

GRAND RIVER CENTER

DINNER

DINNER

Plated

Plated entrées are served with dinner rolls and butter, coffee, water, and your choice of salad, vegetable, and starch

Grilled Chicken Breast	\$32	Airline Chicken	\$35
<i>Tender Marinated Chicken Grilled</i>		<i>Roasted Airline Chicken Breast with Bacon Cream</i>	
<i>Topped with your Choice of Sauce: Marsala, Hunters, Chardonnay Cream, Bacon Cream Sauce, Piccata or Dijon Cream</i>		<i>Sauce</i>	
French Onion Grilled Chicken	\$32	Roasted Pork Loin	\$35
<i>Grilled Chicken topped with Brandy Onions, Gruyere Cheese and French Onion Au Jus</i>		<i>Pork Roasted to Perfection finished with Roasted Shallot Mushroom Port Demi</i>	
Char-Grilled Chicken Breast	\$32	Florentine Chicken	\$34
<i>Char-Grilled Chicken Breast with Parma Rosa Sauce</i>		<i>Grilled Chicken Breast with Creamed Spinach</i>	
Deconstructed Airline Chicken Cordon Bleu	\$33	Grilled Center Cut Pork Chop	\$35
<i>Marinated, Seasoned Chicken Topped with Prosciutto and Swiss Cheese finished with Mornay Sauce</i>		<i>Pork Chop finished with Mushroom Jus Lie</i>	
Portobello Mushroom	\$33	Oven Roasted Salmon Filet	\$50
<i>Garlic and Thai Chili Portobello Mushroom</i>		<i>Herb Crusted Roasted Salmon Filet finished with Lemon Cream Sauce</i>	
		Sirloin	\$48
		<i>Grilled Sirloin with Béarnaise Sauce</i>	
		New York Strip	\$50
		<i>Choice Center Cut 9oz finished with Bistro Herb Butter</i>	

Salad Choices | Choose One

Chef's Garden Salad
Classic Caesar Salad
Spinach Salad with Toasted Almonds and Fresh Strawberries
Spinach Salad with Toasted Almonds, Red Onions, and Mandarin Oranges

Salad Dressing Choices | Choose Two

French
Ranch
Raspberry Vinaigrette
Balsamic Vinaigrette
Caesar
Italian
Creamy Italian
Avocado Ranch
Green Goddess

Vegetable Choices | Choose One

Brandy Caramel Glazed Carrots
Broccoli
Haricot Verts
Vegetable Medley

Add Asparagus for an Additional \$2.50 per Person

Starch Choices | Choose One

Potatoes Au Gratin
Garlic Mashed Potatoes
Roasted Rosemary Reds
Mashed Sweet Potatoes
Rice Pilaf
Orzo
Parm Orzo Mac & Cheese

**All prices are per person unless otherwise noted and are subject to change. All prices have a 7% sales tax applicable to all charges*
 We are a cashless venue.*

DINNER

Duo Plate Entrées

Duo plate entrées are served with dinner rolls and butter, coffee, water, and your choice of salad, vegetable, and starch

For a pairing not on the menu, please request pricing.

Roast Beef and Grilled Chicken \$45

Roast Beef with Cabernet Demi

*Accompanied by a Grilled Boneless Breast of Chicken with
your Choice of Sauce: Marsala, Hunters, Chardonnay
Cream, Bacon Cream Sauce, Piccata or Dijon Cream*

Grilled Chicken and Sirloin \$52

Grilled Boneless Breast of Chicken

*Choice of Sauce: Marsala, Hunters, Chardonnay Cream,
Bacon Cream Sauce, Piccata or Dijon Cream
Accompanied by a 5oz Sirloin with Béarnaise Sauce*

Shrimp Scampi and Sirloin \$55

Sirloin Filet 5oz with Béarnaise Sauce

Accompanied by Shrimp Scampi

Roasted Salmon and Sirloin \$55

Herb Crusted Salmon finished with a Braised Leek

Lemon Cream Sauce

Accompanied by a 5oz Sirloin with Béarnaise Sauce

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Buffet

*Dinner Buffets include assorted dinner rolls with butter, water, and a coffee station.
There will be a \$75 charge for less than 50 guests. Service time is limited to 2 hours.*

Build Your Own Buffet | \$40

Salad | Choose One

Classic Caesar Salad

Chef's Garden Salad

Dressings: French, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar, Ranch or Italian

