



OCEAN CENTER
— DAYTONA BEACH —

CATERING *menu*



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welcome

TO THE OCEAN CENTER

We understand that your events demand the highest level of excellence and are committed to exceeding your expectations in every aspect of your catering and culinary experience.

Our menu is a testament to our dedication to culinary innovation and our commitment to sourcing the finest ingredients. We offer a wide range of options to cater to diverse tastes and dietary preferences. Whether your event requires a sumptuous buffet, elegant plated dinner, or interactive food stations, our team of talented chefs and culinary experts will craft a menu that not only delights the palate but also complements the theme and style of your event.

Key highlights of our catering services:

Customizable & Flexible: We understand that each event is unique, and we will work closely with you to tailor the menu to meet your specific needs and budget.

Exceptional Service: Our professional and attentive staff will ensure that every guest receives top-notch service, creating a memorable dining experience.

Sustainability: We are committed to environmentally responsible practices and strive to source locally and sustainably whenever possible.

Attention to Detail: From the initial planning stages to the execution of your event, we pay meticulous attention to every detail to ensure a flawless dining experience.

Stunning Presentation: Our dishes are not only delicious but also presented beautifully to enhance the overall visual appeal of your event.

We look forward to the opportunity to collaborate with you and contribute to the success of your events with our exceptional culinary offerings.

The OVG Hospitality Team



beverage service

COFFEE BARISTA SERVICES

Pricing is based upon 4 hour consecutive service with 250 cups

Service longer than 4 hours is subject to labor fee of \$40 per hour, per barista

Please inquire about availability. Requires minimum booth size of 20x20

HALF DAY PACKAGE 2,000 PER SETUP

Gourmet Hot Coffee Station to include: lattes, cappuccinos, espresso, mochas, flavored syrups, assorted milk offerings, various toppings, sugars and whipped cream

ADDITIONAL CUPS 8 PER CUP



Pricing is based upon 4 hour service with replenishments as needed
 Service longer than 4 hours is subject to labor fee of \$40 per hour, per server
 (3) GALLONS SERVES APPROXIMATELY 36 CUPS. (3) GALLON MINIMUM

HOT BEVERAGES

DAYTONA BLEND COFFEE 75 PER GALLON

regular and decaf coffee served with half & half, sugar and sugar substitutes

HERBAL TEAS & HOT WATER 60 PER GALLON

selection of herbal teas served with lemon, honey, half & half, sugar and sugar substitutes

ADDITIONAL MILK OPTIONS ADD 5 PER QUART

PICK TWO almond, soy, oat, skim, whole milk

COLD BEVERAGES

FRESH FLORIDA ORANGE JUICE 45 PER GALLON

DAYTONA BLEND ICED COFFEE 75 PER GALLON

Regular and decaf coffee served with half & half, sugar and sugar substitutes

ADDITIONAL MILK OPTIONS ADD \$5 PER QUART

PICK ONE Almond, Soy, Oat, Skim, Whole Milk

FRESHLY BREWED SWEET AND UNSWEET ICED TEA 50 PER GALLON

FRUIT PUNCH OR LEMONADE 50 PER GALLON

AQUAFINA BOTTLED WATER (20 OZ.) 4 EACH

ASSORTED PEPSI PRODUCTS (20 OZ.) 5 EACH

5 GALLON WATER COOLER 100 EACH

Includes jug

5 GALLON REFILLS 50 EACH



breakfast

CONTINENTAL

Pricing is based on a minimum of 35 guests and 2 hour service | A small group fee of \$150 will be charged for functions less than 35.

BEACH SUNRISE 18

Platters of fresh sliced seasonal fruit, freshly baked muffins and danish, freshly brewed Daytona blend regular and decaf coffee and herbal teas, orange juice

SUNSHINE STATE BREAKFAST 19

Platters of fresh sliced seasonal fruit, bagels, fresh baked croissants, English muffins served with cream cheese and butter, and assorted jelly, orange juice and herbal teas

GOURMET TOAST STATION 21

Platters of fresh sliced seasonal fruit, freshly baked Sorrento's sliced bread with toppings to include sliced avocados, heirloom tomatoes, shaved red onions, homemade seasonal jams, whipped butter, fresh mozzarella & whipped brie cheese, orange juice and herbal teas

HEALTHY OPTIONS 22

Build your own parfait station, platters of fresh sliced seasonal fruit, freshly baked muffins and danish served with whipped butter, orange juice and herbal teas

ENHANCEMENTS

1 station per 100 people | attendant fee 100

PANCAKE STATION 11

Prepared to order pancakes, served with maple syrup, butter, whipped cream, fruit compote, fresh berries, chopped nuts, bananas, peanut butter, nutella and chocolate sauce

OMELET STATION 12

Made to order omelets and egg whites with onions, tomatoes, bell peppers, bacon, ham, cheese, mushrooms, jalapenos and spinach.

