

GRAND RIVER CENTER

H O R S D ' O E U V R E S

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

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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