



# CATERING MENU

FRESH. LOCAL. INNOVATIVE

## MISSION AND SUSTAINABILITY

### MISSION

The OVG360 Team at the St. Charles Convention Center is committed to promoting environmental responsibility and sustainability. Our goal is to offer outstanding quality of service and mitigate impact on the natural environment. By creating awareness of environmental impacts, we strive to minimize waste through programs designed to reduce and ultimately recycle the consumable materials we utilize in our facility. The St. Charles Convention Center has become a leader in employing and promoting environmentally responsible, equitable, and sustainable practices. OVG360 is dedicated to supporting efforts and management practices for the long term benefit of the environment so people can work, play, and live in healthy, ecologically-friendly facilities.

### GREEN INITIATIVES

The St. Charles Convention Center staff is dedicated to reducing its environmental impact by saving energy, reducing, reusing, and recycling. In 2019, the facility recycled a total of 12 tons of materials that would have otherwise gone to a landfill. In addition, 7,048 pounds were composted, diverting 2.9 tons in CO2 emissions.



# TABLE OF CONTENTS

BREAKFAST	4
BREAK SERVICE	6
MEETING PACKAGES	7
A LA CARTE SELECTIONS	8
BOXED LUNCHES	9
PLATED LUNCHES	10
PLATED SOUPS & SALAD	11
LUNCH BUFFETS	12
BUFFET PACKAGES	13
PLATED DINNER	14
DESSERTS	15
HORS D'OEUVRES	16
CARVING STATIONS	17
ACTION STATIONS	18
BEVERAGES	19
POLICIES	21



# BREAKFAST BUFFETS

*Breakfasts served with Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Hot Teas.*

## CONTINENTAL

Sliced Seasonal Fruit Display  
Individual Yogurts  
Assorted Pastries, Muffins and Breads  
with Butter and Jams  
Assorted Chilled Fruit Juices  
**\$20.00 per person**

## EXECUTIVE CONTINENTAL

Sliced Seasonal Fruit Display  
Oatmeal Bar  
with Brown Sugar, Apple Compote,  
Raisins, and Honey  
Individual Yogurts  
Assorted Pastries, Muffins and Breads  
with Butter and Jams  
Assorted Chilled Fruit Juices  
**\$22.00 per person**

## SUNRISE

Sliced Seasonal Fruit Display  
Assorted Pastries & Baked Goods  
Fresh Scrambled Eggs  
Sausage Links  
Applewood Smoked Bacon  
Breakfast Potatoes  
Assorted Chilled Fruit Juices  
**\$24.00 per person**

## ST CHARLES FOUNDER'S BREAKFAST

Sliced Seasonal Fruit Display  
Assorted Pastries & Baked Goods  
Fresh Scrambled Eggs  
Sausage Links  
Applewood Smoked Bacon  
French Toast with Warm Maple Syrup  
Sausage Gravy and Biscuits  
Breakfast Potatoes  
Assorted Chilled Fruit Juices  
**\$28.00 per person**

## ENHANCE YOUR BREAKFAST

### Omelet Station

Omelets made to order with toppings to include Ham, Bell Peppers, Bacon, Sausage, Chives, Spinach, Mushrooms and selected Shredded Cheese.  
**\$12.00 per person**

All stations are based on one hour of service and must be purchased with an existing buffet and are priced per person. Omelet Station requires one Chef Attendant per 50 guests with a charge of \$100.

*Buffets are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be charged for events with fewer than 25 guests. Prices are subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.*





## SERVED BREAKFAST

*Served with Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Hot Teas.*

### ALL AMERICAN

Fresh Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, served with Orange Juice

**\$21.00 per person**

### FRENCH TOAST

French Toast with Warm Maple Syrup & Butter, Sausage Links, served with Orange Juice

**\$20.00 per person**

### QUICHE

Quiche Florentine with Spinach, Onions, Cheddar and Ricotta Cheeses, Applewood Smoked Bacon, Breakfast Potatoes, served with Orange Juice

**\$25.00 per person**

### HASHBROWN CASSEROLE

Hashbrown Potatoes with Eggs and Cheddar Cheese, served with Orange Juice

**\$25.00 per person**

*Plated breakfasts are designed for 1.5 hours of service and require a minimum of 15 guests. An additional labor fee of \$100 will be charged for events with fewer than 15 guests. Prices are subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.*



# BREAK SERVICE

*Service Time is 1 hour.*

## GOURMET POPCORN

Our Gourmet Popcorn is prepared local & fresh. We feature the following flavors Honey Butter, Caramel, and Kettle.