ATLANTIC SHRIMP AND GRITS STATION 13

Sautéed Atlantic shrimp, sausage gravy over creamy stone ground grits

CAJUN STYLE SHRIMP AND GRITS STATION 13

Sautéed tail on Atlantic blackened shrimp, Cajun brown gravy, crispy pancetta over creamy stone ground grits



breakfast

HOT BREAKFAST BUFFETS

Pricing is based on a minimum of 35 guests and 2 hour service | A small group fee of \$150 will be charged for functions less than 35 | Buffet pricing includes coffee service, hot tea and orange juice station

BEACHSIDE BREAKFAST

25

Platters of fresh sliced seasonal fruit, freshly baked muffins and danish, cage free scrambled eggs with cheddar cheese on the side, cheesy hashbrown casserole, crisp bacon and sliced grilled chicken apple sausage links or pork sausage links

A1A BREAKFAST

27

Platters of fresh sliced seasonal fruit, freshly baked muffins and danish served with whipped butter, cage free scrambled eggs with cheddar cheese on the side, waffles with warm maple syrup and whipped butter, sliced grilled chicken apple sausage or pork sausage links

DAYTONA "TACO" STATION

29

Platters of fresh sliced seasonal fruit, mini cinnamon churros, cage free scrambled eggs, house made brisket ropa vieja, warm tortillas, shredded cheese, pico de gallo, jalapenos, house made salsa and avocado

CAJUN STYLE SHRIMP AND GRITS

29

Fresh sliced seasonal fruit, croissants, sautéed tail on Atlantic blackened shrimp, cajun brown gravy, crispy pancetta, creamy stone ground grits, cage free scrambled eggs

BUILD YOUR OWN BREAKFAST BUFFET

31

Includes platters of fresh sliced seasonal fruit, freshly baked muffins

SELECT ONE

Red Skin Potato Wedge with Caramelized Onions
Yukon Breakfast Potatoes with Onions & Roasted Peppers
Biscuit and Sausage Gravy
Sweet Potatoes with Sautéed Peppers & Onions
Hash Brown Casserole

SELECT ONE

Scrambled Eggs with Cheddar Cheese and Fresh Chopped Chives
Egg White Frittata with Feta Cheese, Spinach and Tomatoes
Ham & Cheese Quiche
Traditional Eggs Benedict (+ \$3.00)
Crab Cake Benedict (+ \$3.50)

SELECT TWO

Applewood Bacon
Canadian Bacon
Corned Beef Hash
Pork Sausage Links
Turkey Sausage
Sliced Grilled Chicken Sausage
Vegetarian Sausage Patty



breakfast

PLATED BREAKFAST

Pricing is based on a minimum of 35 guests and 2 hour service | A small group fee of \$150 will be charged for functions less than 35 | Pricing includes coffee service, hot tea and orange juice served on table

ORANGE-VANILLA FRENCH TOAST 24

thick cut french toast in a orange-vanilla batter, warm maple syrup, seasonal fruit, crisp bacon or sliced grilled chicken apple sausage

BEACHSIDE BREAKFAST 26

cage free scrambled eggs with cheddar cheese on the side, finished with fresh chopped chives, cheesy hashbrown casserole, crisp bacon or sliced grilled chicken apple sausage

THE GREEK LOVERS BREAKFAST 27

spinach, tomato and egg white frittata with feta cheese, herb roasted Yukon gold potatoes, roasted peppers, artichokes and crisp bacon or sliced grilled chicken apple sausage

QUINOA BREAKFAST 27

quinoa, sauteed spinach and mushrooms, topped with cage- free scrambled eggs, roasted red peppers, cotija cheese, & balsamic glaze

ADD CHORIZO, SAUSAGE OR BACON 3.50

add ons



SLICED SEASONAL FRUIT TRAY serves 50 275

BAGELS 45 PER DOZEN

served with cream cheese, butter & preserves

FRESH BAKED CINNAMON ROLLS 45 PER DOZEN

ASSORTED FRESH BAKED MUFFINS 40 PER DOZEN

ASSORTED DANISH AND BREAKFAST BREADS 40 PER DOZEN

FRESH FRUIT YOGURT PARFAIT 72 PER DOZEN

BREAKFAST SANDWICHES | WRAPS 72 PER DOZEN

cage free egg, boars head ham, cheddar cheese on croissant
cage free egg, boars head sausage, cheddar cheese on croissant
cage free egg, boars head bacon, cheddar cheese on croissant
breakfast burrito - cage free egg, house smoked brisket, cheddar cheese in flour tortilla (add \$12)

breaks & snacks

BREAKS

Food service is limited to a 2-hour window to maintain quality and safety

AFTERNOON STRETCH 15

assorted fresh baked cookies, brownies, assorted pepsi products and bottled water, freshly brewed regular and decaf coffee, hot tea

