

Catering Menu

2025–2026



PASADENA
CONVENTION CENTER

Breakfast Packages

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 90-minute service timeframe. Includes natural water, freshly brewed coffee, decaf, assorted Tazo® tea.



COFFEE SERVICE ENHANCEMENT

Elevate your coffee service with an additional three (3) milk varieties. Options include: soy milk, almond milk, oat milk, 2% milk or whole milk.

+2 per guest

FITNESS

25

- Sliced seasonal fruit and berries
- Individual yogurt cups
- Raisin bran muffins
- Blueberry muffins

RISE & SHINE

36

- Sliced seasonal fruit and berries
- Vanilla yogurt and toasted granola parfaits ^V
- Spinach, bacon, and cheddar frittata ^{or} Tomato, mushroom, zucchini, onion, pepper, and Gruyere frittata ^V
- Roasted sweet potatoes with caramelized onions and sweet peppers ^{VG}
- Assorted muffins and pastries

ALL-AMERICAN

36

- Sliced fruits and berries
- Applewood smoked bacon ^{GF}
- Creamy scrambled eggs ^V
- Yukon gold potatoes with caramelized onions and peppers ^{VG}
- Assorted mini breakfast pastries

BUILD YOUR OWN BREAKFAST BUFFET

41

Includes natural water, assorted juices, freshly brewed coffee, decaf, and assorted Tazo® tea.

EGGS | CHOICE OF ONE (1):

- Scrambled eggs with fresh herbs ^{V, GF}
- Scrambled eggs with sautéed wild mushrooms and chives ^{V, GF}
- Scrambled eggs with charred poblano and onions ^{V, GF}
- Frittata taleggio - sautéed wild mushrooms and chives with meyer lemon and sea truffle hollandaise ^V

PROTEIN | CHOICE OF TWO (2):

- Applewood smoked bacon ^{GF}
- Chicken apple sausage ^{GF}
- Breakfast ham ^{GF}
- Vegan sausage ^{VG}

FROM THE GRIDDLE | CHOICE OF ONE (1):

- Miniature Dutch pancakes with dragon fruit coulis ^V
- Blintz with ricotta cheese and cherry-peach compote
- French toast sticks with prickly pear syrup

SIDES | CHOICE OF ONE (1):

- Roasted red potatoes with sea salt and rosemary ^{VG, GF}
- Yukon gold potatoes with caramelized onions and peppers ^{VG, GF}
- Classic hash browns ^{VG}
- Individual Greek yogurt
- Oatmeal with cinnamon sugar, brown sugar, dried fruits, honey, milk, and butter
- Assorted individual cereals with 2% milk

Breakfast Enhancements



A LA CARTE

Prices are listed per guest. Must be ordered with a breakfast buffet.
Minimum order of twenty-five (25) guests, with a maximum of 90-minute service timeframe.

YOGURT PARFAIT ^V	8
Vanilla yogurt, berries, toasted granola, berry coulis	
PROTEIN POWER PARFAIT ^{VG}	10
Coconut milk, chia seeds, shaved toasted coconut, fresh berries, chopped almonds, drizzle of agave syrup, berry coulis	
SLICED SEASONAL FRUIT ^{VG, GF}	8
BUILD-YOUR-OWN OATMEAL ^{VG, GF}	8
Cinnamon sugar, dried fruit, honey, milk, and butter	
BISCUITS & GRAVY	6
Fluffy buttermilk biscuit, country sausage, black pepper gravy	
ENGLISH MUFFIN SANDWICH	9
Scrambled eggs, spinach, sun-dried tomato, Swiss cheese ^V	
CROISSANT SANDWICH	10
Scrambled eggs, peppered bacon, cheddar cheese	
BUTTERMILK FRIED CHICKEN & WAFFLE	12
Honey butter, house-made waffles, hot honey	
BREAKFAST BURRITOS	12
Choice of chorizo, applewood smoked bacon or soyrito ^V Scrambled eggs, potatoes, Monterey cheddar jack cheese, tortilla, house-made salsa	
UPGRADE TO CARNE ASADA	+3 PER GUEST

ACTION STATIONS

Prices are listed per guest. Requires a Chef Attendant at \$200 per station.
One attendant required per 50 guests.

WAFFLE STATION	12
Made-to-order buttermilk waffles, fresh berry compote, maple syrup, butter, powdered sugar, whipped cream	
AVOCADO TOAST STATION	14
Smashed avocado, plain and salmon cream cheese, mozzarella and feta cheese, cucumbers, red onions, hard-boiled eggs, bacon crumbles, Roma tomatoes, arugula, multigrain bread	
OMLET STATION	15
Sautéed mushrooms, bell peppers, applewood smoked bacon, diced ham, diced tomatoes, cheddar cheese, mozzarella cheese, baby spinach	
UPGRADE TO JUST EGG® VEGAN ALTERNATIVE	+2 PER GUEST
SMOKED SALMON STATION	16
Cucumbers, tomatoes, pickled onions, capers, hard-boiled eggs, plain and chive cream cheese, fresh dill, lemon wedges, mini bagels	
BREAKFAST MEAT CARVING STATION	18
Schreiner's smoked polish sausage, smoked ham, Schreiner's southwest turkey sausage, crispy pork belly, honey mustard sauce	

Plated Breakfast

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum of 90-minute service timeframe. Includes family-style breakfast pastries, natural water, orange juice, freshly brewed coffee, decaf, and assorted Tazo® tea.