**\$14.00 per person**

## ARTISAN MARKET

Seasonal Crisp Vegetables, Assorted Soft & Hard Cheeses, Sliced Breads with Creamy Ranch and Fig Mustard

**\$16.00 per person**

## AFTER SCHOOL

Brownies, Rice Krispy Treats, Fresh Baked Chocolate Chip Cookies, Served with 2% Milk and Chocolate Milk

**\$14.00 per person**

## HOME TOWN

Goopy Butter Bars, Toasted Raviolis, House Potato Chips

**\$14.00 per person**

## POWER BREAK

Assorted Fresh Whole Fruit, Granola Bars, Mixed Nuts, Protein Bars, Bottled Water, Kaldi's Regular and Decaffeinated Coffee, and Powerade

**\$15.00 per person**

## BUILD YOUR OWN TRAIL MIX

Display of Nuts, Dried Fruits, Regular and Peanut M&M's, Shaved Coconut, Mini Pretzels, Chocolate Chips, and Granola served with Assorted Coca-Cola products

**\$14.00 per person**



Made with all natural ingredients. Custom Flavors can be created for your event either Naughty or Nice - Please speak with your Catering Sales Manager

## NICE

We offer Madagascar Vanilla, Goopy Butter Cake and Midnight Pleasure (chocolate). Additional flavors can be added for an upcharge.

**\$10.00 per person**



## GUS PRETZELS

Garlic Butter, Cinnamon Sugar, Salted, and Plain. Served with Honey Mustard Dipping Sauce and Nacho Cheese

**\$12.00 per person**





## MEETING PACKAGES

### FULL DAY MEETING PACKAGE

(Beverages Refreshed All Day / Food Based on One (1) Hour of Service)

#### Continental Breakfast

Seasonal Sliced Fruit Display  
Fresh Assorted Pastries  
Fresh Assorted Muffins  
Fresh Assorted Breakfast Breads  
Assorted Chilled Fruit Juices

#### Mid-Morning Break

Granola Bars  
Regular and Decaffeinated Kaldi's Coffee  
Firepot Nomadic Hot Tea  
Assorted Coca-Cola products  
Bottled Water

#### Afternoon Break

Cookies  
Assorted Chips  
Candy Bars  
Regular and Decaffeinated Kaldi's Coffee  
Firepot Nomadic Hot Tea  
Assorted Coca-Cola products  
Bottled Water

**\$36.00 per person**

### ALL DAY BEVERAGE BREAK (8 HOURS)

Regular and Decaffeinated Kaldi's Coffee  
Firepot Nomadic Hot Tea  
Assorted Coca-Cola products  
Bottled Water

**\$20.00 per person**

### HALF DAY BEVERAGE BREAK (4 HOURS)

Regular and Decaffeinated Kaldi's Coffee  
Firepot Nomadic Hot Tea  
Assorted Coca-Cola products  
Bottled Water

**\$15.00 per person**

### CONFERENCE MEETING PACKAGE

Notepads  
Pens  
Mints  
Pitchers of Water on each Table (Water Pitchers Refreshed at the Morning Break, Lunch, and Afternoon Break)

**\$1.50 per person**



## A LA CARTE SERVICES

Kaldi's Coffee Regular	\$50.00 per gallon
Kaldi's Coffee Decaffeinated	\$50.00 per gallon
Firepot Nomadic Teas Iced	\$35.00 per gallon
Firepot Nomadic Teas Hot	\$38.00 per gallon
Lemonade or Fruit Punch	\$32.00 per gallons
Assorted 12oz Coca-Cola Products	\$3.00 each
Water Bottles	\$3.50 each
Flavored Sparkling Water	\$3.25 each
Assorted Juices	\$4.00 each
Powerade Assorted 20oz Bottles	\$4.00 each
Jumbo Cookies or Fudge Brownies	\$34.00 per dozen
Gooey Butter Bars (St. Louis Classic)	\$35.00 per dozen
Lemon Bars or Blondies	\$35.00 per dozen
Fresh Muffins or Danish	\$34.00 per dozen
Bagels with Assorted Cream Cheese	\$34.00 per dozen
Hard Boiled Eggs	\$15.00 per dozen
Fresh Donuts (Local Bakery)	\$36.00 per dozen
Breakfast Burrito, scrambled eggs, pepper jack cheese and chorizo with tomato salsa	\$48.00 per dozen
Breakfast sandwich with egg, cheddar cheese and sausage patty	\$46.00 per dozen
Whole Assorted Fresh Fruit	\$3.00 each piece
Assorted Candy Bars	\$3.00 each
Assorted Granola Bars	\$3.00 each
Assorted Energy Bars	\$4.00 each
House Made Potato Chips	\$22.00 per pound
Mixed Nuts	\$22.00 per pound
Tortilla Chips and Salsa	\$22.00 per pound
Buttered Popcorn (Includes machine and attendant)	\$22.00 per pound
Local and Imported Cheese Display	\$12.00 per person
Seasonal Sliced Fruit Tray	\$5.00 per person
Crudite Platter with Ranch Dipping Sauce	\$8.00 per person
Antipasto Platter with Crostini	\$15.00 per person
Hummus with Pita and Vegetables	\$6.00 per person

Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.