BALLPARK BREAK 17

nathan's hot dogs, warm jumbo soft pretzels with yellow mustard, honey roasted peanuts, assorted pepsi products and bottled water

HEALTHY 18

fresh vegetable crudite with herb dip, seasonal fruit platter, assorted individual yogurts, trail mix, assorted pepsi products and bottled water

SOUTH OF THE BORDER 18

crispy tri-colored tortilla chips with housemade salsa, southwest guacamole and sour cream, crispy fried beef and chicken taquitos, assorted pepsi products and bottled water

THE SWEET AND SALTY 19

kettle potato chips, crispy fried tri-colored tortilla chips, fresh salsa, buttermilk ranch dip, pretzel sticks, assorted candy bars, buttered popcorn, salty peanuts, assorted pepsi products and bottled water

SWEET

Priced per dozen | Replenished by the dozen if requested

ASSORTED CANDY BARS 40

ASSORTED FRESH BAKED COOKIES 54

BROWNIES 54

ASSORTED DESSERT BARS 54

WARM MINI CINNAMON DONUTS 54

SAVORY

Priced per dozen | Replenished by the dozen if requested

KETTLE CHIPS 50

homemade ranch dip

WARM SOFT PRETZELS 40

served with cheese sauce and yellow mustard

POPCORN 35

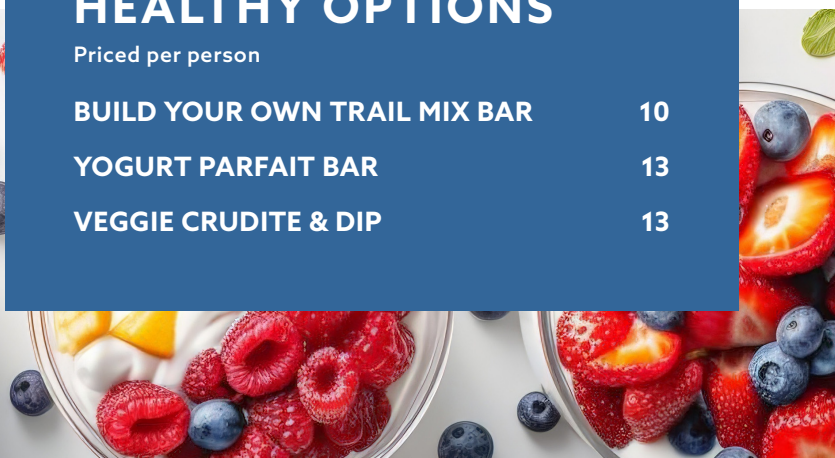
HEALTHY OPTIONS

Priced per person

BUILD YOUR OWN TRAIL MIX BAR 10

YOGURT PARFAIT BAR 13

VEGGIE CRUDITE & DIP 13





lunch & dinner

CHILLED & PLATED ENTREE SALADS

Pricing is based on a minimum of 35 guests and 2 hour service | A small group fee of \$250 will be charged for functions less than 35
 All salad selections include chef's choice of dessert, rolls & butter, iced tea and coffee service on tables
 Vegan/vegetarian options available upon request

GRILLED CHICKEN CAESAR SALAD 25
 grilled chicken breast over crispy romaine spears, garlic crostini, roma tomatoes, parmesan cheese accompanied by a mediterranean orzo pasta salad and served with caesar and balsamic vinaigrette

MEDITERRANEAN CHICKEN SALAD 27
 grilled marinated chicken breast over chopped romaine lettuce with olives, roma tomatoes, feta cheese, cucumbers, crouton, red onion and red peppers served with pita tzatziki, greek dressing, & balsamic vinaigrette

CHIPOTLE GRILLED CHICKEN SALAD 25
 chipotle marinated chicken breast served over baby field greens, chopped romaine with a black bean and corn salsa, cheddar cheese, cucumbers, julienne tri-colored corn chips served with chipotle ranch dressing and balsamic vinaigrette

DAYTONA COBB SALAD 28
 grilled chicken over mixed field greens, candied pecans, dried cranberries, bacon, cheddar cheese, hard boiled eggs, tomatoes, cucumbers and croutons, served with buttermilk ranch dressing and balsamic vinaigrette

PROTEIN REPLACEMENTS

GRILLED ATLANTIC SHRIMP 2.00
 MARINATED SLICED BEEF 3.00





lunch

ON THE GO

Don't want to be boxed in? Turn it into a grab and go buffet

BOXED LUNCH

22 PER PERSON

GRAB TO GO BUFFET

26 PER PERSON

CHOOSE 1 FOR GROUPS OF 35 OR LESS | CHOOSE 2 FOR GROUPS OF 35 OR MORE
BREADLESS? WE'LL TOSSIT UP AS CHOPPED SALAD.

