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2025 LANSING LUGNUTS

# CATERING MENU





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# BREAKFAST BUFFETS

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Priced per person. Breakfast buffets include a self-serve beverage station with water, coffee, and a selection of teas

## MORNING VIEWS

**\$14<sup>PP</sup>**

sliced seasonal fruit, scrambled eggs, homestyle redskin potatoes, your choice of country - style sausage or bacon strips, and English muffins

## CLASSIC CONTINENTAL

**\$9<sup>EACH</sup>**

sliced seasonal fruit and berries with an assortment of bagels and muffins

### ADD ON

**MIMOSA OR BLOODY MARY BAR \$10<sup>PP</sup>**



## ENHANCEMENTS

Enhance your breakfast buffet with the following offerings. Priced per person.

### MAPLE GLAZED CINNAMON ROLLS

**\$5<sup>PP</sup>**

house baked cinnamon rolls sliced then grilled and topped with a maple berry glaze

### WAFFLE BAR

**\$6<sup>PP</sup>**

Belgian waffles accompanied by maple syrup, strawberry topping, whipped cream, and butter

### PARFAIT STATION

**\$6<sup>PP</sup>**

yogurt, granola, and fresh berries

### OVEN BAKED VEGETABLE STRATA

**\$6<sup>PP</sup>**

sourdough bread mixed with spinach, asparagus, onion, peppers, milk and eggs, baked and topped with shaved parmesan cheese.

\*Breakfast proteins available with upcharge

# BREAKS & SNACKS

Priced per person

## **BUILD YOUR OWN TRAIL MIX** **\$6PP**

roasted peanuts, almonds, dried cherries, chocolate chips, and mini-pretzels

## **HIPPIE TRAIL** **\$6PP**

baby carrots, celery sticks, red pepper hummus, ranch dip, and whole fresh fruits

## **SOUTH OF THE BORDER** **\$10PP**

tortilla chips, cowboy cavier, salsa, guacamole, and jalapeno ranch

## **TAILGATER** **\$12PP**

baked jumbo pretzel sticks, local beer cheese dip, tortilla chips, salsa, and mixed nuts

## **BUILD YOUR OWN BREAK**

**CHOOSE ONE** **\$4PP**

**CHOOSE TWO** **\$7PP**

**CHOOSE THREE** **\$10PP**

PEANUTS

MINI-PRETZELS

POPCORN

TORTILLA CHIPS AND SALSA

POTATO CHIPS AND DIP

CRACKER JACKS

COOKIES





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# MAIN BUFFETS

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Priced per person. Main buffets include a self-serve beverage station with water, iced tea, and lemonade

## SMOKE HOUSE

\$27<sup>PP</sup>

### SOUTHERN STYLE WEDGE SALAD

crispy iceberg lettuce, crumbled smoked bacon, cherry tomatoes, crumbled blue cheese, and ranch dressing

### CREAMY MIDWEST COLESLAW

### FRIED CHICKEN

bone-in buttermilk fried chicken

### PULLED PORK

slow-smoked pulled pork shoulder with brioche bun, accompanied by sliced dill pickles, hot sauce, and assorted BBQ sauces

### BAKED CAVATAPPI

three cheese baked cavatappi pasta with creamy cheese sauce

### CORNBREAD

### SEASONAL DESSERT

## SLIDER MEAL DEAL

\$27<sup>PP</sup>

### BOTTOMLESS CHIPS AND SALSA

house tortilla chips and mild salsa

### CHOICE OF SLIDER OPTIONS

(1) Smash Burger Slider

(2) BBQ Pork Slider

(3) Buffalo Cauliflower Slider

(4) Philly Cheese Steak Slider

### MACARONI AND CHEESE

### LOADED POTATO SALAD

### FRESH CUT FRUIT TRAY

## FIESTA FEAST

\$24<sup>PP</sup>

### CORN AND FLOUR TORTILLAS

### CHICKEN FAJITA STRIPS

pan-seared chicken fajita strips with poblano peppers and onions

### SEASONED GROUND BEEF

### CILANTRO-LIME RICE

### TEX -MEX BEANS

### ACCOMPANIMENTS

shredded iceberg and romaine lettuces, tomatoes, black olives, sliced jalapenos, chopped white onions, guacamole, salsa, sour cream, and shredded cheese

### CRISPY CHURROS

## LIFE'S A PICNIC

\$22<sup>PP</sup>

### GARDEN SALAD

seasonal greens, sliced cucumbers, cherry tomatoes, and dried cherries, served with a selection of dressings

### PROTEIN SELECTIONS (CHOOSE 3)

beef burgers, vegetable burgers, grilled chicken breasts, hot dogs, or bratwurst

### CRISPY FRENCH FRIES

### ACCOMPANIMENTS

brioche buns, sliced ripe tomatoes, Bermuda onions, cheddar and swiss cheeses, crisp bacon, sliced dill pickles, and lettuce, BBQ sauce, ketchup, mustard, and mayonnaise

### SEASONAL DESSERT



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# PREMIUM BUFFETS

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Priced per person. All premium buffets include warm rolls with butter and a self-serve beverage station with water, iced tea, and lemonade.