## BOXED LUNCHES

**\$28.00 per person**

*Meals include Chips, Jumbo Cookie, and Bottled Water*

### ROAST BEEF

Shaved Roast Beef, Cheddar Cheese, Lettuce, Tomato, served on Croissant

### SMOKED HAM

Smoked Ham, Swiss Cheese, Lettuce, Tomato, served on Ciabatta Roll

### SMOKED TURKEY

Smoked Turkey Breast, Swiss Cheese, Lettuce, Tomato, served on Berry Wheat Bread

### ROASTED VEGETABLE

Roasted Vegetable, Zucchini, Squash, Red Pepper, Arugula, Mozzarella Cheese, Balsamic Aioli, served on Hoagie Roll

### CHICKEN CAESAR SALAD

Grilled Chicken, Caesar Salad, Romaine, Parmesan Cheese and Garlic Croutons

### GREEK SALAD

Classic Greek Salad, Grilled Chicken, Kalamata Olives, Red Onion, Cherry Tomato, Feta Cheese, Cucumbers, with Creamy Greek Dressing <sup>GF</sup>

GF = Gluten Free

*Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.*



## PLATED LUNCHES

*Served with choice of salad; Seasonal Salad or Mayfair Salad, Entrée selection, House Dessert, Bread Service, Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Iced Tea. Upgraded salad selections on page 11.*

### CHICKEN PARMIGIANA

Boneless Breaded Chicken with Tomato and Italian Cheese served with Creamy Orzo and Seasonal Italian Vegetables

**\$32.00**

### CHICKEN MARSALA

Pan Seared Boneless Chicken Breast served with Fingerling Potatoes and Squash Medley

**\$32.00**

### PAN-SEARED CHICKEN BREAST

Chicken Breast served with a Grilled Vegetable Medley and Fingerling Potatoes with Pan Juices, White Wine, and Herb Reduction

**\$32.00**

### ROASTED AIRLINE CHICKEN BREAST

Roasted Chicken Breast served with Mashed Potatoes and an Assortment of Roasted Vegetables with a Roast Chicken Demi

**\$34.00**

### PORK LOIN

Pork Loin with Mustard Demi Glace served with Dauphinoise Potatoes and Chef's Seasonal Vegetables <sup>GF</sup>

**\$30.00**

### BEEF TRI-TIP

Tri-Tip of Beef Roasted to Perfection, Embellished with Herbed Yukon Gold Potatoes, Haricot Verts with Shallots, Cumin Scented Carrots, and a Chimichurri Sauce <sup>GF</sup>

**\$35.00**

### BEEF SHORT RIB

Slow Braised Boneless Short Rib served with Mashed Potatoes and Glazed Carrots with a Rich Red Wine Demi

**\$38.00**

### PAN-SEARED SALMON

Roasted Garlic & Herb Couscous, Grilled Squash Medley and White Wine Butter Sauce

**\$41.00**

GF = Gluten Free

*Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.*





# PLATED SOUPS & SALADS

Add a soup to any plated meal or buffet for an additional \$4.00 per person.

## SOUPS

### HOUSE MADE SOUPS

Southwest Corn Chowder with Poblano and Crème <sup>GF</sup>  
Roasted Broccoli Cheddar <sup>GF</sup>  
Tomato Fennel Bisque with Pesto Croutons  
Lemon Orzo with Chicken  
Butternut Bisque with Chive Oil <sup>GF</sup>  
Chef's Selection

**\$5.00 per person**

### SEASONAL SALAD

Lettuce Blend, Cucumber, Tomato, and  
Roasted Bell Pepper with House Dressing  
<sup>GF\*</sup>

### MAYFAIR SALAD

Romaine Lettuce, Parmesan Cheese, and  
Croutons with Mayfair Dressing

### ADDITIONAL SALAD SELECTIONS UPCHARGE OF \$1 PER PERSON

#### SAINT LOUIS

Lettuce Blend, Provel Cheese, Olive,  
Pepperoncini, Artichoke, and Cherry  
Tomato with Italian Vinaigrette <sup>GF</sup>

