



CATERING MENU 2023



ALAMEDA
COUNTY
FAIRGROUNDS
PLEASANTON



OVG Hospitality

Thank you for your interest in hosting your event at the Alameda County Fairgrounds. We look forward to the opportunity to serve you and your guests. Enclosed please find a variety of menus to choose from, although, if there are items that you would like to serve your guests but do not find them on our menus, please let us know. We will make every effort to accommodate you in making your event a resounding success.

Oak View Hospitality is proud to be the exclusive Caterer of the Alameda County Fairgrounds. For many years we have provided excellent service and exquisite cuisine for many different and unique events of all sizes. We pride ourselves on our ability to work with any group on any function and to create an atmosphere that you and your guests will always remember.

After you have had a chance to review our menus; please feel free to contact us with any questions you may have.

Cheryl Singh
Catering Sales & Events Manager
4501 Pleasanton Avenue
Pleasanton, California 94566

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PLANNING THE EVENT



The enclosed menus are only general suggestions as to a variety of entrees. We take great pride in developing creative, gourmet menus to suit your needs. We use the freshest ingredients and try to source all our proteins and vegetables locally & regionally throughout California

No food or beverage is allowed to be brought in from outside sources without the permission from Oak View Hospitality and Alameda Co Fair Events office

All menu prices are subject to a supplemental fee and California State Tax in accordance with California Regulation 1603F. The supplemental Fee is not for Gratuities

Price quotations are subject to variable increase to meet unexpected changes in cost of food, beverages, and cost of operation that may occur prior to the date of the specific event.

GUARANTEES

In preparation for your event, we require that you provide the Catering Manager with a Confirmation of the number of attendees (final guarantee) for each meal function by noon three (3) business days prior to your event. This figure will be used for staffing and food purchasing coordination. This number may not be reduced. If we do not receive a final number in the time frame stated above, your previous expected attendance will be used as the guaranteed count or the actual number served, whichever is greater. All menu items require a 40-person minimum (unless otherwise noted). Final guarantee may not be reduced after the deadline. Every effort will be made to accommodate guarantee increases after the final guaranteed deadline, subject to reasonable menu substitutions and 15% late fee.

SECURITY

OVG Hospitality is not responsible for the damage or loss of merchandise or articles left anywhere at the Alameda County Fairgrounds or OVG Banquet facilities. Arrangements for security must be made prior to your event.

LINENS

Standard cotton 85" x 85" black or white tablecloths and standard napkins are provided for food and beverage dining tables. Specialty linens can be provided from outside sources for weddings and special events. The client is responsible for the delivery and Pick-up and any additional costs for stains

BILLING AND DEPOSITS

One half (50%) of the estimated charges for food and beverage are required at the signing of the contract. All Payments for Oak View Group food and beverage will be processed by your Alameda County Fairgrounds Event Coordinator. Payment method used for venue fees will also be used for food and beverage, unless otherwise noted.

CANCELLATION POLICY

If an event is cancelled by LICENSEE after the signing of the LICENSE by ASSOCIATION, ASSOCIATION has the right to retain the full portion of the Security Deposit paid. If an event is cancelled by LICENSEE three (3) months in advance or less, the following cancellation fees shall be paid to ASSOCIATION in addition to the Security Deposit:

90-75 days prior to event date - 25% of estimated charges

74 – 61 days prior to event date - 45% of estimated charges

60 - 45 days prior to event date - 65% of estimated charges

44 – 31 days prior to event date - 85% of estimated charges

30 days or less to event date - 100% of estimated charges

LABOR FEES

Certain specific menus or services may require additional staffing. In all cases the Catering Manager will inform the client of these charges and the client will agree to these charges prior to the event date.

*For Food Safety & Safe Food Handling, Buffet Food Service is generally for Two Hours after placement
For food safety and liability, food is not permitted to be taken off grounds.*

BREAKFAST SELECTIONS

Minimum of 25 guests.

