30)**
Herb Aioli, Cranberry Chutney, Sweet BBQ Sauce

Salmon Wellington | **$375.00 per Fillet (serves 25)**

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

Beef Brisket with Whole Grained Mustard | **$375.00 each (serves 20)**

Black Pepper New York Strip Steak | **$425.00 (serves 20)**
Creamy Horseradish Sauce, Spicy Pepper Relish, Caramelized Balsamic Onion Compote

Herb Crusted Prime Rib of Beef with Au Jus and Horseradish Creme | **$450.00 each (serves 20)**

Pepper Crusted Whole Roasted Beef Tenderloin with Port Wine Demi-Glace | **$525.00 each (serves 20)**

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PLATED DINNER SALADS

Served with Choice of (1) Salad, Choice of (1) Entree, Dinner Rolls and Butter, Coffee Service, Iced Tea and Iced 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

Lola Rosa Salad
Lola Rosa, Frissee, Spring Mix, Marinated Tomatoes, Shaved Parmesan,
Balsamic Viniaigrette

Baby Vegetable Salad GF
Bibb Lettuce, Sweety Pepper, Beets, Zucchini, Watermelon Radish,
Pumpkin Seeds, Champagne Viniagrette

Southern Berry Salad GF
Lola Rosa, Bibb Lettuce, Strawberry, Blueberry,
Candied Walnuts, Goat Cheese, Orange & Lemon Vinaigrette

Spinach Salad GF
Baby Spinach, Sorrels, Candied Pecans, Feta Crumbles, Pickled Red Onions,
Marinated Baby Bella Mushrooms, Hard Boiled Egg, Bacon Dressing

Apple Almond Salad GF
Signature Mesclun Lettuce Blend, Granny Smith Apples, Dried Craisins,
Roasted Almonds, Blue Cheese Crumbles, House Raspberry & Strawberry
Vinaigrette

Kale and Brussels Sprout Salad GF
Brussels Sprouts, Lacinato Kale, Sliced Pear, Halloumi (Goat Cheese, diced
and pan seared) Citrus Peach Schnapps Vinaigrette

Caprese Salad GF
Mesclun Mix, Red Onion, Fresh Mozzarella, Chiffonade Basil, Balsamic Drizzle

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PLATED DINNER ENTREES & DESSERTS

Served with Choice of Salad, Dinner Rolls and Butter, Coffee Service, Iced Tea and Iced Water

ENTREES: CHOOSE 1

Chicken Milanese | $60.00 per person
Herb-Breaded Pan-Seared Airline Chicken Breast, Jasmine Rice,
Lemon Butter White Wine Sun Dried Tomato Creme Tomato Concasse

Garlic Herb Roasted Airline Chicken GF | $60.00 per person
Baby Fingerling Potato, Brussels Sprouts, Glace De Poulet (Chicken Demi)

Bourbon Maple Pork Loin GF | $60.00 per person
Sweet Potato Corn Hash, Cardamom Apple Compote

Chicken Provencal GF | $60.00 per person
Truffle Jasmine Rice, Vierge Sauce (Salsa - Wild Wonder Tomatoes, Olives, Basil, Capers, Shallots, Lemon Zest Oilive Oil)

Pan Seared Codfish | $65.00 per person
Truffle Potato Puree, Roasted Squash, Lemon Beurre Blanc

Peach Schnapp Glazed Salmon GF | $65.00 per person
Grilled Asparagus, Jasmine Rice

Arctic Char GF | $75.00 per person
Dauphinoise Potato, Asparagus, Baby Carrots, Sauvignon Blanc Creme

Grilled Cider Mustard Berkshire Pork Chop GF | $75.00 per person
Braised Apple Cabbage, Whole Grain Mustard Sauce, Mashed Potato, Roasted Squash Medley

Red Wine Braised Short Rib GF | $85.00 per person
Creamy Pumpkin Puree, Grilled Asparagus

Grilled Flat Iron Steak GF | $85.00 per person
Fondant Potato, Baby Carrots & Asparagus, Merlot Demi-Glace

Prime Ribeye Steak GF | $98.00 per person
Dauphinoise Potato, Asparagus, Baby Carrots, Rosemary Jus Lie

The Duet Experience | $86.00 per person
Braised Short Ribs & Shrimp, Potato Gratin (Round Or Square), Asparagus & Baby Carrots, Glace De Veau (Veal Demi)

USDA Prime Filet Mignon Land & Sea Duo | Market Price
Filet, Two Jumbo Shrimp, Potato Gratin, Asparagus & Baby Carrots, Truffle Butter, Red Wine Demi

New York Strip GF | $105.00 per person
Dauphinoise Potato, Asparagus, Baby Carrots,
Rosemary Gorgonzola Cream Sauce

Filet Oscar Style | $120.00 per person
Dauphinoise Potato, Asparagus, Baby Carrots,
Rosemary Gorgonzola Cream Sauce

DESSERTS: CHOOSE 1

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

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

Limoncello: Ladyfinger Layers Moistened with Lemon Syrup and White Chocolate Mousse and Topped with a Fresh Lemon

Opera Cake: Almond Sponge Cake Layered with Coffee Buttercream and Chocolate Ganache

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DINNER BUFFET

All Buffets Include Coffee Service , Iced Tea & Ice Water. A small group fee of $95 will apply to all functions with a guarantee less than 25.