SOUTHWEST STEAK & EGGS 38

- Southwestern grilled sliced filet
- Scrambled eggs with scallions ^{V, GF}
- Fiesta home-style potatoes ^{VG, GF}
- House-made pico de gallo ^{VG, GF}

QUICHE 26

- Kale, sun-dried tomatoes, and basil
- Ricotta cheese and goat cheese
- Chicken apple sausage
- Sweet potato hash with red onions and bell peppers ^{VG, GF}

TRADITIONAL BREAKFAST 35

- Scrambled eggs ^{V, GF}
- Applewood smoked bacon ^{GF}
- Oven-roasted tomatoes ^{VG, GF}
- Classic hash browns ^{VG}

ASPARAGUS & CREMINI MUSHROOM FRITTATA 30

- Chicken apple sausage
- Yukon gold potatoes with caramelized onions and peppers ^{VG, GF}

BREAKFAST ENCHILADA 31

- Corn tortilla stuffed with scrambled eggs, colby cheese, roasted green chiles, and ranchero sauce ^{VG, GF}
- Ranchero sauce
- Pork sausage links
- Crispy potato with caramelized onions and sweet peppers

VEGAN STRATA 31

- Just Egg® blended with vegan cheddar, spinach, fresh tomatoes, onion, red peppers, and fresh herbs
- Falafel sausage ^{VG}
- Roasted fingerling potatoes ^{VG, GF}

À La Carte Baked Goods



BY THE DOZEN

Priced by the dozen, minimum order of three (3) dozen.

ASSORTED DONUTS	50
ASSORTED DANISH PASTRIES	52
ASSORTED BAGELS WITH CREAM CHEESE	52
ASSORTED MUFFINS	50
GLUTEN-FREE MUFFINS ^{GF}	55
ASSORTED TEA BREADS	50
ASSORTED CROISSANTS Plain, almond, chocolate	52
VEGAN CROISSANTS ^{GF}	55
FRUIT EMPANADAS Cherry, apple	52
WARM SOFT PRETZELS Served with mustard and nacho cheese	55
ASSORTED COOKIES Chocolate chip, oatmeal raisin, sugar	50
FUDGE BROWNIES	50
DESSERT BARS Apple, chocolate, lemon, raspberry lemon	50
CHOCOLATE DIPPED STRAWBERRIES	72
FRENCH MACARONS	72
WARM CINNAMON ROLLS	60
FULL SIZE CUPCAKES Chocolate, vanilla, lemon, red velvet	60
MINI CUPCAKES Chocolate, vanilla, lemon, red velvet	50
ASSORTED MEXICAN TREATS ^{VG} Buñuelos, churros, Mexican wedding cookies	60

INDIVIDUAL SWEETS

Minimum order of twenty-five (25) guests.

FULL SIZE CANDY BARS ^{EACH}	5
BERRY SHORTCAKE ^{PER GUEST} Angel food cake, berries, vanilla yogurt, whipped cream	8
ICE CREAM NOVELTIES ^{EACH} Blue Bunny®, Blue Ribbon®, Klondike®	7
PREMIUM ICE CREAM NOVELTIES ^{EACH} Haagen Das®, Dippin Dots®	10

À La Carte Breaks & Snacks



SWEET & SAVORY SNACKS

Minimum order of three (3) dozen or twenty-five (25) guests.

ASSORTED KETTLE POTATO CHIPS PER BAG	4
VEGGIE CHIPS PER BAG	6
SWEET POTATO CHIPS PER BAG	7
TORTILLA CHIPS WITH SALSA PER GUEST	8
ADD GUACAMOLE	+3 PER GUEST
NEW HARVEST® ASSORTED SNACKS PER BAG	5
Nut and chocolate trail mix, sea salt cashews, nut and fruit trail mix	
ASSORTED SNACKS PER BAG	5
Pretzels, salted peanuts	
INDIVIDUAL POPCORN BOXES PER GUEST	5
25 guest minimum	
FRESH POPCORN WITH CART EACH	375
With assorted toppings	
100 servings \$175 fee for attendant and rental	

THEMED BREAKS

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum of 1-hour service timeframe.