SIMPLE START

Fresh Muffins
Whole Seasonal Fresh Fruit
Freshly Brewed Coffee and a Selection of Hot Teas

12.00 PER PERSON

THE FARM FRESH START

Fresh Muffins and Danish
Sliced Seasonal Fresh Fruit
Freshly Brewed Coffee and a Selection of Hot Teas

14.00 PER PERSON

ALAMEDA CONTINENTAL ASSORTMENT

Fresh Muffins and Danish
Sliced Seasonal Fresh Fruit
Bagels served with Cream Cheese
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Coffee and a Selection of Hot Teas

22.00 PER PERSON

CHEF'S SPECIAL

Cage-Free Scrambled Eggs
Cinnamon French Toast with Syrup
Sliced Seasonal Fruit
Crisp Pepper Bacon and Sausage Links
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Coffee and a Selection of Hot Teas

28.00 PER PERSON

OVG360 ACCLAIM BREAKFAST

Cage-Free Scrambled Eggs topped w
Cheddar Cheese and Chives
Country Style Potatoes with Peppers and Onions
Crisp Pepper Bacon and Chicken Apple Sausage
Sliced Seasonal Fresh Fruit
Assorted Muffins and Danish
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Coffee and a selection of Hot Teas

35.00 PER PERSON

ALAMEDA BENEDICTS

Traditional Eggs Benedict
Including two Poached Eggs on Canadian Bacon
Layered on top of a Toasted English Muffin
Topped with Hollandaise Sauce
Accompanied by Sliced Seasonal Fresh Fruit
Assorted Breakfast Pastries and Butter
Freshly Brewed Coffee and a selection of Hot Teas

24.00 PER PERSON

ADD-ON OMELETTE STATION

Chef Assembled
Cage-Free Eggs, Sausage, Ham, Mushroom,
Spinach, Shredded Cheese

10.00 PER PERSON

ADD-ON BREAKFAST BURRITO

Chorizo, Sausage, or Vegetable

12.00 EACH

All prices are subject to a 22% management charge and 10.25% sales tax.

BREAKFAST ENHANCEMENTS



SIMPLE START

ASSORTED FRUIT YOGURTS

12.00 PER PERSON

ASSORTED CEREALS WITH 1 % MILK

6.00 EACH

SLICED SEASONAL FRUIT

6.50 EACH

ASSORTED WHOLE FRUIT

4.50 PER PERSON

ASSORTED CANDY BARS

3.50 EACH

Snickers, KitKat, M&M Plain, M&M Peanuts

5.00 EACH

FRESH BAKED ASSORTED MUFFINS AND PASTRIES

65.00 PER DOZEN

BAKED BUTTER CROISSANTS

55.00 PER DOZEN

ASSORTED BAGELS AND CREAM CHEESE

55.00 PER DOZEN

FRESH BAKED SCONES

95.00 PER DOZEN

REGULAR OR DECAF COFFEE

35.00 PER GALLON

ASSORTED HOT OR COLD TAZO® TEAS

35.00 PER GALLON

FRESH FRUIT JUICE

4.75 EACH

INDIVIDUAL MILK

2.00 EACH

ASSORTED SOFT DRINKS 20 OZ BOTTLES

6.00 EACH

Pepsi, Diet Pepsi, Sierra Mist

BOTTLED WATER 20 OZ BOTTLES

5.00 EACH

LEMONADE/FRUIT PUNCH

35.00 PER GALLON

5 GALLON WATER JUG

65.00 EACH

BREAK SERVICE



Minimum of 25 guests. Up to 2-hour service.