The Main Course Buffet | $69.99 per person

SOUP: SELECT 1
Jersey Corn Chowder
Minestrone
Loaded Potato Soup
Atlantic Seafood Bisque
Tomato Bisque

SALADS: SELECT 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: SELECT 2
Seared European Chicken Breast with an Heirloom Tomato Jus
Grilled Pesto Chicken with Blistered Tomato, Buffalo Mozzarella, & Balsamic Glaze
Herb Encrusted Pork Loin, Apple Chutney
Balsamic Fire Braised Flank Steak
Teriyaki Salmon with a Ginger Citrus Glaze
Roasted Salmon, Lemon Garlic Sauce
Blackened Catfish with Mango Salsa

SIDES: SELECT 1
Yukon Smashed Potatoes
Rosemary Roasted Red Skin Potatoes
Potatoes Au Gratin
Wild Rice Pilaf
Quinoa with Roasted Vegetable

VEGETABLES: SELECT 1
Garlic Roasted Broccoli and Cauliflower
Lemon Pepper Asparagus
Balsamic Roasted Mediterranean Blend
Bacon Braised Brussel Sprouts with Pearl Onions

DESSERT
Cakes, Dessert Bars & Mini Pastries

Prices are determined based on a guaranteed count. All prices are subject to change. A 23% management charge and a 6.625% state sales tax will apply.

OVG Hospitality



BEVERAGE SERVICE

HOSTED BAR SERVICE

Charges are assessed based on consumption and applied to the master account.

Premium Cocktails | $12.00
House Wine | $9.00
Imported Beer | $8.00
Domestic Beer | $7.00
Soft Drinks | $6.00
Bottled Water | $5.00

A minimum of $800 per bar revenue must be generated otherwise a charge of $300.00 per bartender will be imposed. (Recommend 1 bartender per 100 people)

The above prices are subject to 6.625% State Sales Tax, 3% Luxury Tax & 23% Management Fee.

CASH BAR

Beverages are available for guests to purchase. Prices include tax.

Premium Cocktails | $14.00
House Wine | $10.00
Imported Beer | $9.00
Domestic Beer | $8.00
Soft Drinks | $7.00
Bottled Water | $6.00

A minimum of $800 per bar revenue must be generated otherwise a charge of $250.00 per bartender will be imposed. (Recommend 1 bartender per 100 people)

PREMIUM OPTIONS

Tito's Vodka, Bacardi Rum, Casamigos Tequila, Tanqueray Gin, Canadian Club, J&B Scotch, Jack Daniels Tennessee Whiskey, Jim Bean Bourbon & D'USSÉ

Heineken, Yuengling, Coors Light, Miller Lite, Corona, Corona N/A, Michelob Ultra, Blue Moon, Pacifico & Modelo

Selection of House Wines: Canyon Road Cabernet Sauvignon, Chardonnay & White Zinfandel

Looking for additional product options? Please inquire with your Catering Sales Representative for customized selections and availability.

OVG Hospitality

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

ALLERGEN ADVISORY
Menu items may contain or come into contact with common food allergens. If you have a food allergy, please inform a member of our team before ordering.

PRICING
A reliable estimate for food and beverage costs will be offered during the initial planning process. OVG Hospitality retains the right to substitute products according to current 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
Certain "special events" that anticipate a minimum of 1,000 attendees or involve intricate details may necessitate customized menus and could be subject to earlier guarantee deadlines and advance deposits. If your event requires an exceptional use of equipment and china, additional rental charges or fees might apply. An OVG catering representative is ready to discuss your "special event" in more detail.

GUARANTEES
A final guarantee must be submitted three business days before all food and beverage events. If the client does not provide this final guaranteed number by the specified deadline, OVG will prepare based on the estimated attendance indicated in the banquet event order. Billing will be based on either the final guarantee or the actual number of attendees, whichever is greater. The final guarantee can be increased after the guaranteed date, subject to a 5% surcharge.

Guaranteed counts shall not exceed the maximum function room capacity.

For all meal functions catering to 1,000 attendees, the preliminary guarantee must be submitted 14 business days prior, while the final guarantee is required 7 business days in advance. Additionally, any increase in numbers cannot exceed 50% of the preliminary guarantee.

OVG Hospitality

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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 Hospitality team member at least 4 weeks in advance of the start of the event. Additional fees apply.

SMALL GROUP FEE
A $95 small group fee applies to all catering events with a guarantee fewer than 25 guests. This fee helps accommodate the additional preparation & service requirements associated with smaller events.

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 relived 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 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.

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.

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 $800.00 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

$300 bartender fee per four hours ($50.00 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 polices may result in termination of sampling for the remainder of the event.

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