TURKEY AND PROVOLONE

Boars Head Oven Gold Turkey thinly sliced with provolone cheese, lettuce and tomato served on fresh baked sorrento's sub roll, ms. vickies kettle chips, chocolate chip cookies, whole fruit, bottled water

HAM AND SWISS

Boars Head Tavern Ham thinly sliced with swiss cheese, lettuce and tomato served on fresh baked sorrento's sub roll, Ms. Vickies Kettle Chips, chocolate chip cookies, whole fruit, bottled water

ITALIAN

Boars Head salami, pepperoni, ham thinly sliced with provolone cheese, lettuce and tomato served on fresh baked sorrento's sub roll, Ms. Vickies Kettle Chips, Chocolate chip cookies, whole fruit, bottled water

ROAST BEEF

Boars Head roast beef, thinly sliced provolone cheese, lettuce and tomato served on fresh baked Sorrento's sub roll, Ms. Vickies Kettle Chips, chocolate chip cookies, whole fruit, bottled water

HEALTH FIRST VEGETARIAN WRAP

portobello mushroom, peppers, asparagus, onion, sweet potato hash, avocado pesto in a spinach wrap, Ms. Vickies Kettle Chips, chocolate chip cookies, whole fruit, bottled water

QUINOA SALAD

tri-colored quinoa salad with chickpeas, english cucumbers, yellow & red peppers grape tomatoes, radishes, pickled red onion, balsamic vinaigrette, feta cheese, Ms. Vickies Kettle Chips, chocolate chip cookies, whole fruit, bottled water

TEX MEX SALAD

fire smith flame grilled chicken, colby jack cheese, fire roasted corn and black beans, red bell peppers, heirloom grape tomatoes, red onion, cilantro, tortilla strips, arugula, and baby spring mix with mango vinaigrette, Ms. Vickies Kettle Chips, chocolate chip cookies, whole fruit, bottled water



plated LUNCH | DINNER

All plated meals are served with salad, entrée, dessert, assorted fresh baked breads, iced water, iced tea and coffee service
Pricing is based on a minimum of 35 guests and 4 hour service | 250 labor fee for groups of 35 or less

SALADS CHOOSE ONE

HOUSE GARDEN SALAD

local greens, cucumber, grape tomatoes, shredded carrots, pickled red onion, & goat cheese, house made croutons, choice of ranch, raspberry vinaigrette

TRADITIONAL CAESAR

shaved parmesan, local romaine leaves, house made garlic croutons, choice of caesar dressing or lemon herb vinaigrette

SEASONAL SALAD

bibb lettuce, toasted pepitas, pickled red onion, watermelon radish and shaved parmesan cheese with choice of raspberry vinaigrette or creamy ranch

GREEK SALAD

Fresh cut romaine lettuce with cucumber, sliced tomatoes, kalamata olives, peppers, feta cheese served with choice of greek vinaigrette or creamy ranch

THAI CRUNCH SALAD

napa cabbage & pickled shredded carrots, cilantro, peppers, cucumbers, edamame served with Thai peanut dressing or creamy ranch

HARVEST SALAD

baby spinach blend with bacon & hazelnuts, julienne apples and cranberries with served with apple cider dressing or raspberry vinaigrette





plated

LUNCH | DINNER

ENTREES

All plated meals are served with salad, entrée, dessert, assorted fresh baked breads, iced water, iced tea and coffee service | Pricing is based on a minimum of 35 guests and 4 hour service
250 labor fee for groups of 35 or less

CHICKEN

PARMESAN CRUSTED CHICKEN BREAST

30 | 35

pan seared chicken breast marinated in Italian dressing, topped with an Italian cream sauce, served with orzo pilaf and seasonal vegetables.