REFRESH YOUR MIND

15.00 PER PERSON

Freshly Brewed Coffee, Specialty Hot Teas, and Bottled Water
Assorted Energy Bars and Whole Fresh Fruit

MID-MORNING

16.00 PER PERSON

Assorted Energy Bars
Sliced Seasonal Fresh Fruit
Fresh Muffins with Whipped Butter
Greek Yogurt with Granola
Orange, Apple and Grapefruit Juices

MID-AFTERNOON

15.00 PER PERSON

Fresh Baked Cookies and Gourmet Bars
A Selection of Whole Fruit
Strawberries with Chocolate Pipette's

CHARCUTERIE BOARD

20.00 PER PERSON

Sopressata, Prosciutto, Mild Coppa, Cornichons
Country Olives, Grilled Peaches, Arbequina Olive Oil
Local Wildflower Honey
Assorted Breads
Pellegrino & Assorted Sodas

FAIR TIME SNACKS

26.00 PER PERSON

Caramel Popcorn
Mini Corn Dogs
Pretzel Bites with Mustard and Warm Cheese Sauce
Cinnamon and Sugar Churros
Assorted Soft Drinks and Bottled Water

All prices are subject to a 22% management charge and 10.25% sales tax.

SANDWICHES

Minimum of 25 guests.

CLASSIC SUBMARINE STYLE BOX LUNCHES

24.00 PER PERSON

All Box Lunches Include Seasonal Whole Fruit, bag of Chips, Freshly Baked Cookie

Please Choose from the Following Sandwiches

The Natural

Freshly Roasted Breast of Turkey, Swiss and Cheddar Cheese, Lettuce, Tomato, and Sliced Red Onion on a soft Croissant

Kansas City Special

Lean Roast Beef, Mild Creamed Horseradish, Swiss Cheese, Lettuce, Tomato, and Sliced Red Onion on a soft French Baguette

The Club

Black Forest Ham, Roasted Turkey Breast, Pepper Jack Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Sliced Wheat Berry

Wrap

23.00 PER PERSON

Please choose from the following wraps

Chicken Caesar

Mediterranean Wrap Red Pepper Hummus, Chicken or Beef Shawarma, Tomato, Cucumbers, Red Onions, Balsamic Reduction, (Tzatziki Add 2.00 PER PERSON)

Vegetarian Spinach Tortilla, Grilled Vegetables, Hummus Spread

SIGNATURE SALAD BOX LUNCHES

22.00 PER PERSON

All salad box lunches are Served with a Fresh Roll and Butter, a Fresh Baked Cookie

Please choose from the following Salads

Italian Penne Pasta with Roasted Vegetables (Vegetarian) and Pesto Dressing

Fiesta Salad Chopped Romaine and Mixed Greens, Roasted Corn and Poblano with Black Beans, Heirloom Tomato, Green Onion, Cilantro, Cotija Cheese, Tortilla Strips, Chipotle Ranch

Asian Ginger Noodle Salad with a Soy Dressing (Gluten-Free | Vegetarian)

Smoked Peach Salad Organic Greens, Grilled Peaches, Dried Cranberry, Crumbled Goat Cheese, Candied Walnuts, Smoked Peach Vinaigrette

**Add Soda \$6 & Water for \$5*

All prices are subject to a 22% management charge and 10.25% sales tax.

LUNCH BUFFETS



Minimum of 50 guests. Up to 2-hour service. Luncheon Menu Available 10am till 2pm

THE ALAMEDA COUNTY FAIR PICNIC

25.00 PER PERSON

An array of Sliced Turkey, Smoked Ham,
and Tender Roast Beef
Accompanied by Cheddar and Swiss Cheese,
Crisp Lettuce, Sliced Tomato, Red Onion, Pickle
Spears, and Condiments
Fresh Sliced Deli Rolls
Choice of Potato or Pasta Salad
Assorted Chips and Fresh Baked Cookies

THE ALL-AMERICAN BBQ

30.00 PER PERSON

All Beef Hamburgers and
All Beef Hot Dogs
Accompanied by Sliced Swiss and Cheddar Cheese,
Crisp Lettuce, Sliced Tomato, Red Onions, Pickle
Spears, Condiments
Buns, and Rolls
Green Salad with Strawberries, Goat Cheese, Sliced Almonds, Poppy Seed Dressing
Bistro Potato Salad
Seasonal Fruit
Assorted Dessert Bars
Add \$2.50 per guest for BBQ Chicken

TEXAS STYLE BBQ SANDWICHES

34.00 PER PERSON

Slow Roasted Beef Brisket with Caramelized Onions
Fire Braised Chicken with Tangy Jack Daniels BBQ Sauce
Both accompanied with fresh Hoagie Rolls
Ranch Style Beans
Fresh Potato Salad
Organic Greens, Grilled Peaches, Dried Cranberry, Crumbled Goat Cheese,
Candied Walnuts with Balsamic Vinaigrette
Seasonal Fruit
Freshly Baked Bread Pudding with Creme Anglaise

All prices are subject to a 22% management charge and 10.25% sales tax.

