

GRAND RIVER CENTER

M E N U

BREAKFAST

Plated

Plated Breakfast is served with water, fruit juice, coffee, hot tea and bakery basket.

Breakfast Hash

\$28

Potatoes, Scrambled Eggs, Crisp Pork Belly, Onions, Peppers and Cheddar Cheese

Biscuits and Gravy

\$25

Fluffy Biscuits topped with Country Gravy, served with Scrambled Eggs and Roasted Yukon Potatoes

Scrambled Eggs

\$24

Fluffy Scrambled Eggs topped with Cheddar Cheese and Scallions, served with Crisp Bacon and Potatoes Lyonnaise

Buffet

Breakfast is served with water, fruit juice, coffee, hot tea and bakery basket. There will be a \$75 charge for less than 50 guests. Service time is limited to 2 hours.

Create Your Own Buffet | \$23

Select One:

*Scrambled Eggs with Cheddar Cheese and Scallions
Egg Strata with Roasted Tomatoes, Mushrooms, Spinach and Swiss Cheese
Scrambled Eggs with Spinach and Roasted Tomatoes*

Select One:

*Breakfast Potatoes with Ranch Seasoning
Potatoes O'Brien
Roasted Yukon Potatoes
Cheddar Mornin' Bake*

Select Two:

*Crisp Bacon
Sausage Link
Sausage Patty
Andouille Sausage
Ham Steak*

Turkey sausage/bacon available upon request, pricing may vary

Enhancements

Cereal Bar

\$4

Assortment of Individually Packaged Cereals, Skim and 2% Milk

Build Your Own Parfaits

\$8

Vanilla Yogurt, Mixed Berries and Granola

Oatmeal Bar

\$3

Oatmeal Packets Served with Milk, Honey and Maple Syrup

Biscuits and Gravy

\$4

Light and Flaky Biscuits, served with Country Gravy

**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.*

BREAKFAST

Fresh Start

\$15

*Assorted Fruit Yogurts, Assorted Breakfast Muffins,
Seasonal Fruit Bowl, Oatmeal Packets with Brown
Sugar, Raisins and Non-Fat Milk, Coffee, Hot Tea,
Chilled Fruit Juice*

Traditional Continental

\$15

*Chilled Fruit Juice, Breakfast Pastries, Assorted Bakery
Basket, Seasonal Fruit Bowl, Coffee, Hot Tea*

Feel Good Fuel

\$16

*Chilled Fruit Juices, Assorted Fruit Yogurt, Whole
Grain Blueberry Muffins, Assorted Granola Bars,
Coffee, Hot Tea*

A La Carte Selections

Priced per dozen

<i>Assorted Pastries & Breakfast Breads</i>	\$35
<i>Assorted Breakfast Breads</i>	\$40
<i>Assorted Scones</i>	\$40
<i>Assorted Danish</i>	\$45
<i>Cinnamon Rolls</i>	\$50
<i>Assorted Muffins</i>	\$40
<i>Assorted Bagels and Cream Cheese</i>	\$55
<i>Assorted Fruit Yogurts</i>	\$40
<i>Assorted Greek Yogurts</i>	\$55
<i>Breakfast Burritos</i>	\$110
<i>Scrambled Eggs</i>	
<i>Choice of: Bacon, Sausage, or Vegetable Pepper, Onion, Tomato, and Cheddar Cheese</i>	
<i>*Vegan Breakfast Bowl available upon request</i>	
<i>Hot Breakfast Sandwich on a Flaky Biscuit</i>	\$100
<i>Choice of: Ham, Sausage, or Bacon Egg Cheddar Cheese</i>	

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.

A LA CARTE

Sweet Selection

priced per dozen

Granola Bars	\$28
Assorted Whole Fresh Fruit	\$25
Chocolate Covered Strawberries	\$45
Hard Candy	\$5
Cafe Cookies	\$35
Jumbo Cookies	\$45
Double Fudge Brownies with Icing	\$35
Milk Chocolate M&Ms	\$45
Dessert Bar	\$45

Salty Selection

priced per dozen

String Cheese	\$20
Trail Mix	\$30
Individual Bags of Assorted Dry Snacks	\$30
Bavarian Soft Pretzels with Spicy Mustard and Beer Cheese	\$50

25 servings per selection

Regular Popcorn	\$25
Gourmet Popcorn	\$80
Pretzels	\$30
Gourmet Potato Chips	\$35
Tortilla Chips	\$35
Housemade Chips	\$45
Salted Peanuts	\$40
Mixed Nuts	\$60

Dip Selection

25 servings per selection

Salsa	\$20
Beer Cheese	\$25
Queso	\$25
Onion Dip	\$25
Ranch Dip	\$25
Traditional Hummus	\$25
Bloody Mary Hummus	\$25
Roasted Red Pepper Hummus	\$25
Pico de Gallo	\$30
Spinach Dip	\$30