HEALTHY BREAK	19
Assortment of string cheese, yogurt, hard-boiled eggs, granola bars, fresh whole fruit, and cucumber mint spa water	
MOVIE BREAK	19
Assortment of freshly popped popcorn, warm cinnamon rolls, movie theater candy bars, canned soft drinks and/or bottled water	
BALL PARK BREAK	19
Assortment of soft pretzels with mustard, mini hotdogs, dry roasted peanut bags, and lemonade	
SWEET BREAK	19
Assortment of cookies, dessert bars, canned soft drinks and/or bottled water	

HEALTHY SELECTIONS

Minimum order of three (3) dozen or twenty-five (25) guests.

ASSORTED FRUIT YOGURTS EACH	4	WHOLE FRUIT EACH	3
		Bananas, apples, oranges	
GRANOLA BARS PER DOZEN	40	HARD-BOILED EGGS EACH	3
POWER BARS EACH	7	PROTEIN BOX ^V EACH	12
		Hard-boiled egg, carrots, hummus, string cheese, peanut butter, assorted crackers	
FRESH FRUIT CUP EACH	8		
MOZZARELLA STRING CHEESE EACH	2.50		



À La Carte Beverages

FRESHLY BREWED COFFEE GALLON 82
Regular or decaffeinated

ASSORTED TAZO® HOT TEAS GALLON 82

MILK ALTERNATIVES QUART 15
Soy milk, oat milk, almond milk, 2% milk, whole milk

FRESHLY BREWED ICED TEA OR LEMONADE GALLON 55

ASSORTED FRUIT JUICES GALLON 55
Orange, apple, cranberry

COKE® SOFT DRINKS EACH 5

DASANI® BOTTLED WATER EACH 5

SAN PELLEGRINO® SPARKLING WATER EACH 6

BUBLY™ SPARKLING FLAVORED WATER EACH 6

INDIVIDUAL BOTTLED FRUIT JUICES 6

POWERADE® SPORTS DRINK EACH 8

MONSTER® ENERGY DRINK EACH 8

VITA COCO® COCONUT WATER EACH 7

LA COLOMBE® COLD BREW COFFEE EACH 7

SPA WATER PER THREE GALLONS 55
Cucumber mint, citrus, berry

WATER COOLER RENTAL

DAILY RENTAL FEE (BASE) 75
Includes 5-gallon jug and compostable cups

ADDITIONAL FIVE-GALLON JUG EACH 30

Lunch

ON THE GO GOURMET SANDWICHES & WRAPS

Prices are listed per guest. Minimum order of twenty-five (25) guests. Includes bag of potato chips, chocolate chip cookie, choice of pesto pasta salad ^V or mixed greens with quinoa, tomato and peppers, with lemon vinaigrette ^{VG, GF}, and bottled water.

CLUB SANDWICH 32
Roasted turkey, applewood smoked bacon, aged Swiss, sourdough bread

ROAST BEEF WRAP 32
Sliced roast beef, pepper jack cheese, smoky chipotle aioli, sun-dried tomato tortilla

VEGAN SPINACH WRAP ^{VG, GF} 32
Roasted butternut squash, zucchini, carrots, baby spinach, garlic hummus, gluten free tortilla

CAPRESE SANDWICH ^V 32
Buffalo mozzarella, heirloom tomato, basil pesto arugula, focaccia roll



ON THE GO GOURMET SALADS

Salads include bag of potato chips, chocolate chip cookie, and bottled water.

GRILLED CAESAR CHICKEN SALAD 32
Romaine, herb croutons, parmesan cheese, classic Caesar dressing

CALIFORNIA COBB SALAD 32
Little gem lettuce, avocado, blue cheese, bacon, egg, buttermilk dressing

SUPERFOOD SALAD ^{VG, GF} 32
Kale, quinoa, pepitas, dried blueberries, edamame

BENTO BOXES

Prices are listed per guest. Minimum order of twenty-five (25) guests. Includes fudge brownie and bottled water.

PACIFIC RIM BENTO 36
Teriyaki chicken, Asian cucumber salad, sesame noodles, jasmine rice balls

ITALIAN BISTRO BENTO 36
Lemon-herb chicken, caprese salad, grilled vegetables, fusilli pasta

SALMON NICOISE SALAD 38
Roasted salmon, haricot vert, kalamata olives, chopped egg, tomatoes, lemon-dill vinaigrette

Buffet Lunch

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe. Includes iced tea and natural water.