LUNCH BUFFETS

*All buffets include Bread or Dinner Rolls and Butter.
Minimum of 50 guests. Up to 2-hour service.*

MID DAY DUET

36.00 PER PERSON

Choose 1 Salad, 1 Starch, 1 Vegetable, and 2 Proteins

Vegetarian Option – 21.00 Per Person (Based on the number requested)

Protein (choose 2)

- Slow Roasted Beef Brisket with Bourbon Barbeque Sauce
- Grilled Chicken Margherita (sliced Mozzarella, Pesto, Balsamic Marinated Heirloom Tomatoes)
- Dry Rubbed Turkey Breast with Cranberry Chutney
- Slow-Roasted Pork Loin with Pan Jus, Roasted Garlic & Rosemary
- Braised Short Rib with Caramelized Balsamic Onions

Vegan Options

- Marinated Portobello with Braised Spinach and Basil Marinara
- Crispy Korean BBQ Tofu with Vegetable Stir Fry and Sticky Rice
- Forbidden Rice with Mango, Cucumber, Cranberry, Coconut Dressing

Vegetables (choose 1)

- Grilled Seasonal Vegetables
- Grilled Asparagus with Citrus Notes and Finishing Salt
- Heirloom Green Beans with sautéed Shallots and Garlic
- Broccolini with Gingered Carrots and Wildflower Honey
- Roasted Root Vegetables with Balsamic Glace & Fresh Herbs

Starch (choose 1)

- Roasted Heirloom Fingerling Potatoes with Garlic & Herbs
- Scalloped Potatoes or Scalloped Sweet Potatoes
- Mashed Garlic Red Potatoes
- Confetti Rice Pilaf

Salad (choose 1)

- Arugula Salad with Pears, Pine Nuts, Dried Cranberry, Feta Cheese and Pesto-Chardonnay Vinaigrette
- Classic Caesar Salad with House Made Dressing, Parmesan Cheese, and Croutons
- Organic Green Salad with Fresh Blueberries, Goat Cheese, Sliced Almonds and Poppy Seed Dressing
- Spinach Salad, Pickled Red Onion, Mandarin Orange, Sliced Almonds, Sesame Seed, Sesame-Ginger Vinaigrette
- Quinoa Salad Cilantro Lemon Vinaigrette

THE SICILIAN BOOT BUFFET

34.00 PER PERSON

Classic Caesar Salad with House Made Dressing, Parmesan Cheese, and Croutons

Seasoned Grilled Vegetables in Season

Gemelli Pasta Bolognese with Fresh Mozzarella and Basil

Chicken Pesto Rotini with Shaved Parmesan & Broccolini

Served with Garlic Bread

LUNCH BUFFETS



Minimum of 50 guests.

SOUTH OF THE BORDER FIESTA BUFFET

36.00 PER PERSON

Tossed Greens with Tortilla Strips and Chipotle Ranch
Roasted Corn Salad
Tortilla Chips with Salsa and Guacamole
Fiesta Tacos with Fire Braised Chicken or Achiote Beef with Corn
Tortillas and Sour Cream
Spanish Rice
Black Beans

THE BEST DOWN HOME BBQ BUFFET

35.00 PER PERSON

Tossed Green Salad with a Selection of Dressings
BBQ Chicken and Pork Spareribs accented with our own Bourbon BBQ Sauce
Smokey Baked Beans
Bacon Mac & Cheese
Red and White Slaw
Corn Bread
Seasonal Fruit Salad

All prices are subject to a 22% management charge and 10.25% sales tax.

