



# CATERING

## DINNER & RECEPTION



Hospitality



From the set-up crew to the general manager, we will gladly do everything possible to make your event a success.

Oak View Group, is the nation's leader in providing outstanding catering services to public assembly facilities and has developed a local reputation for culinary excellence.

We are happy to create a proposal designed especially for your occasion. The menu items listed are only suggestions. Please contact our Director of Food and Beverage to answer any questions regarding menu suggestions. We can help you with all the details to make an impression that your guests will never forget.

**To request more information or schedule a consultation, please contact:**

**JULIAN GREENE**

DIRECTOR OF FOOD & BEVERAGE

JULIAN.GREENE@OAKVIEWGROUP.COM

706.262.4575



## OAK VIEW GROUP HOSPITALITY

The following information regarding the catering policies will assist you in planning your next event. If you have any questions, please do not hesitate to call us.

## MENU SELECTION

Our Catering Sales Team and Executive Chef are happy to create custom menus to meet your particular requirements. All menu details should be completed no later than four (4) weeks prior to The event. All food and beverage must be consumed on the premises. No food or beverage may be brought into the building with the exception of specialty cakes, such as wedding, anniversary, and birthday. Specialty cakes are subject to a \$1.50 per person cake plating fee.

## GUARANTEED ATTENDANCE

It is necessary we receive your final guarantee of confirmed attendance for each meal function Five (5) business days in advance (excludes holidays & weekends).

Your guarantee cannot decrease by more than 25% of the estimated attendance specified on the Banquet Event Order. Caterer shall be entitled to charge and collect from Customer any reasonable costs incurred by Caterer in the event the Guaranteed Attendance figure provided is not provided in time.

If we do not receive a confirmed guarantee as stated above, the "expected" attendance specified in the contract will be your guarantee. We shall be prepared to set and serve 3% over your final guarantee, not to exceed 30 meals (the overage), if received in the correct time. Additional fees may be assessed if we provide linens or set-ups over the 3% allowed. If your guarantee increases (with manager approval) after the correct time, the overage no longer applies. Customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater.



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## MANAGEMENT CHARGE

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, and 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 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, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## CONTRACTS/PAYMENT

A signed copy of the Food Service Agreement and Banquet Event Orders must be returned to the Catering Manager prior to any services being provided. A deposit of 75% of the estimated total bill is due at the time the agreement is signed; a minimum of 30 days prior to the event. The final balance due shall be paid no later than the day of the final guarantee.

**All events must be paid in full five (5) business days (excludes weekends and/or holidays) prior to the event date. Final payment must be made with certified funds; money order, credit card, or cash. A completed credit card authorization form must be provided as a guarantee of payment for any on-site services rendered.**

## SERVICES

Our standard banquet service is planned for round tables of eight (8) persons. Other service options are available and should be discussed at the time of ordering or contract. Tables requested for non-food functions are not clothed and will be subject to additional charges if we are requested to cloth or skirt them.

## SAMPLING POLICY

### (Exhibitors and Trade Show Vendors)

Sales of any food or beverage products are not allowed in the building. However, complimentary samples may be distributed by exhibitors from their trade show booths. Sample sizes must be limited to two (2) ounces of beverage product and two (2) ounces of food product. Please have sampling items approved at least two weeks in advance by Oak View Group's Food and Beverage Director.

## EVENT TIME LIMITS

Functions that extend beyond the previously determined times of one and one half (1.5) hours for a breakfast or a lunch, and two (2) hours for dinner, will be subject to overtime rate charges at a rate set forth and determined by Oak View Group. Banquet staff will be available for a total of four (4) hours per function. If you need banquet services beyond this time frame, you will need to let our Catering Manager know so that rate charges can be established. Please be mindful of your event/program start time and how it relates to the Food Service. Programs that start later than scheduled can incur additional labor charges. This can also negatively impact the quality of the food prepared for you and your guests.

## ALCOHOLIC BEVERAGES

Oak View Group is the sole holder of liquor licenses for the Augusta Entertainment Complex. Alcoholic beverages are not allowed to be brought in nor removed from the premises. Catering reserves the right to request photo identification from any person in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## QUESTIONS

Please do not hesitate to call 706.262.4575 for any questions or assistance.