## SALADS

### CHOOSE ONE

#### MIXED FIELD GREEN SALAD

field greens with cherry tomatoes, sliced cucumbers, shaved carrots, croutons, and ranch dressing

#### CLASSIC CAESAR SALAD

Romaine lettuce, brioche croutons, shaved parmesan, and Caesar dressing

#### TACOS PISCADO

cilantro, jalapeño, lime grilled tilapia

#### FRUIT SALAD

seasonal mixed melon and strawberries

#### SPINACH SALAD

sliced strawberries, blue cheese crumbles, and toasted almonds

#### CHOPPED SALAD

chopped Romaine, beets, feta cheese, sliced cucumbers, cherry tomatoes and fresh dill

## SIDES

### CHOOSE TWO

#### HERB ROASTED NEW POTATOES

#### GARLIC WHIPPED POTATOES

#### THREE-CHEESE MACARONI & CHEESE

#### BROWN & WHITE RICE PILAF

#### BASMATI RICE

#### TRADITIONAL FOIL WRAPPED BAKERS

#### GREEN BEANS WITH ROASTED GARLIC

#### HONEY-GLAZED CARROTS

#### BUTTER-BRAISED BRUSSELS SPROUTS

#### GREEN BEANS WITH ALMONDS

#### BROCCOLINI WITH GARLIC & LEMON

## ENTREES

### CHOOSE ONE

**\$29<sup>PP</sup>**

### CHOOSE TWO

**\$35<sup>PP</sup>**

### CHOOSE THREE

**\$40<sup>PP</sup>**

#### SAVORY CHERRY GRILLED CHICKEN

grilled chicken glazed with hoisin and dark cherry then topped with sesame and basil

#### ROASTED CHICKEN PICCATA

white wine, lemon-butter sauce

#### BUTTERMILK FRIED CHICKEN

seasoned with chef's secret herbs and spices

#### LOCO'S FIESTA CHICKEN

char grilled chicken topped with a lemon, lime and cilantro salsa

#### BEEF TENDERLOIN MEDALLIONS

red wine and wild mushrooms

#### BEEF TIPS

red wine and mushroom sauce

#### ROAST PORK LOIN

crusted with fresh herbs and cherry and sweet onion chutney

#### BAKED HONEYGLAZED SALMON

mint and pomegranate salsa

#### BAKED PARMESAN SHRIMP

baked shrimp breaded with a mix of panko crumbs and parmesan cheese

#### ROASTED VEGETABLE CREPES

topped with olive oil

#### SPINACH AND RICOTTA TORTELLINI

spinach and ricotta tortellini with baby artichokes and pine nuts in arrabbiata (spicy tomato sauce) topped with shaved parmesan

#### TORTELLINI PRIMA VERA

grilled vegetables in spicy red pepper cream sauce



## A LA CARTE

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Priced per person 50 pieces

### ANTIPASTA SKEWERS

**\$85PP**

Genoa salami, provolone cheese, pepperoncini peppers, and teardrop tomatoes

### CAPRESE SKEWERS

**\$100PP**

Teardrop tomatoes, fresh mozzarella, and basil with a balsamic drizzle

### CHICKEN WINGS

**\$175PP**

Bone-in chicken wings served with BBQ and Buffalo sauces accompanied by celery, carrots, ranch, and blue cheese dressing

### SKEWERED CHICKEN SATAY

**\$90PP**

With a spicy sweet chili sauce

### VEGETABLE SPRING ROLLS

**\$130PP**

Sweet and Sour sauce

### COCONUT SHRIMP

**\$200PP**

Orange horseradish marmalade

### GREEN GODDESS DEVILED EGGS

**\$95PP**

Fresh chives and bacon or traditional deviled eggs with smoked paprika and parsley

### BEEF TENDERLOIN CROSTINI

**\$175PP**

Bone-in chicken wings served with BBQ and Buffalo sauces accompanied by celery, carrots, ranch, and blue cheese dressing

### MEATBALLS

**\$120PP**

#### BULGOGI MEATBALLS

Beef meatballs in Asian sauce

#### BIG BOOM MEATBALLS

Beef meatballs tossed Big Lug's Boom Sauce and topped with a light dusting of wasabi powder

### NAAN BREAD PIZZA

**\$120PP**

Topped with olive oil, roasted onion, roasted red pepper and shaved parmesan

### CHICKEN TENDERS

**\$175PP**

Crispy chicken tenders served with ranch, BBQ, and honey mustard



# DIPS & DISPLAYS

Small serves 25 people | Large serves 50 people



**HOT ARTICHOKE & PARMESAN DIP** SM \$90PP | LG \$180PP  
served with toasted baguettes

**HOT CHEESY BUFFALO CHICKEN DIP** SM \$90PP | LG \$180PP  
served with tortilla chips

**GARDEN VEGETABLE DISPLAY** SM \$110PP | LG \$220PP  
assortment of fresh vegetables served with red pepper hummus and avocado ranch dip