PASADENA DELI MARKET

46

GARDEN HERB SALAD ^V

Baby kale, heirloom cherry tomatoes, buttermilk herb dressing

QUINOA & ROASTED VEGETABLE SALAD ^{VG, GF}

CALIFORNIA SMOKED TURKEY SANDWICH

Havarti, arugula, tomato, pretzel roll

BLACK FOREST HAM & SWISS SANDWICH

Dijon aioli, baby spinach, sprouted grain roll

CHIPOTLE CHICKEN WRAP

Roasted peppers, smoked gouda, spinach tortilla wrap

VEGAN HUMMUS WRAP ^{VG, GF}

Roasted squash, zucchini, heirloom carrots, sprouts, avocado aioli, gluten free wrap

KETTLE CHIPS WITH GREEN ONION RANCH DIP

SEASONAL FRESH FRUIT

ASSORTED FRESHLY BAKED COOKIES

CALIFORNIA MEDITERRANEAN

53

PASADENA FARMERS MARKET SALAD ^V

Persian cucumbers, kalamata olives, heirloom tomatoes, feta cheese, red wine oregano vinaigrette

GOLDEN STATE PEARL PASTA SALAD ^{VG}

Pearl pasta, fresh herbs, apricots, dried cherries, fig citrus dressing

GRILLED FREE-RANGE CHICKEN BREAST

Basil pesto & roasted shallots

SLOW-ROASTED PORK LOIN

California olive & garlic ragout

PARMESAN POLENTA ^{GF}

With sweet corn

ROASTED RAINBOW CARROTS, PARSNIPS & BROCCOLINI ^{VG, GF}

FRESHLY BAKED ARTISAN ROLLS & BUTTER

BAKLAVA & ASSORTED DECADENT BROWNIES

ADD BEEF KABOBS

Spiced beef skewers grilled with onions and peppers

+3 PER GUEST

BAJA CALIFORNIA

53

SOCAL CHOPPED SALAD ^{VG}

Romain hearts, avocado, roasted corn, black beans, grape tomatoes, chipotle lime dressing

CRISP JICAMA & CABBAGE SLAW ^{VG}

Pineapple, cucumber, jicama, lime zest, chamoy vinaigrette

OAXACAN CHEESE ENCHILADAS ^{V, GF}

With green tomatillo sauce

CHICKEN FAJITAS ^{GF}

Citrus-lime chicken with grilled bell peppers and onions

CILANTRO-LIME RICE ^{VG, GF}

SLOW SIMMERED PINTO BEANS ^{GF}

HOUSE-MADE CORN TORTILLA CHIPS ^{GF}, FRESH SALSA, & SOUR CREAM

DULCE DE LECHE CAKE & MEXICAN WEDDING COOKIES

ADD CARNE ASADA FAJITAS

Flame-grilled steak with sautéed bell peppers and onions

+3 PER GUEST

Buffet Lunch

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe. Includes iced tea and natural water.



CALIFORNIA COMFORT

55

BABY SPINACH & ROASTED PEAR SALAD ^V

Toasted pecans, Humboldt fog goat cheese, pomegranate dressing

GOLDEN BEET SALAD ^{VG, GF}

Roasted pink and golden beet salad with quinoa, pumpkins seeds, red onion, rainbow chard and sweet burnt shallot vinaigrette

FREE-RANGE TURKEY BREAST

Sage pan gravy

GRASS-FED BEEF TIPS

Garlic demi-glaze

TRUFFLE MASHED POTATOES

ROASTED FARMERS MARKET VEGETABLES

FRESHLY BAKED SOURDOUGH ROLLS & BUTTER

HOUSE-MADE BREAD PUDDING

Chantilly cream

CALIFORNIA SMOKEHOUSE

55

SANTA BARBARA MIXED GREEN SALAD ^{VG, GF}

Mixed greens with avocado, pink grapefruit, pistachio nuts, and champagne vinaigrette

CALIFORNIA ALMOND & BROCCOLI SALAD ^{VG, GF}

Toasted almonds, raisins, sliced red grapes, light citrus dressing

HERB-MARINATED GRILLED CHICKEN

Whole grain mustard sauce

OAKWOOD SMOKED BRISKET

House-made California bbq sauce

GARLIC & THYME MASHED POTATOES ^{V, GF}

CHARRED BRUSSELS SPROUTS ^{VG}

Balsamic glaze & crispy shallots

FRESHLY BAKED CORNBREAD MUFFINS

Honey butter

MINI INDIVIDUAL PEACH & APPLE COBBLER

California honey whipped cream

Buffet Lunch

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe.
Includes iced tea and natural water.

TUSCAN ITALIAN

55

CLASSIC CAESAR SALAD ^V

Shaved parmesan cheese, house-made focaccia croutons, Caesar dressing

PENNE CAPRESE SALAD ^V

Cherry tomatoes, Castelvetrano olives, roasted peppers, buffalo mozzarella, pesto dressing

GRILLED CHICKEN PICCATA

Lemon caper sauce

BRAISED SHORT RIB

Red wine jus & caramelized leeks

HERB-ROASTED FINGERLING POTATOES ^{VG, GF}

STEAMED ASPARAGUS ^{GF}

Lemon meyer butter

FRESHLY BAKED GARLIC BREADSTICKS & BUTTER

LIMONCELLO CAKE AND CHOCOLATE CARAMEL GANACHE CAKE

SAN GABRIEL VALLEY MARKET

55

ORGANIC GARDEN SALAD ^{VG}

Shredded carrots, shaved fennel, red cabbage, grape tomatoes, cucumber, lemon basil vinaigrette