#### CAESAR

Romaine & Baby Kale, Parmesan, Grape  
Tomato, Kalamata Olive, and Crouton with  
Caesar Dressing

#### COBB

Lettuce Blend, Smoked Bacon, Cherry  
Tomato, Egg, and Cheddar with Ranch  
Dressing <sup>GF</sup>

#### HARVEST

Spring Mix, Cranberries, Candied Walnuts,  
and Feta with Balsamic Vinaigrette

#### SOUTHWEST

Romaine, Queso Cotija, Burnt Corn, and  
Tomato with Cilantro Lime Vinaigrette <sup>GF</sup>

#### APPLE WALNUT

Bibb Lettuce, Brie, Roasted Apple,  
Candied Walnut, and Pickled Red Onion  
with Citrus Vinaigrette <sup>GF</sup>

GF = Gluten Free

Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.





# TIERED LUNCH BUFFETS

Served with Bread Service with butter and Firepot Nomadic Iced Tea & Water.  
Add a soup to any Buffet for an additional \$4.00 per person.

## SALADS

Chopped Italian Salad  
Seasonal Salad  
Tossed Caesar Salad  
Mayfair Salad  
Saint Louis Salad  
Southwest Salad  
Harvest Salad

## ENTREES

Sicilian Lasagna  
Roast Beef Au Jus  
Chicken Piccata  
Roasted Beef Tri-Tip  
Chicken Marsala  
Pan-Seared Salmon with Beurre Blanc  
Fried Chicken  
Braised Short Rib  
Pesto Chicken with Sundried Tomato Cream Sauce

## SIDES

Pasta Ala Vodka  
Herb Roasted Red Potato <sup>GF</sup>  
Roasted Garlic Mashed Potato  
Blistered Tomato Couscous  
Seasonal Vegetable Medley  
Roasted Brussel Sprout  
Green Beans with Bacon Lardons  
Mac N Cheese

## DESSERTS

Tiramisu  
Chocolate Cake  
Cinnamon Apple Cobbler  
Cheesecake with Strawberry Sauce  
Carrot Cake

### TIER 1 | \$32

Choose 1 Salads, 1 Entrees, 2 Sides, 1 Dessert

### TIER 2 | \$35

Choose 2 Salads, 2 Entrees, 2 Sides, 2 Dessert

### TIER 3 | \$40

Choose 2 Salads, 3 Entrees, 3 Sides, 3 Dessert

### TIER 4 | \$45

Choose 2 Salads, 4 Entrees, 3 Sides, 3 Dessert

Buffets are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be charged for events with fewer than 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.



## BUFFET PACKAGES

Available for Lunch or Dinner. Served with Firepot Nomadic Iced Tea & Water.  
Add a soup to any Buffet for an additional \$4.00 per person.

### EXECUTIVE DELI BUFFET

Choice of Soup  
Seasonal Salad  
Mayfair Salad

**Meat:** Smoked Turkey, Smoked Ham,  
Roast Beef, Salami

**Cheese:** Cheddar, Swiss, Provolone, and  
Pepper Jack Cheese

**Toppings:** Sliced Tomatoes, Leaf Lettuce,  
Dill Pickles, Mayonnaise, Dijon Mustard

**Bread:** Sliced White Bread, Whole Wheat,  
Rye and Kaiser Rolls

NY Cheesecake

Chocolate Cake

**\$32.00 per person**

### ST. CHARLES BBQ

Sweet & Tangy Coleslaw

Seasonal Salad with Chef's selection of  
Dressing

Pulled Pork

Beef Brisket

Assorted BBQ Sauces

Baked Beans

Corn Bread Muffins

Cinnamon Apple Crisp

Chocolate Chip Bread Pudding

**\$36.00 per person**

### TASTE OF THE LOU

Mayfair Salad

Soup of the Day

Chef's Seasonal Vegetable

Chicken Parmesan

Baked Penne Pasta with Bolognese  
Sauce and Provel Cheese

Manicotti

Fresh Sliced Bread

Goopy Butter Bars

**\$38.00 per person**

### SOUTH OF THE BORDER

Tortilla Soup

Salad with Jicama, Mandarin Orange,

Cotija Cheese, and Cilantro Vinaigrette

Pork Carnitas with Peppers

Grilled Chicken with Poblano Peppers

Frijoles & Spanish Rice

Flour Tortillas

Assorted Salsa

Guacamole

Shredded Cheese & Sour Cream

Churros

Fried Cheesecake with Berry Sauce

**\$38.00 per person**

### GAMEDAY

Saint Louis Salad

Sweet & Tangy Coleslaw

House Made Potato Chips

Schlafly Beer Bratwurst

Angus Beef Burgers

Relish Trays

Assorted Condiments

Brownies, Blondies, & Cookies

**\$34.00 per person**

Buffets are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be charged for events with fewer than 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.