COLD HOR D'OEUVRES

Minimum order of 50 pieces for each item.

SCALINI ANTIPASTO

Prosciutto, Salami, Sweet Coppa, Mozzarella, Kalamata Olives, Roasted Peppers, Marinated Artichoke Hearts, Pepperoncini Served with Sliced Garlic Toasts

12.00 PER PERSON

CHILI & MANGO SHRIMP SHOOTERS

10.00 PER PERSON

AHI TARTARE

12.00 PER PERSON

FRESHLY COOKED CA RUSSET POTATO CHIPS WITH SEA SALT

5.00 PER PERSON

SMOKED SALMON

Cold Smoked Scottish Salmon Displayed with Fresh Cucumber, Sweet Onion, Tomatoes, Capers, and Cream Cheese. Served with Pumpernickel Toast Points and Sliced Baguette

9.00 PER PERSON

FARMERS MARKET VEGETABLE CRUDITÉS

With freshly made Ranch Dipping Sauce

8.50 PER PERSON

LOCALLY SOURCED FRESH FRUIT SAMPLER

Served with Homemade Yogurt Dipping Sauce

8.00 PER PERSON

SALSA SAMPLER

Freshly Cooked Tri-Colored Tortilla Chips, Served with Spicy Red Salsa, Salsa Verde, Black Bean Pico De Gallo, and Sour Cream

10.00 PER PERSON

DOMESTIC AND IMPORTED CHEESE PRESENTATION

Artfully Constructed, with an Assortment of Flatbreads and Crackers

11.00 PER PERSON

BRUSCHETTA

Herb Goat Cheese with Fire Roasted Tomato-Caper Relish or Lemon Ricotta, Crispy Prosciutto, Grilled Peach, Truffle Honey

9.00 PER PERSON

MINI SANDWICH

Mini BLT, Mini Deviled Egg, Mini Chicken Sandwiches, or Mini Monte Cristo

8.00 PER PIECE

JUMBO SHRIMP PRESENTATION

Served with Traditional Cocktail Sauce or Tomatillo and Firecracker Sauce

12.00 PER PIECE

HUMMUS TRIO

Classic, Roasted Red Pepper & Pesto Hummus Served with Veggies and Grilled Naan Bread

10.00 PER PERSON

ASSORTED MINI CUP CAKES, MACAROONS & DESSERT BARS

11.00 PER PERSON

CALL IT YOUR MEAL APPETIZER PACKAGE

Choose 3 Hot Hors D'oeuvres and 3 Cold Hors D'oeuvres, Chef attended Carved Pork Loin, and Assorted Mini Desserts (Excludes Scallops, Ahi Poke & Lamb Chops)

55.00 PER PERSON

All prices are subject to a 22% management charge and 10.25% sales tax.



WARM HOR D'OEUVRES

Minimum order of 50 pieces for each item.

GRILLED VEGETABLE QUESADILLAS

Served with Cilantro Crème Fraiche

10.00 PER PERSON

MINI CHILI RELLENO WITH QUESO BLANCO

8.00 PER PERSON

MINI CRAB CAKES

With Red Pepper Aioli and Preserved Lemon

12.00 PER PIECE

FIRECRACKER SHRIMP

Won Ton Wrapped Shrimp with Gochujang Sauce

12.00 PER PIECE

POT STICKERS

Filled with Chicken, Ginger, Green Onions, and Cilantro
Served with a Sweet Chili Dipping Sauce

7.00 PER PIECE

STUFFED MUSHROOMS PARMESAN

Filled with Sausage & Spinach, Finished with Melted Parmesan Cheese

4.00 PER PIECE

VEGETABLE SPRING ROLL

With Thai Sweet and Sour Dipping Sauce

7.00 PER PIECE

CHICKEN SATAY

Marinated in Coconut Milk, Curry, and Ginger
Served with a Thai Style Peanut Dipping Sauce