WARM FARRO & ROASTED CAULIFLOWER SALAD ^{VG}

Lemon pesto, pickled red grapes, sunflower seeds

HONEY & ROSEMARY ROASTED CHICKEN

Artichokes & chardonnay reduction

PACIFIC COD WITH BEURRE BLANC

Citrus fennel salsa, red onions, sweet peppers

SAFFRON-SCENTED JASMINE RICE ^{VG, GF}

FRENCH GREEN BEANS WITH TOASTED ALMONDS ^{VG, GF}

ASSORTED RUSTIC BREADS & BUTTER

MINI ASSORTED CAKES

Carrot, cheesecake, chocolate ganache, Hawaiian fresh



Buffet Dinner

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe. Includes freshly brewed coffee, decaf, assorted Tazo® hot tea, and natural water.

FLAVORS OF CALIFORNIA

64

PASADENA FARMERS MARKET SALAD ^{VG, GF}

Organic greens, heirloom tomatoes, papaya, shaved red cabbage, lime vinaigrette

GRILLED VEGETABLE SALAD ^{V, GF}

Charred sweet corn, fire-roasted peppers, red onion, creamy cilantro dressing

CHOICE OF TWO (2):

STUFFED POBLANO RELLENOS

Roasted tomato sauce, cilantro crema

CITRUS CHICKEN

Grilled chicken breast, meyer lemon, roasted tomato chutney

GARLIC-HERB STRIP LOIN

Sautéed spinach, cabernet demi-glace

HERB-ROASTED BABY POTATOES ^{VG, GF}

SAUTÉED MARKET VEGETABLES & OVEN-ROASTED HEIRLOOM TOMATOES ^{VG, GF}

FRESHLY BAKED ARTISAN ROLLS & BUTTER

MINI PEACH & ALMOND EMPANADAS

GOLDEN STATE BBQ

65

RED CABBAGE SLAW ^{VG, GF}

Thinly sliced red cabbage, garlic, dijon mustard, honey, red wine vinaigrette

ORGANIC GREEN SALAD ^{V, GF}

Roasted corn, black beans, peppers, cherry tomatoes, avocado-lime ranch

GRILLED FREE-RANGE CHICKEN

House-made California bbq sauce

SANTA MARIA-STYLE TRI-TIP

Garlic and herb marinated, chimichurri

FOUR-CHEESE MAC & CHEESE

FLAME-BROILED SWEET CORN & ZUCCHINI ^{V, GF}

Smoked paprika butter

WARM JALAPEÑO CHEDDAR CORNBREAD & WHIPPED BUTTER

ASSORTED LATTICE MINI PIES

Chantilly cream

ELEGANT COASTAL DINNER

68

SPINACH & WALNUT WALDORF SALAD ^{VG, GF}

Candied pecans, blueberries, champagne grapes, raspberry vinaigrette

CAPRESE SALAD ^{V, GF}

Tri-colored heirloom tomatoes, buffalo mozzarella, basil, aged balsamic reduction

CHOICE OF TWO (2):

SEARED PACIFIC SEASONAL FISH

Lemon caper sauce, fresh herbs

HERB-CRUSTED BEEF TENDERLOIN

Port wine wild mushroom demi

GRILLED ORGANIC AIRLINE CHICKEN BREAST

Caramelized onion velouté

WILD RICE & ANCIENT GRAIN PILAF ^{VG, GF}

SAUTÉED HARICOT VERTS & BABY CARROTS ^{VG, GF}

FRESHLY BAKED ROLLS & BUTTER

PASSION FRUIT TART WITH HONEY DRIZZLE

Plated Meals

Priced per entrée, per guest. Includes the choice of one (1) salad and one (1) dessert with the entrée price.
Minimum order of twenty-five (25) guests per entrée selection with a maximum 2-hour service timeframe.

Plated meals also include assorted freshly baked rolls and butter, freshly brewed coffee, decaf, assorted Tazo® hot tea, and natural water.

SALADS CHOICE OF ONE (1):

PASADENA SALAD ^{VG, GF}

Wild baby kale, frisee, green apples, toasted walnut, citrus vinaigrette

BEET CARPACCIO SALAD ^{V, GF}

Thinly sliced golden and red beets, micro greens, whipped chevre, pistachio dust, sherry gastrique

ARUGULA & POACHED PEAR SALAD ^{V, GF}

Baby arugula, mixed greens, poached pears, creamy goat cheese, candied pecans, honey-dijon vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD ^{V, GF}

Basil oil, black garlic vinaigrette, micro basil

BRUSSELS SPROUTS SALAD ^{VG, GF}

Oakleaf lettuce, shaved brussels sprouts, mandarin oranges, dried cranberries, pepitas, poppy seed dressing