## PLATED DINNER

*Plated meals are served with choice of salad and Bread Service with butter; Seasonal Salad or Mayfair Salad, Your Entrée selection, House Dessert. Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Hot Tea. Upgraded salad selections on page 11.*

### CHICKEN PICCATA

Pan Seared Chicken with Lemon Butter Sauce served with Broccolini, Sculpted Carrots, and Tri Colored Tortellini with Pesto

**\$34.00**

### CHICKEN FLORENTINE

Chicken Breast with Spinach Cream Stuffing, Breadcrumb Coating, and a Charon Sauce served with Parmesan Risotto and Roasted Root Vegetables

**\$36.00**

### CHICKEN CORDON BLEU

Chicken stuffed with Swiss and Black Forest Ham, coated in Panko Breadcrumbs and a Chicken Volute sauce and served with Seasonal Vegetables and Garlic Mashed Potatoes

**\$36.00**

### OVEN ROASTED CHICKEN BREAST

Airline Chicken Breast with Crimini Mushrooms and Sherry Reduction served with Glazed Carrots, Brussel Sprouts, and Fingerling Potatoes

**\$35.00**

### SLOW ROASTED PORK LOIN

Brined Pork Loin served with Mashed Potatoes, Pear and Leek Relish, and Chefs Seasonal Vegetable

**\$33.00**

### FILET

Filet Mignon Grilled to Perfection, Garlic Yukon Gold Mashed Potato, Haricot Verts, Tomato Confit, Asparagus, Crimini Mushrooms, with Wine Veal Reduction <sup>GF</sup>

**\$59.00**

### PAN SEARED SALMON

Pan Seared Fillet with Wild Rice Blend, Broccolini, and White Wine Butter Sauce

**\$43.00**

### BAKED HALIBUT

Halibut Baked with Yuzu Butter served with Garlic and Ginger Potatoes and Chef's Choice Vegetables

**\$56.00**

### PESTO CRUSTED SEABASS

Pesto Crusted Seabass with Herb Butter, Braised Chard and Potato served with Chef's Seasonal Vegetables <sup>GF</sup>

**\$58.00**

### BEEF SHORT RIB BOURGUIGNONNE

Slowly Braised in Red Wine Demi with Crimini Mushrooms, Mashed Potatoes, Brussel Sprout, and Glazed Carrots

**\$38.00**

### DUO PLATES

Filet and Seabass, Filet and Salmon, or Filet and Chicken Breast

**MARKET PRICE**

GF = Gluten Free

*Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.*






# DESSERTS

## HOUSE DESSERTS

- Strawberry Shortcake with Creme Chantilly
- Carrot Cake with Cream Cheese Frosting
- New York Cheesecake with Berry Compote
- Red Velvet Cake with White Chocolate Icing
- Lemon Curd Cake with Mascarpone Whipped Cream

## UPGRADED DESSERTS

- |  |  |                        |
|--|--|------------------------|
| Clementine's Naughty and Nice Creamery Nice Ice Cream Station  |  | Add \$10.00 per person |
| Clementine's Naughty and Nice Creamery Naughty Ice Cream Station   |  | Add \$14.00 per person |
| <i>*Contains alcohol - Must be 21 Years old or older to enjoy. Vegan Ice Cream Desserts available upon request as well</i> |  |                        |
| Snickers Pie with Caramel and Whipped Cream  |  | Add \$1.00 per person  |
| Flourless Chocolate Cake with Fresh Berries  |  | Add \$1.00 per person  |
| Brown Butter Cake with Caramel Mousse  |  | Add \$1.00 per person  |

# HORS D'OEUVRES

Minimum of 25 pieces. Price per piece.

## HOUSE SIGNATURE: HOT

Italian Meatballs with Marinara	\$3.00
Bacon Wrapped Chicken with Jalapeno Cheese	\$4.00
Beef Empanada	\$3.50
Beef Satay <sup>GF</sup>	\$4.00
Brie en Croute with Raspberry <sup>VE</sup>	\$4.00
Buffalo Chicken Spring Roll	\$3.00
Chicken Empanada	\$3.00
Chicken Satay	\$3.00
Four Cheese Mac & Cheese Bites	\$3.00
Franks in a Blanket	\$3.00
Beef Wellington	\$4.00
Seesame Chicken Tenders	\$4.00