**MEDITERRANEAN DIP TRIO** SM \$110PP | LG \$220PP  
traditional hummus, feta cheese spread, and tzatziki served with garlic pita chips and vegetable crudite

**CHILLED JUMBO SHRIMP** SM \$275PP | LG \$450PP  
poached, chilled jumbo shrimp served with traditional cocktail sauce and lemon wedges

**FRESH FRUIT DISPLAY** SM \$110PP | LG \$220PP  
melon, berries, grapes, and pineapples served with strawberry yogurt dip

**CHARCUTERIE BOARD** SM \$210PP | LG \$420PP  
selection of domestic and imported cheeses served with dried fruits and crackers

**BEER CHEESE DIP** SM \$90PP | LG \$180PP  
Bavarian-style pretzel sticks served with warm beer cheese sauce

## PIZZA

handmade 16" oven-fired pizzas with 6 generous slices

<b>CHEESE</b>	<b>\$45</b>
<b>MARGHERITA</b>	<b>\$50</b>
<b>PEPPERONI</b>	<b>\$50</b>



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# DESSERTS

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## BROWNIES, BARS & COOKIES

minimum order of 4 dozen

**\$34** PER DOZEN

### CHOOSE FROM

TRIPLE CHOCOLATE BROWNIES

LEMON BARS

OATMEAL COOKIES

CHOCOLATE CHUNK COOKIES

WHITE CHOCOLATE MACADAMIA NUT COOKIES

PEANU BUTTER COOKIES

CRACKER JACKS

COOKIES

## SPECIALTY DESSERTS

minimum order of 4 dozen

**\$34** PER DOZEN

### CHOOSE FROM

HOUSEMADE CARROT CAKE

cream cheese frosting

FLOURLESS TORTE

chocolate ganache

FRENCH SILK PIE

APPLE/CHERRY PIE



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# DESSERT STATIONS

Priced per person

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### CARAMEL APPLE BAR

**\$7<sup>PP</sup>**

sliced apples served with whiskey spiked caramel sauce, cinnamon sugar, chopped nuts, and fresh whipped cream

### STRAWBERRY SHORTCAKE BAR

**\$9<sup>PP</sup>**

rich vanilla pound cake served with fresh seasoned berries, lemon curd, and whipped cream

### CHEESECAKE BAR

**\$10<sup>PP</sup>**

plain New York style cheesecake wedges served with assorted fruit toppings, chocolate and caramel sauces, chopped nuts, and whipped cream





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# BAR PACKAGES

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## HOST BAR

drink wristband, price per wristband, 2 hour unlimited

### BEER & WINE

2 HOURS	\$25
EACH ADDITIONAL HOUR	\$7
domestic & import beer, and house wine	

### HOUSE BRANDS

2 HOURS	\$30
EACH ADDITIONAL HOUR	\$7
domestic & import beer, house wine, and spirits	

### PREMIUM BRANDS

2 HOURS	\$45
EACH ADDITIONAL HOUR	\$15
domestic & import beer, house & premium wine, and spirits	

## NON-HOSTED BAR

Priced per person unless noted

CHAMPAGNE TOAST	\$35 PER BOTTLE
Brut Champagne with individual glasses to toast your special day	

TWISTED CRAFT COCKTAILS	\$75
Simply Sangria Dispensers, serves 10-12 people, infused with red or white wine	

NON-ALCOHOLIC BEVERAGES	\$3PP
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### CHOOSE ONE

Assorted Juices  
Bottled Water  
Assorted Can Soda  
Iced Tea and Lemonade  
Coffee and Hot Tea  
Hot Chocolate

## SPECIALTY BARS

BLOODY MARY BAR	\$10PP
includes appropriate garnishes, spices, and Titos	

MIMOSA BAR	\$10PP
orange, pineapple, and cranberry juices and fresh fruit garnishes with Brut Champagne or sparkling wine; non-alcoholic also available	

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# FOOD & BEVERAGE SERVICE POLICIES

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## OUTSIDE FOOD & BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the OVG Hospitality Dining team has concerns over the wholesomeness of this product when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

## BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with state & city liquor laws, 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 guests.

## MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event. There is a minimum of 25 guests and/or \$500 for all food & beverage orders. If the minimum is not met, additional charges may apply. All per-person menu items must be purchased for the full final guest count & will be adjusted accordingly.

## DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with a 96-hour advance notice.

## CHINA SERVICE & LINENS

All orders include linens for buffet tables and disposable plasticware. Add additional linens for \$6/linen/table.

## GUARANTEES

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split Entrée, the client is responsible to notify OVG Hospitality of the exact count of each item (7) working days prior to the event. Billing will be based

on either your minimum guarantee ( even if fewer guests attend) or the actual guest count, whichever is greater. All catered functions at Jackson Field will require a minimum attendance of 25 guests. If your event does not meet this requirement, please consult with the Catering Manager.

## BILLING

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

## CANCELLATION

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your OVG Hospitality Sales representative. 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 agreement, whichever is the larger of the two.

## MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 6% Management Charge as well as all state and local taxes of 6%. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a gratuity. 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, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.