Entrée | Choose Two

Grilled Boneless Breast of Chicken topped with a Chardonnay Cream Sauce

Grilled Boneless Breast of Chicken topped with a Hunters Sauce

Roast Beef with Cabernet Demi

Tender Iowa Pork Loin roasted and finished with a Shallot Mushroom Demi Glaze

Tortellini with Roasted Tomatoes, Spinach, Pine Nuts and Goat Cheese

Vegetable | Choose One

Brandy Glazed Carrots

Roasted Broccoli

Vegetable Medley

Green Beans

** Add Asparagus for an additional \$2.50 per person**

Starch | Choose One

Garlic Mashed Potatoes

Potatoes Au Gratin

Roasted Rosemary Red Potatoes

Mashed Sweet Potatoes

Smoked Gouda Mashed Potatoes

Orzo

Rice Pilaf

Themed Buffets

Viva La Fiesta

\$29

Mixed Greens, Diced Tomatoes, and Scallions with Spicy Ranch

Dressing

Beef Enchiladas

Spanish Rice

Refried Beans

Fajita Bar with Onions, Peppers, Shredded Lettuce, Diced

Tomatoes, Pico de Gallo, and Guacamole Served with Warm

Flour Tortillas

Choice of Two Fajita Meats: Beef or Chicken.

** Add Shrimp for \$3.00 per Person*

Southern Harvest

\$39

Choice of Two: Mixed Fresh Greens with Chef's Selection of

Dressing, Coleslaw, Pasta Salad, Potato Salad, Red Onion

Cucumber Salad with Herb Vinaigrette

Southern Style B Pork

Spare Ribs

Grilled Marinated Chicken Breast with Bourbon Barbeque Sauce

Barbeque Sauce

Southern Green Beans

Garlic and Cheddar Mashed Potatoes

Baked Beans

Corn Muffins with Whipped Cinnamon and Honey Butter

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SERVICES & POLICIES

Exclusive Caterer

All food and beverage items served at the Grand River Center are selected, prepared, and served by OVG as the exclusive manager of food and beverage operations. These menus feature a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

Food and Beverage Sampling

Grand River Center exhibitors may distribute food and beverage samples in authorized booth space and must not be in competition with products or services offered by OVG. Samples must be representative of products manufactured or distributed by the company exhibiting. Free samples are limited to three (3) ounces of beverage and one (1) ounce of food. Exact descriptions of sample and portion size must be submitted to OVG for written approval 14 days prior to the opening of the event.

Linens

All banquet prices include standard sized white or black table linens and your choice of white or black napkins. Additional colors and styles are available for both table linens and napkins. Ask your Event Manager for details.

Dietary Considerations

OVG will try to accommodate dietary requests provided with the final guarantee at least five business days prior to the start of the event. OVG will address special dietary requests. OVG will prepare vegan and gluten-free meals for plated and boxed meal services in the 3% overset, unless otherwise requested.

Guarantees

A minimum guarantee of the number of guests to be served is required by 12:00 pm, Noon, five (5) business days prior to the first function of the event. Events that begin on Saturday or Sunday will be due six (6) business days before, at 12:00 pm, Noon. À La Carte orders require a guarantee for quantity ordered of each food item on the order. If this number is not received, your original estimates will be considered the final guarantee and you will be billed accordingly. The number is not subject to reduction.

Meals will be prepared for your final guarantee. We will provide additional seating and settings for 3% over the guarantee, to a maximum of 30 settings. OVG reserves the right to make substitutions to the menu to serve your additional guests.

Late Fees

All food and beverage orders must be made with your Event Manager 10 business days prior to the first day of your event or your food and beverage charges are subject to a 10% late fee.

Food and Beverage Fee

If the food and beverage fee is less than the contracted food and beverage minimum, the difference will be added to the fee in order to meet the agreed upon minimum.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from the Grand River Center; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at OVG sole discretion.

Alcoholic Beverage Service

In compliance with Iowa State Law, all alcoholic beverages must be supplied and served by OVG. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the Grand River Center. There is a two (2) drink maximum per person, per transaction.

Linens

All banquet prices include standard sized white or black table linens and your choice of white or black napkins. Additional colors and styles are available for both table linens and napkins. Ask your Event Manager for details.

Menu Selections

Choose a menu from the selections contained in the preceding suggestions, or have us custom design a menu for your particular needs. All menu items may not be available for orders placed within 10 business days of your event. Your Event Manager will notify you if item substitutions are required on your desired menu. For plated and served meals, a maximum of two (2) entrée choices is permitted. This does not include special dietary requests.

Food and Beverage Charges

All catered events are subject to a Management Charge that will be assessed at the rate in effect at the time of any event. While that rate is currently set at 22% of the goods and services provided, it is subject to increase by up to an additional 2% (to 24%) upon notice to Licensee. This Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, and is used to cover costs and expenses in connection with the catered event and administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. For avoidance of doubt, the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity for any employee who provides services 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 services to guests.

7% State Sales Tax will be charged on food and beverage. All OVG listed menu prices are subject to change. OVG will not guarantee price quotes more than 90 days prior to the event date.

Cancellations

Cancellation of a food function(s) must be sent in writing to your OVG Event Manager. In the event of cancellation, no deposit refund shall be made. Additionally, the full cancellation fee includes without limitation the food and beverage fee. OVG shall not be responsible for any losses resulting from the cancellation of an event