## HOUSE SELECTIONS: COLD\*

Eggplant Caponata on Crostini	\$3.00
Double Smoked Salmon with Lemon Dill Mayo, Red Onion, Capers	\$4.50
Smoked Trout Mousse with Horseradish Mayo on Cucumber	\$5.00
Poached Shrimp with Cocktail Sauce <sup>GF</sup>	\$4.00
Mediterranean Antipasto Kabob <sup>VE/GF</sup>	\$4.50
Shrimp Salad Vol-Au-Vent	\$4.00

## SAINT LOUIS CLASSICS

Toasted Ravioli with Marinara	\$3.00
Cannelloni with Spicy Marinara	\$4.00

## ADDITIONAL CHOICES

Breaded Fried Shrimp*	\$5.00
Egg Rolls	\$4.50
Spring Rolls	\$4.00
Crab Rangoon	\$3.00
Spanakopita <sup>VE</sup>	\$4.00
BBQ Meatballs	\$4.00
Parmesan Artichoke Fritter	\$4.00
Vegetable Spring Roll <sup>VE</sup>	\$4.00
Brie and Almond Beggars Purse <sup>VE</sup>	\$4.00
Tomato Basil Mascarpone Arancini <sup>VE</sup>	\$4.00
Vegetable Empanada <sup>VE</sup>	\$3.00
Chicken Cordon Blue	\$4.00

## HOR D'OEUVRES PACKAGE

Crudite with Two Dips	
Imported and Domestic Cheese Display	
Four Choices	\$30.00 per person
Six Choices	\$40.00 per person

\*Not available in four choice and six choice packages

GF = Gluten Free | VE = Vegetarian

Hors D'oeuvre selections are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. Prices are subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.





## CARVING STATIONS

### TENDERLOIN OF BEEF

Beef Tenderloin, Served with Creamy Horseradish, Mustard, Fresh Baked Rolls  
*Serves up to 18 guests*

**\$350**

### ROASTED PRIME RIB

Prime Rib of Beef, Served with Creamy Horseradish, Au Jus, Fresh Baked Rolls  
*Serves up to 25 guests*

**\$475**

### TURKEY BREAST

Roasted Turkey Breast, Served with Herbed Mayonnaise, Cranberry Sauce, Fresh Baked Rolls

*Serves up to 15 guests*

**\$250**

### MAPLE GLAZED HAM

Pit Ham with Whole Grain Mustard, Citrus Herb Aioli, Fresh Baked Rolls

*Serves up to 25 guests*

**\$250**

### SLOW ROASTED PORK LOIN

Brined Pork Loin, Pork Au Jus, Apple Sauce, Fresh Baked Rolls

*Serves up to 25 guests*

**\$250**

*Carving stations are priced per station for a two hour service. An additional labor fee of \$100 will be applied for the attendant. Pricing is based on reception and hors d'oeuvres portions. Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.*



# ACTION STATIONS

## ASIAN STIR FRY\*

Fried Rice  
Lo Mien Noodles  
White Rice  
Vegetable Egg Rolls  
Pot Stickers

### **Embellishments:**

Shrimp, Teriyaki Chicken, Stir-Fried Vegetables, Marinated Beef, Tofu, Green Onions, Soy Sauce, Sweet Chili Pepper Sauce, Fortune Cookies

**\$21 .00 per person**

## SUSHI

California Rolls  
Spicy Rolls  
Hand Prepared Sushi and Sashimi  
Shaved Ginger  
Wasabi displayed with Chop Sticks and appropriate enhancements  
Add Gyoza, Shumai, and Edamame to enhance your Japanese experience.

**Please ask your Catering Sales Manager for package details.**

## RECEPTION DISPLAYS

### **SEASONALLY INSPIRED VEGETABLE CRUDITE DISPLAY**

Chilled Heirloom Tomatoes, Broccoli, Cauliflower, Bell Peppers, Baby Carrots, Celery, Greek Olives. Served with Ranch and Mayfair Dressing

**\$8.00 per person**

### **IMPORTED & DOMESTIC ARTISAN CHEESE BOARD**

Variety of Cheese from Imported and Local Farms to include Hemme Brothers, Marcoot and Ludwig. Served with Local Honey, Spreads, Crackers, French Breads, Grapes, Nuts and Olives

**\$12.00 per person**

### **ANTIPASTO DISPLAY**

Roasted Eggplant, Marinated Grilled Asparagus, Blistered Tomatoes, Garlic Roasted Squash and Zucchini, thinly sliced Capicola, Prosciutto, Mortadella, Genoa Salami, Pearl Mozzarella Salad, Marinated Artichokes, Marinated Mushrooms, Pepperoncini, Olives