# **Dinner and Reception Menu**



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## A LA CARTE

### BAKERY | PANTRY | BEVERAGES

Assorted Breakfast Pastries (Mini Danish, Muffins, Doughnuts)	\$26.00 per dozen
Bagels with Cream Cheese, Jam, Jelly or Biscuits	\$26.00 per dozen
Sausage or Ham Croissants (add Cheese +\$0.50)	\$28.00 per dozen
Chicken Croissants or Country Fried Steak Biscuit (Cheese +\$0.50)	\$28.00 per dozen
Fudge Brownies with Walnuts or Lemon Bars	\$22.50 per dozen
Freshly Baked Cookies	\$22.00 per dozen
Assorted Granola/Cereal/Protein Bars	\$20.00 per dozen
Assorted Yogurts	\$2.25 each
Whole Fresh Fruit (Apples, Bananas, Pear, and Oranges)	\$2.50 each
Individual Assorted Chips/Smart Pop Popcorn/Goldfish	\$3.00 each
Potato Chips and Dip (includes one hot or one cold dip)	\$25.00 per pound
Fresh Brewed Coffee (Regular and Decaffeinated)	\$34.00 per gallon
Fresh Brewed Iced Tea (Sweet or Unsweetened)	\$34.00 per gallon
Lemonade	\$28.00 per gallon
Fruit Punch — Citrus	\$28.00 per gallon
Assorted Juices — Orange, Apple, Cranberry, Grapefruit	\$34.00 per gallon
Water Service -all day (8 hours)	\$2.50 per person
half day (4 hours)	\$1.25 per person
Bottled Water	\$3.00 each
Assorted Coca-Cola Soft Drinks	\$2.85 each
Assorted Regular and Herbal Teas (with Honey and Lemon)	\$2.50 each
Candy Bars	\$2.75 each
Cake Plating Service	\$1.50 per person



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# DINNER & RECEPTION

## HORS D'OEUVRES RECEPTIONS AND STATIONS

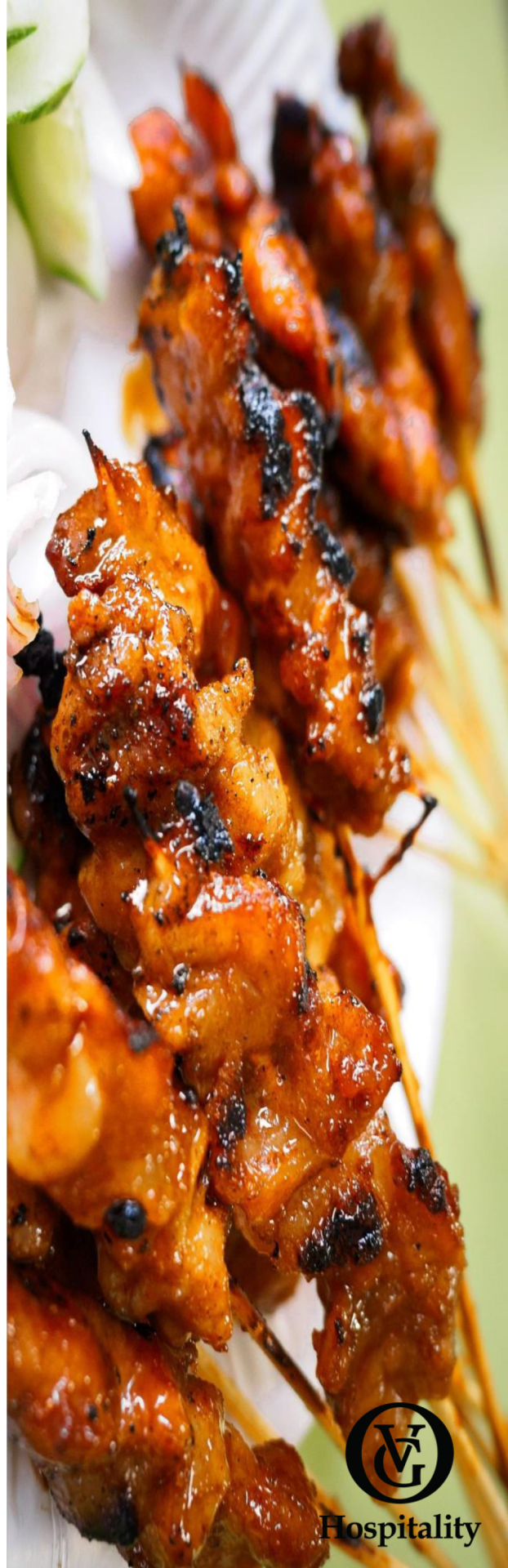
*A minimum order of 100 pieces applies to each hors d'oeuvre*