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

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*

**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.*

THEMED BREAKS

River Center Afternoon Break \$8

*Fresh Baked Jumbo Cookies, Iced Chocolate Brownies,
Bottled Water and Assorted Coca-Cola Products*

Intermission Break \$11

*Nacho Chips with Cheese Sauce, Baked Bavarian Pretzels,
Lightly Salted Popcorn, Bottled Water and Assorted
Coca-Cola Products*

Nacho Bar \$12

*Tortilla Chips, Seasoned Ground Beef, Salsa con Queso,
Sour Cream, Diced Tomatoes, and Sliced Jalapeño,
Bottled Water and Assorted Coca-Cola Products*

Build Your Own Trail Mix Bar \$10

*Mixed Nuts, Dried Cranberries, Raisins, Granola, Chocolate
Chips, M&Ms, and Shaved Coconut Flakes, Bottled Water
and Assorted Coca-Cola Products*

On a Lighter Note \$12

*Fresh Sliced Fruit, Crisp Vegetable Crudité, Pita Chips
Roasted Red Pepper Hummus, Spinach Dip, Bottled Water
and Assorted Coca-Cola Products*

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.

HORS D'OEUVRES

Hot Hors D'oeuvres Stations

Priced per person - Minimum of 25 Guests

Munchies

\$9

Boneless Buffalo Wings
Served with Celery, Carrots, Blue Cheese and Ranch

Pretzel Bites
Served with Beer Cheese

Barbeque Meatballs

Mac and Cheese Station

\$13

Gourmet Mac and Cheese
American Mac and Cheese
Toppings: Bacon, Broccoli Florets, Crispy Fried
Onions, Green Onion, Diced Tomatoes

Happy Hour Station

\$14

Boneless Buffalo Wings with Ranch Dip (1 per person)
Barbeque Meatballs (1 per person)
Fried Mushrooms (2 per person)

Quesadilla

\$9

Choose one:
Crispy Quesadillas made of Barbeque Pork with Queso Fresco
Southwest Chicken with Colby Jack
Tequila Beef with White Cheddar.
Topped with Chili Con Queso, Sour Cream, Guacamole,
Jalapeños, Black Olives and Green Onions, served with Tortilla
Chips and Salsa

Slider Bar Station

\$14

Mini Beef Patties (1 per person)
Relish Platter
Potato Chips with French Onion Dip
Mini Cocktail Buns, Cheese, and Condiments
* \$5.00 per person for additional piece

Displays

Priced per tray - Serves 50 Guests

Domestic Cheese and Crackers

\$300

Cheddar, Swiss, Pepper Jack, Cheese Curds, and
Fresh Mozzarella Served with Assorted Crackers

Charcuterie Board

\$400

Salami, Prosciutto, Andouille, Cheddar, White
Cheddar, Swiss, Pepper Jack, Smoked Gouda, Blue
Cheese, Olives, Marinated Artichoke Hearts, Gourmet
Mustard, along with Assorted Crackers and Crostini's

Hummus Trio

\$300

Traditional, Roasted Red Pepper and Bloody Mary
Hummus served with Fresh Vegetables and Pita Chips

Spinach and Artichoke Dip

\$200

Traditional Hot Spinach and Artichoke Dip, served
with Cumin Dusted Pita Chips

Vegetarian Roasted Cauliflower Buffalo Dip

\$190

Roasted Cauliflower, Chickpeas, Cream Cheese, Cheddar
Cheese, Ranch Dressing and Buffalo Sauce served with
Carrot Sticks, Celery Sticks and Cucumber Chips

Vegetable Crudit 

\$300

Seasonal Vegetables Served with Dill and Ranch Dip
* Add Plain, Red Pepper Hummus, Bloody Mary Hummus (\$45)

Seasonal Fresh Fruit

\$300

A colorful mix of ripe seasonal fruits, chilled and
refreshing

Wheel of Brie Baked En Croute

\$200

Serves 25 Guests
Soft Imported Brie Cheese topped with Fresh Berries
& Honey, wrapped in a Flaky Pastry Crust baked to
perfection, served with Grapes, Crusty French
Baguettes and Assorted Crackers

Petite Dessert Display

\$175

A beautiful array of Chocolate Dipped Strawberries,
Gourmet Brownies, Peanut Clusters, Cookies and
Truffles

Chef's Carving Station

Carving stations have an additional \$75 carving fee per attendant

* Pricing based on current market price

Herb Crusted Beef Tenderloin with Au Jus on a Silver Dollar Roll

Slow Roasted Prime Rib with Au Jus and Horseradish on a Silver Dollar Roll

Roasted Turkey with Cranberry Aioli and Spicy Mustard on a Silver Dollar Roll

Herb Crusted Pork Loin with Spicy Mustard and Herb Aioli on a Silver Dollar Roll

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.