JAMAICAN JERK CHICKEN THIGHS

30 | 35

grilled boneless chicken thighs marinated in Jamaican jerk spices, toasted coconut rice, sweet plantains served with a Jamaican "brown" sauce

GRILLED MEDITERRANEAN CHICKEN BREAST

30 | 35

grilled chicken breast marinated in Greek dressing, pan roasted fingerling potatoes and asparagus served with a lemon yogurt dill sauce, pita bread toast points and tzatziki dipping sauce

PORK

CIDER BRINED PORK TENDERLOIN

33 | 35

grilled pork tenderloin served with an apple brandy demi glaze, scallion red mashed potatoes and a roasted apple bacon brussel slaw

CITRUS BRINED PORK CHOP

33 | 35

thick cut boneless pork chop served with a citrus, soy and honey glaze, garlic whipped mashed potatoes and sautéed brocolini

BEEF

BRAISED SHORT RIBS

MARKET PRICE

braised short ribs served with a cabernet-balsamic reduction, creamy yukon potatoes with caramelized shallots and steamed french beans with sundried tomato butter

ROASTED BEEF TENDERLOIN

MARKET PRICE

roasted garlic and rosemary beef tenderloin served with housemade chimichurri butter, roasted fingerling potatoes and glazed carrots

SEAFOOD

SEASONAL CATCH

MARKET PRICE

fresh seasonal catch served with red pepper chili glaze, mango chutney sticky rice, steamed garlic butter broccoli

GRILLED ATLANTIC SALMON

MARKET PRICE

fresh Atlantic salmon served with a honey ginger reduction, cilantro lime rice and stir fry vegetables

VEGAN | VEGETARIAN

HOUSEMADE BAKED ZITI

30 | 35

gluten free pasta, vegan ground beef, roasted seasonal vegetables, herb infused marinara sauce, topped with vegan cheese, served with sautéed green beans and tomato garlic confit

STUFFED PEPPERS

30 | 35

stuffed peppers with tofu, vegan ground beef, wild rice, roasted sweet potatoes, chipotle tempeh, seasoned black beans and apple cilantro relish

desserts

LUNCH | DINNER



TIRIMISU

velvety mélange of savoiardi cookies dipped in an espresso, layered with delicately sweetened whipped eggs and mascarpone cheese, and topped with a dusting of cocoa powder

CHOCOLATE LAVA CAKE

warm, rich chocolate fudge cake, filled with molten chocolate

LEMON RASPBERRY CHEESECAKE

smooth creamy cheesecake with fresh little bursts of raspberries and a hint of bright lemon zest flavor.

PEANUT BUTTER CHOCOLATE CAKE

moist rich chocolate cake with creamy peanut butter frosting

SWEET POTATO MAPLE CHEESECAKE (SEASONAL)

smooth cinnamon cheesecake layers topped with a sweet potato spice cake and cream cheese maple icing

FRIED BANANA CHEESECAKE EGG ROLL

creamy cheesecake filling and cinnamon sugar dusted bananas, fried until golden brown and drizzled with honey

CONFETTI CAKE

delicious vanilla cake filled with tons of sprinkles and creamy vanilla buttercream

STRAWBERRY SHORTCAKE

tender vanilla cake filled with layers of whipped cream frosting and juicy strawberries

KEY LIME PIE

tangy-sweet key lime pie loaded with delicious key lime juice, a sweet filling, and a graham cracker crust

ITALIAN LEMON CREAM CAKE

a tender lemon sponge cake with cream filling topped with powdered sugar

themed

LUNCH | DINNER BUFFETS

All themed lunch buffets are priced based on 50/50 protein split based on final guarantee
All themed buffets are served with iced water, iced tea and coffee service

MEDITERRANEAN

LUNCH 40 | DINNER 45

Mediterranean salad, grilled med chicken breast, falafel with fresh herbs and garlic aioli, roasted red potatoes and olives, seasonal vegetables, served with pita toast points

ITALIAN

LUNCH 40 | DINNER 45

traditional Caesar salad, penne arrabiata, chicken picatta with capers, skirt steak with herb gremolata, roasted zucchini and squash, & garlic bread sticks, served with lemon cream cake

FLORIDA LUNCH

MARKET PRICE

chopped wedge salad, pan seared seasonal catch with red pepper sauce, Jamaican jerk chicken thighs, wild rice pilaf, seasonal selection of sautéed vegetables, served with tropical fruit salad with toasted coconut, served with key lime pie

SOUTHWEST FEAST

LUNCH 40 | DINNER 45

Tex-Mex salad, mini churros, chili-lime grilled chicken and beef, grilled peppers and onions, flour tortillas, cilantro rice, Mexican street corn, chips and salsa, served with chocolate fudge cake