### HOT HORS D'OEUVRES (per 100 pieces)

Fried Mozzarella Sticks with a Zesty Marinara Sauce	\$265.00
Bordelaise or Swedish Meatballs	\$245.00
Fried Green Tomatoes	\$295.00
Chicken Wings — Southern Fried or Buffalo Style	\$295.00
Fried Chicken Tenders	\$275.00
Sausage or Cheese Stuffed Mushroom Caps	\$240.00
Teriyaki Chicken Skewers	\$295.00
Roasted Corn/Red Pepper Cakes	\$275.00
Vegetarian Spring Rolls	\$225.00
Trade Center Crab Cakes with Remoulade	\$400.00
Mini Beef Wellington	\$380.00
Mini Chicken or Beef Empanadas	\$360.00
Buffalo Chicken or Cheeseburger Sliders	\$325.00
Pulled Pork Sliders	\$300.00

### COLD HORS D'OEUVRES (per 100 pieces)

Smoked Chicken Salad Toast Rounds with Dried Cranberries	\$235.00
Assorted Finger Sandwiches; Chicken Salad and Pimento Cheese	\$235.00
Deviled Eggs with Chive Oil	\$215.00
Mini Deli Rolls with Assorted Deli Meats and Cheeses	\$255.00
Fresh Fruit Skewers	\$350.00
Garden Veggie Shooter with Ranch Dip	\$285.00
Classic Shrimp Display with Cocktail Sauce	\$385.00
Mini BLT Sliders	\$275.00
Mini Grilled Veggie Sliders	\$265.00
Goat Cheese and Cranberry Crostini	\$275.00
Artichoke Caprese	\$285.00
Caprese Salad Satay (Balsamic Glazed Tomato, Mozzarella, and Basil)	\$295.00
Strawberries Hand Dipped in Dark Chocolate	\$300.00
Sweet Tray of Assorted Petit Fours and other Sweet Treats	\$250.00



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## DINNER & RECEPTION

### DISPLAYS AND STATIONS

#### **Fresh Fruit Display**

**\$6.75 per person**

Seasonal Fresh Fruit served with a Yogurt Dip

#### **Imported Cheese Display**

**\$7.00 per person**

Domestic and Specialty Cheeses garnished with Fresh Fruit, served with Assorted Crackers

#### **Charcuterie and Cheese Display**

**\$9.00 per person**

Assorted Cured Meats, Specialty Cheeses, served with Flavored Oils/Spreads

#### **Mashed Potato Bar**

**\$9.50 per person**

Yukon Gold Potatoes with Variety of Toppings (Green Onion, Butter, Sour Cream, Cheese, Mixed Peppers, Smoked Bacon Crumbles, Sautéed Mushrooms, Diced Scallions)

#### **Shrimp and Grits Bar**

**\$13.00 per person**

Rich and Cheesy Stone Ground Grits ready to be topped with Smoky Cajun Flavored Shrimp (Tomato, Green Onions, Mixed Peppers, and Smoked Bacon)

#### **Pasta Station**

**\$12.50 per person**

Bowtie and Penne with Marinara and Alfredo Sauce with Grilled Chicken or Meatballs and Breadsticks

#### **BBQ Sliders**

**\$6.00 per person**

Kahlua Smoked Pulled Pork with Creamy Coleslaw on Silver Dollar Rolls (2 per person)

**Add Garden Salad to any Station  
for \$4.00 per person**



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## DINNER & RECEPTION

### CARVING STATIONS

*All Carving Stations require a Carver (additional \$95.00 Chef Fee will apply) and are accompanied by Assorted Fresh Rolls*

#### **Citrus Pepper Glazed Turkey Breast**

**\$7.00 per person**

Served with Tarragon Aioli and Cranberry Chutney

#### **Honey and Orange Glazed Ham**

**\$7.50 per person**

Served with Honey Dijon and Caramelized Apples

#### **Slow Roasted Herb Encrusted Round of Beef**

**\$9.75 per person**

Served with Horseradish Sauce and Béarnaise Mayonnaise



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# DINNER & RECEPTION

## SERVED DINNER ENTREES

*All Entrees are accompanied by Garden Salad, Chef's choice of one Vegetable and one Starch (unless indicated), Rolls and Butter, up to two Desserts, Iced Water, Iced Tea, and Freshly Brewed Coffee.*

### Grilled Steak Medallions

\$36.00 per person

Finished with Red Wine Demi, Mushrooms, and a Crisp Onion Strip; Great with Duchess Potatoes