**\$15.00 per person**

## ITALIAN\*

Penne  
Orecchiette  
Fusilli  
Cheese Tortellini  
Garlic Bread

### **Embellishments:**

Gulf Shrimp, Grilled Chicken, Italian Sausage, Mushrooms, Asparagus, Heirloom Tomatoes, Basil, Italian Parsley, Butter, Olive Oil, White Wine Cream Sauce, Red Sauce, Italian Shaved Cheeses, Red Pepper Flakes

**\$21 .00 per person**

## ADULT MAC & CHEESE\*

Roasted Garlic Brie Mac & Cheese  
Local Craft Beer Mac & Cheese  
Classic Cheddar Mac & Cheese

### **Embellishments:**

Smoked Bacon, Shrimp, Grilled Chicken, Andouille Sausage, Mushrooms, Onions, Peppers, Scallions, Garlic, Crushed Red Pepper

**\$21.00 per person**

*Action stations are priced per person for a two hour service and require a minimum of 25 guests. Pricing is based on reception and hors d'oeuvres portions. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events. \* \$100 attendant fee will apply.*



## BAR PACKAGES

A \$150.00 Bartender Fee will apply for each bar and for every three (3) hours of service. \$50.00 each additional hour. Minimum requirement, \$400 revenue per bar. Assorted Coca-Cola products included.

### PREFERRED BRANDS

\$16 per person, 1 Hour Reception  
\$24 per person, 2 Hour Reception  
\$32 per person, 3 Hour Reception  
\$38 per person, 4 Hour Reception

**Preferred Brands:** Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold

**Wines:** Souverain Chardonnay, Souverain Cabernet, Souverain Merlot, Souverain Moscato

**Beer:** Miller Light, Bud Light, Coors Light, Miller Genuine Draft, O'Doul's Non Alcoholic

### PREMIUM BRANDS

\$18 per person, 1 Hour Reception  
\$26 per person, 2 Hour Reception  
\$34 per person, 3 Hour Reception  
\$40 per person, 4 Hour Reception

**Premium Brands:** Titos Handmade Vodka, Bombay Sapphire, Plantation Rum, Maker's Mark Bourbon, Chivas Regal Scotch, Jose Cuervo 1800 Silver Tequila, Hennessy VS Cognac

**Wines:** Souverain Chardonnay, Souverain Cabernet, Souverain Merlot, Souverain Moscato

**Beer:** Miller Light, Bud Light, Coors Light, Miller Genuine Draft, O'Doul's Non Alcoholic

**Import and premium brands:** Heineken, Amstel Light, Corona, Schlafly Pale Ale, and a selection of locally brewed craft beers

**\*\*Additional Anheuser-Busch domestic beer offerings available - Please speak with your Catering Sales Manager.**

A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events. Prices subject to change.

### TOP SHELF BRANDS

\$20 per person, 1 Hour Reception  
\$30 per person, 2 Hour Reception  
\$38 per person, 3 Hour Reception  
\$44 per person, 4 Hour Reception

**Top Shelf Brands:** Grey Goose, Hendricks Gin, Mount Gay Rum, Knob Creek Bourbon, Jonnie Walker Black, Remy Martin VSOP

**Wines:** Souverain Chardonnay, Souverain Cabernet, Souverain Merlot, Souverain Moscato

**Beer:** Miller Light, Bud Light, Coors Light, Miller Genuine Draft, O'Doul's Non Alcoholic, Heineken, Amstel Light, Corona, Schlafly Pale Ale, and a selection of locally brewed craft beers

### SHOW ME STATE

\$18 per person, 1 Hour Reception  
\$26 per person, 2 Hour Reception  
\$34 per person, 3 Hour Reception  
\$40 per person, 4 Hour Reception

**Local Brands:** Pinckney Bend American Gin, Pinckney Bend American Vodka, Copper Run Island Gold Rum, Still 630 Straight Bourbon, Still 630 Rallypoint Rye Whiskey

**Wines:** St James Pioneer Red, Mount Pleasant Rose, Les Bourgeois Chardonnal

**Beers:** Boulevard Pale Ale, Boulevard Tank 7 Saison, Charleville Half-Wit Wheat, Schlafly Oatmeal Stout



# BEVERAGES

A \$150.00 Bartender Fee will apply for each bar and for every three (3) hours of service. \$50.00 each additional hour. Minimum requirement, \$400 revenue per bar. Assorted Coca-Cola products included.