11.00 PER PIECE

LAMB LOLLIPOPS WITH CHIMICHURRI SAUCE

18.00 PER PIECE

ALL BEEF MEATBALLS

Served with Sweet & Sour or Tangy BBQ Sauce

9.00 PER PIECE

BEEF KABOBS WITH CHIMICHURRI SAUCE

9.00 PER PIECE

CRISPY PORK BELLY WITH BACON JAM

7.00 PER PIECE

SLIDERS

Cheeseburger, Pulled Pork or Chicken Waffles

8.00 PER PIECE

MINI STREET TACOS

Skirt Steak, Pork & Tofu

17.00 PER PIECE

GRILLED POLENTA BITES

Ricotta, Pesto and Sundried Tomato

6.00 PER PIECE

All prices are subject to a 22% management charge and 10.25% sales tax.

MAIN COURSES – PLATED DINNER



Plated Dinners are served at our exclusive venue – The Farmhouse -- and come with china, glassware, silverware, rolls & butter on the table, and linen & cloth napkins. There is an additional charge for China service at our other venues on the fairgrounds complex

GRILLED KING SALMON - 8 OZ

40.00 PER PERSON

Served with Vegetable Risotto and Sauce Bearnaise

PEPPERED FILET MIGNON - 6 OZ

52.00 PER PERSON

Peppered Filet Mignon with Horseradish Sauce,
Caramelized Onions Scalloped Potatoes and
Seasonal Vegetables

STUFFED (AIRLINE) CHICKEN BREAST

32.00 PER PERSON

Herb Seared and Topped with Chardonnay Beurre Blanc Sauce
Accompanied by Roasted Potatoes and Seasonal Vegetables

TENDER BAVETTE STEAK MEDALLIONS

47.00 PER PERSON

Served with a Rich Port Wine Demi Glace
Chef Choice Potatoes and Seasonal Vegetables

PORTOBELLO STEAK

25.00 PER PERSON

Large Portobello Mushroom, Marinated with Herbs & Garlic
Grilled and Served Over Confetti Rice Pilaf with Seasonal Vegetable

ADD HOUSE/CEASAR SALAD

5.00 PER PERSON

ADD DESSERT (See Dessert Selection on the next page)

12.00 PER PERSON

ADD COFFEE

4.00 PER PERSON

All prices are subject to a 22% management charge and 10.25% sales tax.

DINNER BUFFETS

Minimum of 50 guests..

BBQ BUFFET

44.00 PER PERSON

Grilled New York Steak w/ Chimichurri Sauce
Citrus BBQ Chicken Quarters
Fresh Rolls and Buns
Grilled Corn on the Cob
Baked Beans
Old Fashioned Potato Salad
Fresh Seasonal Fruit Salad
Creamy Coleslaw
Chef's selection Dessert Presentation
**Add Grilled Hamburger 14.00*
**Add Hotdogs 6.50*

THE RESORTER

45.00 PER PERSON

Kale Salad with Red Onions, Avocado, Crumbled Feta Cheese, dried Cranberries,
Dressed with a Balsamic Vinaigrette
Baked Boneless Chicken Breast Smothered
in a Sauce Beurre Blanc
Roasted Beef Short Ribs with Port Wine Demi-Glace
Israeli Couscous with Golden Raisins & Mint
Seasonal Vegetables
Dinner Rolls and Sweet Creamery Butter
New York Style Cheesecake

ÚLTIMO

52.00 PER PERSON

Freshly cooked Tri Colored Tortilla Chips with a selection of Fresh Salsas,
Guacamole, and Sour Cream
Caesar Salad with our house-made Chipotle Dressing
Watermelon and Jicama Salad
Roasted Pork Achiote
Steak Ranchero
Pan Seared Salmon w/Avocado and Roasted Red Pepper Butter Sauce
Freshly made Corn and Flour Tortillas
Black Beans with Sweet Corn and Cilantro.
Mexican Confetti Rice
Chayote Squash
Tres Leches Cake

**Add Coffee/Tea 4.00*



DINNER ADD-ONS

Minimum of 50 guests. Must be added to buffet OR a minimum of 4 station required for meal..