### Tuscan Stuffed Chicken Breast

\$33.75 per person

Breast of Chicken stuffed with Cheese, Herbs, and Spinach

### London Broil

\$31.80 per person

Marinated and Grilled

### Chicken Piccata

\$30.85 per person

Zesty Lemon White Wine Caper Sauce

### Georgian Chicken

\$30.85 per person

Grilled Boneless Chicken Breast Glazed and Topped with a Light Bourbon Peach Sauce

### Chicken Supreme

\$30.85 per person

Pan Seared Breast of Chicken with Red and Green Bell Peppers in a White Wine Sauce

### Cajun Chicken

\$31.95 per person

Breast of Chicken with Rich Creole Cream Sauce

### Chicken Victoria

\$31.95 per person

Breast of Chicken with Mushrooms and Sundried Tomatoes in a White Wine Cream Sauce

### Chicken Parmesan

\$30.85 per person

Breaded Breast of Chicken with Zesty Marinara Sauce and Mozzarella/Parmesan Cheese

### Miso Glazed Salmon

\$32.00 per person

Salmon Steaks marinated in Miso and Soy Sauce; Highly Flavorful

### Parmesan Crusted Tilapia

\$31.85 per person

Tender Flaky Tilapia topped with a Crunchy Buttery Parmesan Panko Crust

### DESSERT SELECTIONS

Full Crust Apple Pie

Lemon Meringue Pie

Pecan Pie

Key Lime

Cheesecake

Chocolate Ganache

Layer Cake(\$1.50)

Lemon Raspberry

Cake(\$1.50)



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## DINNER & RECEPTION

### DINNER BUFFET

*Minimum of 50 guests. All Buffets include choice of one Salad, two Entrees, three Side Dishes, Rolls and Butter, and up to two Desserts. We will provide Iced Water, Iced Tea, and Freshly Brewed Coffee.*

#### SALAD SELECTIONS CHOOSE ONE

Tossed Garden Green Salad add Dried Fruits/Nuts +\$1.25 per person  
Caesar Salad with Crisp Romaine, Croutons, and Parmesan Cheese  
Pasta Primavera Salad  
Spinach Salad  
Coleslaw

#### SIDE DISHES CHOOSE THREE

Whipped Yukon Gold Potatoes	Steamed Broccoli w/ Garlic Oil
Herb Roasted Potatoes	Rice Pilaf
Parsley Buttered Potatoes	Broccoli Casserole (+Rice)
Whole Green Beans	Squash Casserole
Southern Style Green Beans	Cornbread Dressing w/ Gravy
Honey Glazed Carrots	Candied Yams
Green Bean Casserole	Collards
Scalloped Potatoes	Red Beans and Rice
Baked Beans	Baked Macaroni & Cheese
Cheese Grits	Creamed Corn
Steamed or Roasted Vegetables	Lobster Mac & Cheese(+ \$4.50)
Honey Garlic Green Beans	

#### DESSERTS CHOOSE TWO

Apple Pie	Lemon Meringue Pie
Pecan Pie	Assorted Buffet Cakes
Key Lime Pie	Bread Pudding w/ Butter
Peach Cobbler	Rum Sauce
Apple Cobbler	

### Southern Lovin'

**\$27.65 per person**

Homemade Meatloaf  
Lemon Pepper Baked Chicken Breast  
Southern Fried Chicken  
Country Fried Steak  
Herb Baked Chicken (Bone-In)  
Marinated Beef Tips w/Homestyle Vegetables  
Barbecue Chicken (Bone-In)  
Baked Ziti with Meat OR Vegetarian Sauce  
Parmesan Crusted Baked Tilapia  
Smothered Chicken or Pork Chops

### The Chattahoochee

**\$30.00 per person**

Chicken Creole (Creamy and Rich)  
Hamburger Steak w/Onions & Brown Gravy  
Oven Roasted Turkey with Rosemary & Thyme  
Glazed Ham w/ Bourbon Bacon Jam  
Southern Fried Catfish  
Chicken Marsala  
Chicken Victoria  
Chicken with Creamy Garlic Pesto Sauce  
Kahlua Smoked Pulled Pork

### The Muscogee

**\$32.00 per person**

Eggplant or Chicken Parmesan  
Sliced Roasted Sirloin with Brandy Demi  
Grilled Chicken with Bourbon Peach Glaze  
Italian Sunset Chicken  
Sliced Beef Brisket  
Barbecue Pork Ribs  
Salmon (Miso Glazed or Lemon Dill)  
Lemon Sage Chicken



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