MEZZE SALAD BAR

LUNCH 35 | DINNER 40

local greens, romaine lettuce, cucumber, grape tomatoes, shredded carrots, pickled red onions, croutons, shaved parmesan, kalamata olives, peppers, feta cheese, served with Caesar dressing, Greek vinaigrette, and ranch dressing, sliced herb roasted beef tenderloin & herb infused demi, and Greek style marinated grilled chicken breast & lemon dill cream sauce

FROM THE SOUTH

LUNCH 40 | DINNER 45

country style coleslaw, fresh garden salad, smoked beef brisket, grilled bourbon brined chicken, red beans and rice, corn & okra, hushpuppies, served with strawberry shortcake

ADD A *soup*

ADD TO ANY PLATED OR BUFFET MEAL \$8 PER PERSON

SEAFOOD CORN CHOWDER

HOMEMADE CHICKEN NOODLE SOUP

ITALIAN WEDDING SOUP

TOMATO BASIL BISQUE

LOADED BAKED POTATO





reception

CHOOSE THREE
ADD ADDITIONAL MENU ITEM FOR

36 PER PERSON
12 PER PERSON

Prices are based on a 100-person minimum. 2 Hour service window | Each station includes 1 chef and 1 server
Portions based upon one plate at each station per person

TAPAS

HOUSE SMOKED BRISKET

served with roasted mini potatoes and country green beans

JAMAICAN JERK CHICKEN THIGHS

served with steamed white rice and sweet plantains

TACO FIESTA

seasoned sliced beef or sliced chicken served with black beans, salsa, diced tomatoes, jalapenos, shredded lettuce, shredded cheese, sour cream, Mexican rice, flour tortillas

PLANT STRONG WELLINGTON CARVERY

seasoned plant-based protein with wild mushroom medley wrapped in a puff pastry served with dairy free cream spinach and butternut squash filo dough

SMOOTH MASHED POTATO BAR

roasted garlic mashed red bliss potatoes with an array of toppings to include: shredded cheddar sauce, brown sauce, sour cream, shredded cheddar cheese, bacon, chives & crispy onion

LITTLE ITALY PASTA STATION

CHOICE OF TWO PASTAS

penne, cavatappi, fettuccini or tri colored cheese tortellini

CHOICE OF TWO SAUCES

gorgonzola cream sauce, parmesan alfredo, spicy puttanesca or tomato basil

DESSERT NACHO WITH SPIT ROASTED SPICED PINEAPPLE

sweet spiced tortilla chips, caramel sauce, chocolate sauce, whipped cream and berries

DIY TRIFLE DESSERT STATION

chocolate and vanilla pudding

served with the following toppings: whipped cream, fresh seasonal cut fruit, chocolate, caramel and strawberry sauce, oreo crumble, vanilla wafers, toasted coconut, brownie bites and vanilla pound cake





reception

CARVING STATIONS

1 station per 100 people | 2 Hour service window | Portions based upon one plate at each station per person

\$200 PER STATION, CARVER FEE

PRIME RIB 1500

cooked medium rare. served with caramelized onion and horseradish cream sauce, au jus, Sorrento's dinner rolls

BEEF TENDERLOIN 1500

cooked medium rare. served with rosemary demi-glace & horseradish dijon, Sorrento's dinner rolls

HOUSE SMOKED BEEF BRISKET 1000

served with carolina and texas style bbq sauces , Sorrento's dinner rolls

PIT HAM 750

honey glazed ham, sliced and served with yellow mustard & mayo, Sorrento's dinner rolls and honey dijon sauce

ROAST TURKEY 750

herb roasted turkey breast, sliced and served with a cranberry demi glaze, mayo & yellow mustard, served with sorrentos dinner rolls

APPLE-BOURBON BRINE PORK TENDERLOIN 1000

served with red pepper and onion reduction, apple bacon brussel slaw and Sorrento's dinner rolls

RECEPTION DISPLAYS

Reception platters are based on a 100 guests | 2 Hour service window

MEZZE VEGETABLE PLATTER 650

fresh seasonal vegetables, olives and marinated artichokes, hummus and falafel, feta cheese, roasted peppers, breads and pita chips

ARTISAN CHEESE GRAZING PLATTER 700

assorted artisanal cheeses, locally sourced honey comb, dips, spreads, fresh fruit and crackers and breads

THIS & THAT 750

a combination of the artisan & mezza vegetable

TUSCAN ANTIPASTO DISPLAY 850

boars head salami, pepperoni, ham, sliced provolone and mozzarella, mixed olives, roasted red peppers, grape tomatoes and breads & crackers

CRUDITE DISPLAY 650

selection of fresh vegetables, grilled vegetables, pickled vegetables, herb dips, hummus olives, sliced baguettes and gourmet crackers, pita chips