## MIXED DRINKS

### PREFERRED

Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold

**HOST: \$9.00 per drink CASH BAR: \$11.00 per drink**

### PREMIUM

Titos Handmade Vodka, Bombay Sapphire, Plantation Rum, Maker's Mark Bourbon, Chivas Regal Scotch, Jose Cuervo 1800 Silver Tequila, Hennessy VS Cognac

**HOST: \$10.00 per drink CASH BAR: \$12.00 per drink**

### TOP SHELF

Grey Goose, Hendricks Gin, Mount Gay Rum, Knob Creek Bourbon, Jonnie Walker Black, Remy Martin VSOP

**HOST: \$11.00 per drink CASH BAR: \$13.00 per drink**

## WINE BY THE BOTTLE

### TIER ONE

A to Z Pinot Grigio	\$39
Chateau St Michelle Riesling	\$32
Souverain Chardonnay	\$30
Kendall Jackson Chardonnay	\$36
Steele Merlot	\$39
Souverain Cabernet	\$30
Sterling Cabernet	\$39
Colome Malbec	\$32

### TIER TWO

Frogs Leap Sauvignon Blanc	\$44
La Crema Chardonnay	\$45
Franciscan Chardonnay	\$45
Francis Coppola Merlot	\$43
Rodney Strong Cabernet	\$45
Meiomi Pinot Noir	\$44
Talley Pinot Noir	\$54

## WINE

Chateau Souverain, Chardonnay, Merlot, Cabernet, Moscato, Sauvignon Blanc

**HOST: \$8.00 per drink CASH BAR: \$9.00 per drink**

## BEER

### DOMESTIC

Miller Light, Bud Light, Coors Light, Miller Genuine Draft, O'Doul's Non Alcoholic

**HOST: \$6.00 per drink CASH BAR: \$7.00 per drink**

### IMPORT AND PREMIUM BRANDS

Heineken, Amstel Light, Corona, Schlafly Pale Ale, O Fallon Seasonal, Urban Chestnut Zwickel, Four Hands Single Speed

**HOST: \$7.00 per drink CASH BAR: \$8.00 per drink**

*Special order wine or beer sales outside of the items listed will consist of whole bottles and cases, respectively.*

*A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events. Prices subject to change.*





## BAR SERVICE POLICIES

### BAR SERVICE

- Please remember, hosted bar by the drink charges include all drinks served, not just drinks consumed.
- Standard Bar Service includes your choice of Preferred, Premium or Top Shelf liquor, domestic and imported beer, tier one or two wines, soda and mineral water. Cash bars will be set with preferred selection unless requested otherwise.
- Hosted bar service, by the drink, allows the host to determine which types of drinks (wine, beer, liquor) are to be included.
- Any special order beverages will be purchased in their entirety and not upon consumption unless otherwise specified.

### BARTENDERS AND CASH

- Hosted bars have a minimum revenue requirement of \$400.
- One bartender for every 100 guests is appropriate in most circumstances. However, in the event several hundred people arrive at the bar at the same (such as where bar service immediately follows a ceremony) one bartender per 100 guests may not be appropriate. Wine, beer and mineral water may be butler passed (for host bars) for the initial 20 to 30 minutes of service to minimize lines at the bars in the case of mass arrival.
- A fee of \$150 will be applied for each bartender and if required each cashier attending your event. Every hour past the third hour will incur an additional \$50 fee for each bartender and cashier.
- Cash bars have a minimum revenue requirement of \$400 per bar.

### BAR SAFETY

The St Charles Convention Center takes great pride in responsible beverage service. The St Charles Convention Center does not permit the serving of alcoholic beverages to anyone under the age of 21, or under the influence of alcohol in accordance with Missouri state laws. Guests under the age of 30 should be prepared to present photo identification. Doubles, shots or shooters are not available from banquet bars. We reserve the right to refuse service to any guest who appears intoxicated. We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.





## POLICIES

All catered events are subject to a 24% Management Charge. This Management Charge is the sole property of OVG360 and, as applicable, is used to cover costs and expenses in connection with catered events (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip.

The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee. No part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

No later than 30 days prior to the Event, Licensee and F&B Provider shall enter into an Event Plan including the specific menu items and estimate of number of people attending the Event for whom such items will be provided. Such Event Plan shall include an estimate of the F&B Fee and additional terms and conditions as may be required by the F&B Provider. No later than NOON 10 days prior to the Event, the BEO shall be revised to reflect any changes to the guaranteed number of people attending the Event.

## NOTICES

Consumption of raw or undercooked meat products may result in foodborne illness.

The St. Charles Convention Center reserves the right to deny service to any person at the Manager's sole discretion.

Prices are subject to change and do not include the Management Charge (24%) or current taxes (7.95% sales tax & 1% tourism).