FALL HARVEST SALAD ^{VG, GF}

Spinach, roasted beets, blueberries, spicy candied pecans, pomegranate dressing



POULTRY & MEAT

CITRUS ROASTED CHICKEN

52 LUNCH | 62 DINNER

Saffron jasmine rice, roasted asparagus, summer squash, lemon-herb sauce

GARLIC HERB CHICKEN BREAST

52 LUNCH | 62 DINNER

Crispy Yukon potatoes, roasted squash medley, white wine citrus reduction

RED WINE BRAISED SHORT RIB

58 LUNCH | 68 DINNER

Caramelized onion and horseradish smashed potatoes, baby carrots, red wine demi-glaze

GRILLED FILET MIGNON

68 LUNCH | 78 DINNER

Sweet pea and roasted corn risotto, wild mushrooms, roasted tomato and asparagus, cabernet demi-glaze

SEAFOOD

GRILLED ATLANTIC SALMON

60 LUNCH | 70 DINNER

Toasted lemon quinoa pilaf, sautéed brussels sprouts, sun-dried tomato beurre blanc



Plated Meals

Priced per entrée, per guest. Includes the choice of one (1) salad and one (1) dessert with the entrée price. Minimum order of twenty-five (25) guests per entrée selection with a maximum 2-hour service timeframe.

Plated meals also include assorted freshly baked rolls and butter, freshly brewed coffee, decaf, assorted Tazo® hot tea, and natural water.

VEGAN & GLUTEN-FREE ENTRÉES

CAULIFLOWER STEAK ^{VG, GF}

Roasted tomato quinoa, braised kale, pine nuts, Moroccan chermoula sauce

SUN-DRIED TOMATO POLENTA CAKE ^{VG, GF}

Warm asparagus, Romanesco, fennel salad, fresh tomato garlic and basil sauce

MUSHROOM PAELLA ^{VG, GF}

Assorted fresh mushrooms, arborio rice, onion, garlic, crushed tomato, dry white wine, vegetable stock, saffron, smoked paprika, peas, and fresh herbs

DUO ENTRÉES

FLAT IRON STEAK & AIRLINE CHICKEN

68 LUNCH | 78 DINNER

Wild rice pilaf, roasted asparagus, sweet corn confetti, chimichurri and cilantro demi-glaze

RED WINE BRAISED SHORT RIB & PAN-ROASTED CITRUS SALMON

70 LUNCH | 80 DINNER

Caramelized onion and roasted whipped potatoes, seasonal squash medley, red wine demi and citrus beurre blanc

FILET MIGNON & CHILEAN SEA BASS

80 LUNCH | 90 DINNER

Garlic mashed potatoes, charred broccolini, mushroom ragout and ginger soy miso glaze

PLATED DESSERTS CHOICE OF ONE (1):

CHOCOLATE TRIO

Three layers of dark fudge, milk chocolate, and white chocolate ganache, finished with a glossy glaze and chocolate curls

PISTACHIO BAVAROISE

Glossy dome, layered over sponge and praline crunch, finished with a pistachio glaze