SEASONAL FRESH FRUIT DISPLAY 600

fresh seasonal fruit and berries served with a yogurt dipping sauce



hors d'oeuvres

OFFERINGS

Prices based upon 100 pieces per order. Service time- 2 hours

Hors d'oeuvres offerings are stationary

All Hors d'oeuvres can be butler passed for an additional \$200

LEVEL 1

500

Herb Roasted Fingerling Potatoes with Garlic Aioli

Mini Corn Dogs with Spicy Mustard

Tomato Bruschetta

Vegetable and Jack-Stuffed Mushroom Caps

Spinach and Artichoke Puff Pastry

LEVEL 2

650

Boursin and Pecan Rounds

Vegetarian Spring Rolls Served with Sweet and Spicy Chili Sauce

Bacon Wrapped Smoked Gouda Mac and Cheese Bites

Mozzarella Sticks with Spicy Marinara

Bahamian Conch Fritters with Mango Salsa

Curry Chicken Puff Pastry

Chicken and Cheese Quesadillas

Japanese Panko Chicken with Orange Soy Glaze

Spicy Korean Beef Spring Roll with Sweet and Sour Sauce

LEVEL 3

750

Shrimp and Andouille Sausage Brochette with Jerked Vinaigrette

Individual Crudit  with Ranch

Ceviche shooters

Beef Wellington

Crab Cakes with Lime Tartar Sauce

Crab Rangoon

Pepper Smoked Applewood Bacon-Wrapped Sea Scallops

Bacon Wrapped Sweet Plantains

Bloody Mary Shrimp Cocktail

Buffalo Chicken Empanadas

Steak and Cilantro Empanadas

Buffalo Wings with Bleu Cheese Dressing and Fresh Celery Sticks

Wrapped Fried Shrimp



bar beverages

OVG recommends (1) bartender for every 100 guests | Bartender are \$200 for up to four hours of service
\$150.00 bar setup fee/break down per bar | It is unlawful to remove alcoholic beverages from the premises

HOST BAR

OVG provides all alcohol, mixers and equipment
Client is invoiced for all drinks ordered by guests
Drink prices are subject to taxes and management charge.

DOMESTIC BEER 8.00

Bud Light, Miller Lite, Shocktop, Michelob Ultra, Yuengling,
Kona Big Wave

IMPORTED BEER 9.00

Heineken, Corona, Stella Artois

LOCAL CRAFT 9.50

Ormond Lawn Chair, Ormond Tri Hop

SELTZERS 11.50

Nutrl

WELL COCKTAIL 11.50

Captain Morgan, Club Caribe, Jack Daniels, Jim Beam,
New Amsterdam Vodka and Gin

PREMIUM 13.50

Casamigos, Crown Royal, Crown Royal Apple, Grey Goose

WINE 9.00

Canyon Road Cabernet, Sauvignon Blanc and Moscato,
Barefoot Bubbly

PREMIUM WINE 11.00

Duckhorn Decoy Cabernet and Chardonnay

BATCH COCKTAILS 175 PER GALLON serves 12

CASH BAR

OVG provides all alcohol, mixers and equipment
Guests pay per drink. Drink prices are inclusive of taxes and fees.

DOMESTIC BEER 8.50

Bud Light, Miller Lite, Shocktop, Michelob Ultra, Yuengling,
Kona Big Wave

IMPORTED BEER 9.50

Heineken, Corona, Stella Artois

LOCAL CRAFT 9.50

Ormond Lawn Chair, Ormond Tri Hop

SELTZERS 11.50

Nutrl

WELL COCKTAIL 11.50

Captain Morgan, Club Caribe, Jack Daniels, Jim Beam,
New Amsterdam Vodka and Gin

PREMIUM 13.50

Casamigos, Crown Royal, Crown Royal Apple, Grey Goose

WINE 9.00

Canyon Road Cabernet, Sauvignon Blanc and Moscato,
Barefoot Bubbly

PREMIUM WINE 11.00

Duckhorn Decoy Cabernet and Chardonnay

services & policies

EXCLUSIVE CATERER

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Ocean Center. All food and beverage, including items for staff and security offices, must be purchased from OVG Hospitality.

OUTSIDE FOOD AND BEVERAGES

No food or beverage of any kind will be permitted to be brought into the facility by the patron, patron's guests or invitees without the prior written approval of the Food & Beverage General Manager and/or Director of Catering Sales. Food items may not be taken off the premises. Excess prepared food is donated under, regulated conditions, to agencies feeding the underprivileged at the sole discretion of OVG Hospitality.

BEVERAGE SERVICE

Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto, nor removed from, the premises. In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons.