CARVING STATION ADD-ONS

WHOLE SMOKED AND ROASTED TURKEY BREAST With and Orange Cranberry Relish	16.00 PER PERSON
ROASTED PORK TENDERLOIN With Chefs Apple Butter	14.00 PER PERSON
ROASTED TENDERLOIN OF BEEF With Tomato Caper Relish	22.00 PER PERSON
BROWN SUGAR HAM WITH PINEAPPLE COMPOTE	14.00 PER PERSON

ACTION STATION ADD-ONS

ITALIAN PASTA BAR STATION Penne, Fusilli, and Tortellini Pasta served with Bolognese, Marinara, and Alfredo Sauces, Grilled Chicken or Italian Sausage, Garlic Bread	20.00 PER PERSON
FAJITAS STATION Tortillas, Grilled Steak & Chicken, Sautéed Peppers and Onions, Salsa, Sour Cream, Cotija Cheese Served w/Baja Caesar Salad	32.00 PER PERSON
SLIDER ACTION STATION Mini Brioche Buns, Assorted Cheese, Lettuce, Tomato, Onions, Condiments, Beef Sliders, BBQ Pork Sliders, and Veggie Sliders Served with Twice Baked Potato Salad	32.00 PER PERSON
MAC & CHEESE STATION Four Cheese Rotini, Crispy Bacon Pieces, Beef Short Rib Chili, Jalapenos Chorizo, Breadcrumbs, Broccoli Florets and Caramelized Onions, Served w/ Garlic Bread	16.00 PER PERSON
MASHED POTATO MARTINI STATION Whipped potatoes, Butter Balls, Broccoli Pieces, Bacon Bits, Chives, Sour Cream, Shredded Cheese, Roasted Garlic Pot Roast Gravy	16.00 PER PERSON

DESSERT ADD-ONS

BUILD YOUR OWN SUNDAE BAR Chocolate, Vanilla, and Strawberry Ice Cream, Assorted Chopped Nuts and Gourmet Toppings, Hot Fudge and Carmel Sauce, Whipped Cream, Cherries	14.00 PER PERSON
ADDITIONAL DESSERT SELECTIONS New York Cheesecake Toasted Almond Cake Crème Brulée Dulce De Leche Pear Upside Down Cake Freshly baked Bread Pudding with Crème Anglaise Peach Cobbler Tiramisu Chocolate Raspberry Cake (Vegan/Gluten-Free)	12.00 PER PERSON



PICNIC OPTIONS



ICE CREAM NOVELTIES

8.00 EACH

Italian Ice Lemonade, Italian Ice Strawberry Lemonade
Organic Whole Fruit Apple Blueberry Frozen Treat

CHURRO CART

7.00 EACH

POPCORN CART

6.00 EACH

JUMBO PRETZELS WITH CHEESE

6.00 EACH

Minimum 300 Order

SHAVED ICE

6.00 EACH

Cart Rental Included, Minimum 300 Order

COTTON CANDY

6.00 EACH

Cart Rental Included, Minimum 300 Order

BAR OPTIONS

Oak View Group, aka OVG/ Spectra/Ovations, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the California ABC Board. Therefore, in compliance with the state law, all alcoholic beverages must be supplied by OVG Catering Staff.

Minimum requirement: OVG requires a \$250.00 set up fee.

	NON-HOSTED	HOSTED
DRAFT BEER, DOMESTIC 12OZ	12.00	10.00
DRAFT BEER, IMPORT/SPECIALTY 12OZ	14.00	12.00
WELL COCKTAIL	12.00	10.00
PREMIUM COCKTAIL	14.00	12.00
WINE BY THE GLASS	12.00	10.00
BOTTLED WATER (20 OZ Aquafina)	5.00	4.00
SODA (20oz Pepsi Products)	6.00	5.00
CORKAGE	25.00	
DOMESTIC KEGS	575.00 PER KEG	
IMPORT KEGS	675.00 PER KEG	
WINE BY THE BOTTLE - HOUSE	30.00 or TBA	
CALIFORNIA SPARKLING WINE	30.00 or TBA	

*Consumption or drink tickets also available