FLOURLESS CHOCOLATE TRUFFLE CAKE ^{GF}

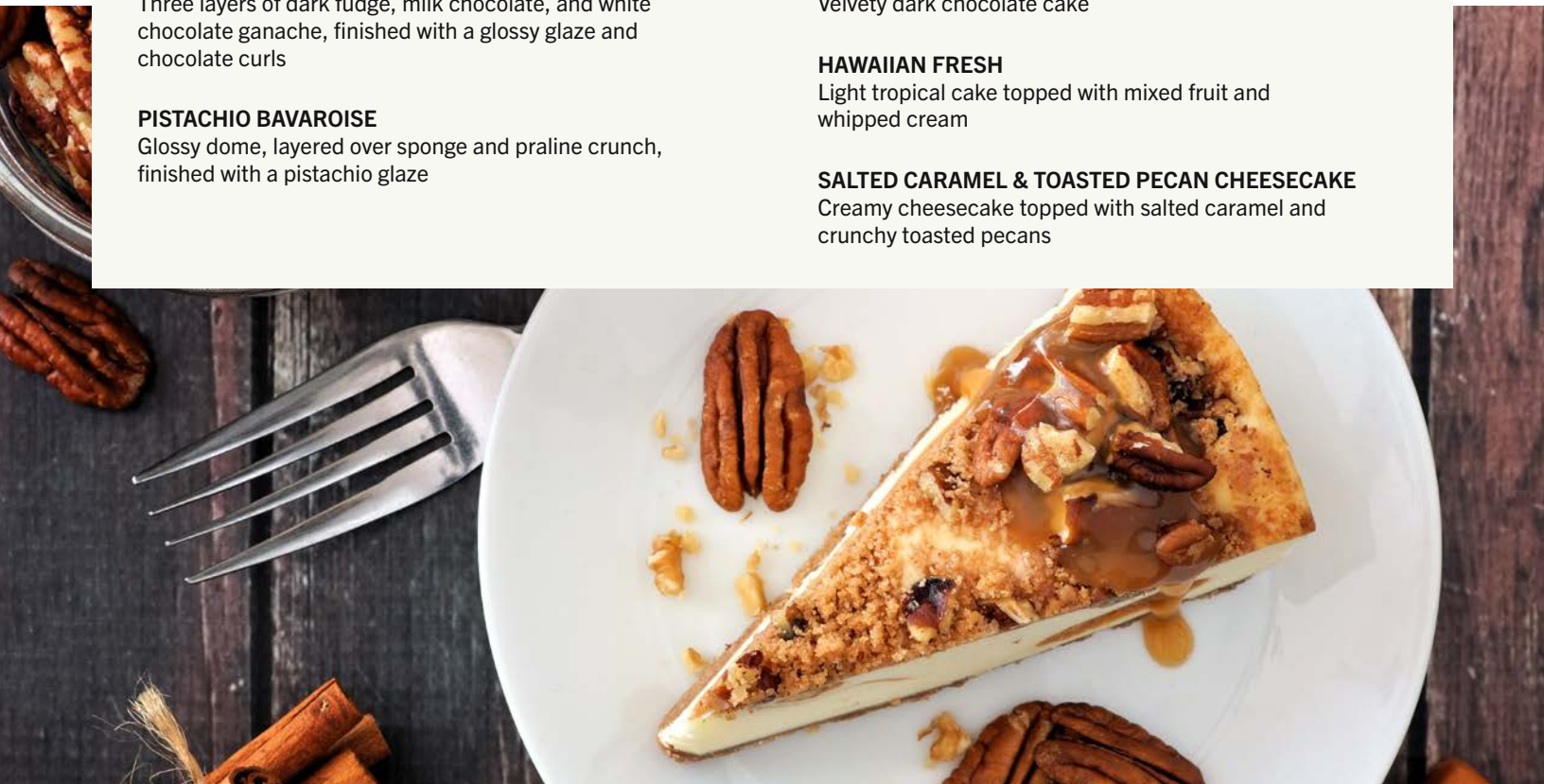
Velvety dark chocolate cake

HAWAIIAN FRESH

Light tropical cake topped with mixed fruit and whipped cream

SALTED CARAMEL & TOASTED PECAN CHEESECAKE

Creamy cheesecake topped with salted caramel and crunchy toasted pecans



Reception

Prices are listed per dozen. Minimum order of three (3) dozen. Tray pass attendants +\$175 for every seventy-five (75) guests.



CHILLED SELECTIONS

GOLDEN BEET CEVICHE ^{VG, GF} Avocado purée	84	VEGAN MOZZARELLA & TOMATO CHUTNEY BITE ^{VG, GF} Heirloom tomato chutney, herb polenta round	96
SMOKED CHICKEN & BOURSIN CROSTINI Red pepper relish, fresh chives, parmesan crisp	96	SEARED BEEF TENDERLOIN ON BLUE CORN CAKE Roasted red pepper cream, black bean salsa, sour cream drizzle	108
SEARED BEEF TENDERLOIN ^{GF} ON SWEET POLENTA ROUND Mascarpone, herb cream cheese, balsamic onion relish	108	SQUASH & POLENTA NAPOLEON ^{VG, GF} Roasted red pepper polenta, butternut squash, wild mushroom pesto	84
GRILLED SHRIMP & HEIRLOOM TOMATO SKEWER ^{GF} Garlic citrus glaze, micro basil	96	CALI CRUDO CUPS ^{DOZEN} Ahi tuna crudo, avocado, wasabi cream, crispy shallots	96
PASADENA BRUSCHETTA ^{VG} Basil, heirloom tomatoes, jalapeño, cracked black pepper, sourdough crostini, balsamic glaze drizzle	84	VEGAN ZUCCHINI BRUSCHETTA ^{VG} Meyer lemon, sourdough crostini	84
CHIPOTLE HONEY SHRIMP SHOOTER Mango salsa	96	SMOKED SALMON CORNETS Dill cream cheese	108
CALIFORNIA CHICKEN TOSTADA ^{GF} Cilantro pesto chicken, sweet pepper tapenade, roasted green chiles, blue corn tortilla cup	96	ASSORTED SUSHI ROLLS California Rolls, Spicy Tuna Rolls, Cucumber Avocado Roll ^{VG, GF} wasabi and ponzu dipping sauce	108
GRILLED APPLE & BRIE CROSTINI ^V Walnut chutney, lavender honey drizzle	84		

Reception

Prices are listed per dozen. Minimum order of three (3) dozen. Tray pass attendants +\$175 for every seventy-five (75) guests.



