

GRAND RIVER CENTER

LUNCH

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Plated

Lunch entrées are served with caesar salad or garden salad, fruit cup, rolls with butter, iced tea, and water.

Baked Pasta

\$22

Cavatappi Pasta, Ground Beef, Diced Pepperoni, Green Peppers, Onions, Tomatoes, Mozzarella Cheese, Marinara.

* Served with Garlic Bread

Roasted Pork Loin

\$23

Sea Salt Herb Rubbed Pork Loin, served with Potatoes Lyonnaise, Green Beans and Herb Velouté

Provolone Chicken

\$23

Grilled Chicken Breast topped with Provolone Cheese finished with Herb Sauce, served with Parmesan Orzo Pasta and Mixed Vegetables.

Pot Roast

\$27

Tender Braised Beef Pot Roast with Mushroom Sauce served over Garlic Mashed Potatoes.

Caprese Chicken

\$28

Grilled Chicken Breast topped with Tomato, Mozzarella, Basil and Balsamic Glaze, served with Parmesan Orzo Pasta and Green Beans

Beef Tips

\$30

Braised Beef Tips, served over Whipped Potatoes with Asparagus

Sandwiches

Sandwiches are served with chips, fruit cup, iced tea, and water.

Grilled Chicken Wrap *Cold

\$20

Grilled Chicken Breast with Lettuce, Tomato, Cheddar Cheese, and Mayo wrapped in a Sundried Tomato Basil Tortilla. Choice of Sauce: Buffalo, Caesar, or Ranch

Club Wrap *Cold

\$24

Bacon, Turkey, Ham, Tomato, Lettuce, Swiss, Boursin and Cheddar Cheeses, and Avocado Ranch Dressing, wrapped in a Whole Wheat Tortilla

Turkey Sandwich *Cold

\$26

Turkey, Brie, Apple Butter and Arugula, served on a Croissant

Italian Sausage Sandwich *Hot

\$22

Open Faced Sandwich with Italian Sausage, Peppers, Onions, Marinara on Garlic Bread topped with Provolone Cheese

Ham Wrap *Cold

\$22

Ham with Boursin and Swiss Cheeses, Romaine Lettuce and Tomato, wrapped in a Spinach Tortilla

Basil Chicken Sandwich *Cold

\$22

Marinated Grilled Chicken Sandwich with Basil Aioli, Garnished with Arugula, Tomatoes, White Cheddar, on a Pretzel Roll

Steak and Cheese Sandwich *Hot

\$22

Open Faced Sandwich with Steak, Sautéed Onions and Peppers on Toasted French Bread topped with Cheddar Cheese

Kentucky Hot Sandwich *Hot

\$22

Open Faced Sandwich with Brown-Shaved Roasted Turkey, Tomato and Bacon, served over Toast covered with Mornay Cheese Sauce

Ham Sandwich *Cold

\$24

Thinly Sliced Ham, White Cheddar Cheese, Arugula and Dark Ale Mustard, served on Pretzel Roll

Salads

Salads are served with dinner rolls with butter, iced tea, and water.

Chicken Caesar Salad

\$20

Romaine Hearts with Romano Cheese, Grape Tomatoes and Garlic Herb Croutons, served with Caesar Dressing

Chicken Salad

\$20

Chicken Salad served over Mixed Greens with Tomato Wedges *Served with Grilled Crostini

Cobb Salad

\$21

Mixed Greens with Hard Boiled Egg, Crisp Apple Smoked Bacon, Smoked Turkey, Blue Cheese Crumbles and Diced Tomato, served with Green Goddess Dressing

Tuna Salad

\$20

Tuna Salad served over Mixed Greens with Tomato Wedges *Served with Grilled Crostini

Farmhouse BLT Salad

\$21

Mixed Greens, Crisp Bacon, Diced Tomato and Shredded Cheddar Cheese, served with Avocado Ranch Dressing

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.

LUNCH

Box Lunches

All box lunches will come with a bag of chips, cookie, and bottle of water.

Choice Wrap and Roll

\$20

Choice of: Turkey, Chicken, Buffalo Chicken, Chicken Salad or Vegetables wrapped in a Sundried Tomato Basil Tortilla with Lettuce, Tomato and Shredded Cheese

Choice Italian Sub Sandwich

\$21

*Salami, Ham, Pepperoni, Shredded Lettuce, Diced Tomatoes, Onions, Italian Dressing and Provolone Cheese * Served on a Sub Roll*

Choice Croissant Sandwich

\$25

Choice of: Ham, Turkey, Club or Chicken Salad served on a Croissant with Lettuce, Tomato, and Cheddar Cheese

Buffet

*Lunch is served with iced tea and water. There will be a \$75 charge for less than 50 guests.
Service time is limited to 2 hours.*

Soup and Salad Bar

\$21

*Crisp Garden Greens with Tomato, Cucumber, Carrot and Cheddar Cheese, served with Ranch and Italian Dressings
Choice of Two Soups: Chicken Tortilla, Tomato Basil Bisque, Chicken Noodle, Midwestern Corn Chowder with Bacon, Vegetable Beef Barley, Creamy Broccoli & Cheddar Brownies and Cookies*

Taco Bar

\$23

*Choice of Two: Shredded Chicken, Ground Beef, or Pork Carnitas
Flour Tortillas & Hard Shells
Salsa, Sour Cream, Shredded Lettuce, Shredded Cheddar and Diced Tomato
Spanish Rice
Refried Beans
Tortilla Chips
Churros*

Barbecue Pit

\$26

*Lemon Pepper Coleslaw
Barbecue Shredded Pork and Pulled Barbecue Chicken
Buttered Corn with Pepper and Onions
Brown Sugar Baked Beans
Kaiser Rolls
Corn Bread and Whipped Honey Butter
Apple Cobbler with Whipped Cream*

Riverfront Deli

\$27

*Crisp Garden Greens with Tomato, Cucumber, Carrot and Cheddar Cheese, served with Ranch and Italian Dressings
Gourmet Kettle Chips
Macaroni Pea Salad with Cheddar Cheese and Bacon Display of Turkey, Ham, and Genoa Salami
Display of Aged Swiss, Sharp Cheddar and Pepper Jack Cheeses
Sliced Tomato, Lettuce and Dill Pickle Spears
Bakery Fresh Bread
Dijon Mustard and Mayonnaise
Dessert Bars*

Midwest Classic

\$27

*Garden Green Salad with Tomato, Cucumber, Carrot and Cheddar Cheese, served with Ranch and Balsamic Vinaigrette
Garlic Herb Rubbed Pork Loin
Grilled Chicken with Roasted Corn Nage
Au Gratin Potatoes
Green Beans
Fresh Baked Rolls and Whipped Butter
Assorted Cookies*

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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