CHINA & GLASSWARE SERVICE

China & Glassware service is standard for catering services with the exception of the Arena, Arena Lobby, Exhibit Hall, Exhibit Hall Pre-function areas unless they have been fully carpeted. High-grade disposable products will be used in uncarpeted areas of the venue and in events with theatre style seating.

LINENS

All banquet prices include table linens and napkins. Additional colors are available for both table linens and napkins and an additional fee will apply for specialty colors. If a client opts to rent linens through another source, any returns and charges associated with the rental are the sole responsibility of the client; in addition, the client is responsible for the receiving and returning of the linen.

LABOR

Additional labor fees will be charged for food & beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, Christmas Day. OVG Hospitality will notify Clients of the estimated labor fees based upon information supplied by the client.

EXTENDED OR DELAYED SERVICE

Standard Service Times for Meals & Receptions is up to 4 hours; Breaks up to 1 hour. For the health & safety of our guests, buffet and food displays are limited to 2 service hours.

MENU SELECTIONS

Select a menu from the Catering Menu listings or have us custom design a menu for your particular needs. Menus must be finalized at least thirty (30) days prior to the event.

PRICES

A good faith estimate of prices will be provided six (6) months in advance of the event start date. Due to fluctuating market prices and product availability, prices are confirmed at the signing of the Banquet Event Order(s), up to three (3) months in advance of the start date.

SUBSTITUTIONS

OVG Hospitality reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

ROOM SET

Rooms will be set for guarantee provided. Client may request a DRY Overset for the room, without beverages or food for up to 5% of the guarantee. Tables will be set with linen, silverware and condiments. Dry Overset above the 5%, will be charged \$100 per table to cover the expense of linen and service labor. A "RESERVED" sign will be placed on all Overset tables.

GUARANTEES

A final guarantee of attendance is required seven (7) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible for notifying OVG Hospitality of the exact count of each item seven (7) business days prior to the event. Split menus, which are not included in a package, will be charged at the higher entrée price. Billing will be based on either the final guarantee attendance (even if fewer guests are served) or the actual guest count served, whichever is greater.

DIETARY CONSIDERATIONS

OVG Requires a seven (7) business day advance notice for all dietary needs. OVG Hospitality will make every attempt to accommodate individuals with dietary requests. Our facility is not Certified Gluten Free, Kosher, Vegetarian, Vegan, or meals addressing allergy sensitivities. We cannot guarantee that cross contact with items that may cause allergic reactions in some individuals may occur, nor can we assume any responsibility or liability for a person's sensitivity to any food or beverage due to an allergy.

RETAIL CONCESSION SERVICE

Appropriate operation of Concession outlets will occur during show hours, starting when doors open for the Event. OVG Hospitality reserves the right to determine which carts/fixed outlets are open for business and the hours of operation pending the flow of business.

REPLENISHMENTS

Due to size of venue, please allow a minimum of 30-45 minutes for all onsite orders and additional replenishment requests.

services & policies

FOOD & BEVERAGE SAMPLING

Exhibitors may distribute food & nonalcoholic beverage samples in authorized spaces but must not compete with products or services offered by OVG. Samples must be representative of products manufactured or sold by the exhibiting company. Alcoholic beverage samples are prohibited for distribution. Free samples are limited to 1 oz. nonalcoholic beverages and 2 oz. of food. Exact descriptions of sample and portion size must be submitted to the Catering Sales Manager via the TASTING AUTHORIZATION REQUEST FORM 14 days prior to the opening of the event. If an exhibitor's request for sampling exceeds the predetermined portion size or quantities within the sampling guidelines, it may be deemed appropriate by OVG Hospitality to assess a Buy Out Fee for the privilege of bringing their product into the Ocean Center.

CANCELLATION OF SERVICES

In the event of a cancellation, no deposit refund shall be processed. Cancellation of food functions must be submitted in writing to your OVG Catering Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed License Agreement, whichever is greater of the two.

MANAGEMENT CHARGE

All catered events are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service 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 service to guests.

BILLING

A non-refundable deposit, as outlined in the License Agreement, is due with the return of the signed Catering Service Agreement. The final balance must be paid in full seven (7) business days prior to the event or have a credit card authorization as guarantee of payment. Payment by check must be made at least 14 days in advance of event date.

A 3.5% fee will be assessed on all payments made by credit card. This fee will be due at the time of credit card payment and is nonrefundable.

PAYMENT

Invoices may be paid via ACH transfer, Credit Card or Check. Payment by check must be made at least 14 days in advance of event date. Concessions stands and bars are cash-free. Credit cards, Debit Cards, Apple Pay, Google Pay, Cash App are accepted.