HORS D'OEUVRES

Hot Selection *priced per 50 pieces*

Swedish Meatballs	\$125
Barbeque Meatballs	\$125
Bacon & Brie Stuffed Mushrooms	\$200
Spinach and Artichoke Stuffed Mushrooms	\$100
Crab Stuffed Mushrooms	\$175
Bacon Wrapped Brussels Sprouts	\$200
Bacon Wrapped Scallops	\$300
Roasted Cauliflower Buffalo Dip	\$290
Buffalo Cauliflower	\$150
Boneless Buffalo Wings with Ranch	\$125
Chicken Satay with Sweet Chili Glaze	\$225
Pork Belly	\$200
Risotto Lollipop	\$150
Crab Rangoon with Sweet and Sour Sauce	\$150
Coconut Shrimp with Chipotle Creme Sauce	\$300
Santa Fe Spring Rolls	\$200
Pot Stickers with Soy Sauce	\$150
Fried Cheese Ravioli with Marinara Sauce	\$150
Mozzarella Sticks with Marinara Sauce	\$150
Hot Corn Fritters	\$100
Mini Cuban	\$150
Mini Grilled Cheese	\$200

Cold Selection *priced per 50 pieces*

Silver Dollar Sandwiches	\$250
Bruschetta	\$175
Caprese Skewers	\$150
Buffalo Chicken Crostini	\$200
Mini Club	\$175
Pork Loin Canape	\$175
Antipasto Skewer	\$200
Blackberry Thyme Crostini	\$175
Smoked Salmon Canape	\$200
Shrimp Shooters	\$250

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

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

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

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

**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.*

DESSERTS

Dessert selections are not included in dinner pricing.

Priced per individual piece.

Classic

New York Style Cheesecake

Tiramisu

Caramel Apple Pie

Lemon Layer Cake

Chocolate Layer Cake

Strawberry Brownie Trifle

Banana Pudding

Lemon Berry Parfait

Bacon Bomb Trifle

Chocolate Mousse

\$5 Signature

Flourless Chocolate Torte

Pots de Crème

Turtle Cheesecake

Bistro Cakes

Chocolate Cheesecake

\$7

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.

BEVERAGES

Bar

Hosted Bar

<i>Premium Bar Shelf</i>	<i>\$8</i>
<i>House Wines by the Glass</i>	<i>\$7</i>
<i>Assorted Coca-Cola Products</i>	<i>\$3</i>
<i>Domestic Bottled Beer</i>	<i>\$6</i>
<i>Specialty Beer</i>	<i>\$7</i>
<i>Carbliss</i>	<i>\$9</i>
<i>Bottled Juice</i>	<i>\$3</i>
<i>House Wine by the Bottle</i>	<i>\$27</i>
<i>House Champagne by the Bottle</i>	<i>\$27</i>
<i>Sparkling Apple Cider by the Bottle</i>	<i>\$25</i>
<i>Non-Alcoholic Fruit Punch by the Gallon</i>	<i>\$32</i>
<i>Champagne Punch by the Gallon</i>	<i>\$70</i>

Cash Bar

<i>Premium Bar Shelf</i>	<i>\$8.50</i>
<i>House Wines by the Glass</i>	<i>\$7.50</i>
<i>Assorted Coca-Cola Products</i>	<i>\$3.50</i>
<i>Domestic Bottled Beer</i>	<i>\$6.50</i>
<i>Specialty Beer</i>	<i>\$7.50</i>
<i>Carbliss</i>	<i>\$8.50</i>
<i>Bottled Water</i>	<i>\$3.50</i>
<i>Bottled Juice</i>	<i>\$3.50</i>

Wine Selections

<i>First Tier</i>	<i>\$32 per Bottle</i>
<i>Canyon Road Winery - Modesto, California</i>	
<i>Cabernet Sauvignon</i>	
<i>Chardonnay</i>	
<i>Pinot Grigio</i>	
<i>Pinot Noir</i>	
<i>Moscato</i>	
<i>Sparkling Options: William Wycliff Brut</i>	
<i>Rose</i>	
<i>Second Tier</i>	<i>\$42 per Bottle</i>
<i>Clos Du Bois - California</i>	
<i>Cabernet Sauvignon</i>	
<i>Chardonnay</i>	
<i>Pinot Noir</i>	
<i>Sauvignon Blanc</i>	
<i>Pinot Grigio</i>	
<i>Sparkling Option: Freixenet Brut</i>	
<i>See Sales Manager for Additional Selection</i>	

Signature drinks can add a unique touch to your event at the Grand River Center. With a variety of customization options available, please contact your event manager to discuss how we can bring your vision to life.

Beverages

<i>Regular or Decaffeinated Coffee</i>	<i>\$35/GAL</i>
<i>Hot Tea</i>	<i>\$2/per Bag</i>
<i>Fresh Brewed Iced Tea</i>	<i>\$35/GAL</i>
<i>Lemonade</i>	<i>\$22/GAL</i>
<i>Assorted Fruit Juices</i>	<i>\$22/GAL</i>
<i>Assorted Coca-Cola Products</i>	<i>\$3/per Can</i>
<i>Dasani Water</i>	<i>\$3/per BTL</i>

**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.*

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