WARM SELECTIONS

BASIL & PARMESAN ARANCINI ^V	84	VEGETABLE SAMOSA ^V	84
Crispy risotto bites, fresh basil, Parmesan cheese, marinara sauce		Sweet potato, carrots, peas, cilantro yogurt chutney	
CHILI-LIME CHICKEN SKEWER ^{GF}	84	BEEF WELLINGTON BITES	108
Bell peppers, grilled onions, lime zest marinated		Wild mushrooms, caramelized onion, red wine demi, flaky puff pastry	
BEEF EMPANADA	96	VEGETABLE LUMPIA ^{VG}	84
Chipotle crema		Crispy Filipino-style spring rolls, seasoned vegetables, pineapple lime dipping sauce	
RISOTTO TOPPED WITH SHRIMP	108	VEGETABLE POTSTICKER ^{VG}	84
Served on a spoon		Ponzu dipping sauce	
VEGETABLE STUFFED MUSHROOMS ^{VG}	84	WILD MUSHROOM & SMOKED MOZZARELLA ARANCINI ^V	84
Squash, bell pepper, heirloom tomatoes, garlic panko crumbs		Portobello mushrooms, parmesan, provolone, basil marinara	
CHIPOTLE GRILLED STEAK CHURRASCO ^{GF}	108	BRAISED SHORT RIB & APPLEWOOD BACON SKEWER ^{GF}	108
Roasted poblano peppers, caramelized onion, chimichurri verde		Port wine demi, sea salt flake garnish	
BAJA CHICKEN QUESADILLA	96	QUINOA & ZUCCHINI FRITTER ^{V, GF}	96
Pulled chicken, pepper jack cheese, charred peppers, cilantro-lime aioli		Toasted pine nuts, feta cheese, lemon-herb dressing	
BABY BLACK BEAN BURRITO ^V	96	COCONUT SHRIMP ^{DOZEN}	94
Blended avocado cilantro salsa		Sweet chili sauce	

Gourmet Displays

Prices are listed per guest.



PASADENA CHARCUTERIE SELECTION

24

- Prosciutto, genoa salami, capicola
- Citrus-rosemary marinated olives and sweet cherry peppers
- Artichoke hearts and fire-roasted tomatoes
- Provolone, aged parmesan, and fresh mozzarella
- Signature house-made cherry tomato jam
- House-made focaccia and bruschetta

HUMMUS TRIO & PITA BOARD

16

- Roasted garlic hummus, black bean hummus, sun-dried tomato hummus
- Pita chips and crostini

CALIFORNIA CHIPS & DIPS BAR

20

- House-made guacamole, balsamic caramelized onion dip, warm spinach and artichoke dip
- Blue and yellow corn tortilla chips, house-made kettle chips, pita chips

RUSTIC BRUSCHETTA DISPLAY

16

- Grilled flatbread, sourdough crostini, lavosh
- Berry goat cheese spread and herb garlic cream cheese
- Heirloom tomato basil concassé and roasted peppers
- Chilled lemon artichoke dip

SEASONAL FRUIT & BERRIES

12

- Sliced seasonal fruit and berries

LOCAL VEGETABLE CRUDITÉ DISPLAY

12

Served in individual cups

- Baby vegetables
- Roasted red pepper hummus dip ^{VG, GF}
- Buttermilk herb ranch dip

ARTISAN CHEESE BOARD

17

- Selection of local and imported cheeses
- Dried fruits, nuts, honeycomb
- Lavosh, flatbread, assorted crackers

TAPAS DISPLAY

26

- Marinated Spanish olives ^{VG, GF}
- Pan con Tomate - grilled bread rubbed with garlic, fresh tomato, and olive oil
- Jamón Ibérico - thinly sliced cured Spanish ham
- Croquetas de Pollo - creamy chicken croquettes with crispy breading
- Patatas Bravas ^{VG, GF} - crispy potatoes with smoky paprika tomato sauce and garlic aioli

Chef Action Stations

Pricing is listed per guest. Minimum order of twenty-five (25) guests. All receptions are sixty (60) minutes.

Requires a Chef Attendant at +\$200 per station. One attendant required per fifty (50) guests.

CHEF CARVING STATIONS

All carving stations include silver dollar rolls

GRASS-FED SIRLOIN CARVING 730

SERVES 30 GUESTS,
Red wine port demi

HONEY & CLOVE SPICED TURKEY 350

SERVES 25 GUESTS
Cranberry orange relish

HERB-CRUSTED BEEF TENDERLOIN CARVING 695

SERVES 25 GUESTS
Chimichurri and au jus

PORCHETTA WITH CALIFORNIA PLUM GLAZE 450

SERVES 25 GUESTS
Braised red cabbage

ACTION STATIONS

TOSS & TWIRL PASTA STATION 26

Includes breadsticks

- PENNE WITH WHITE WINE CREAM SAUCE
Fire-roasted peppers, sautéed mushrooms, garlic
- BOW-TIE PASTA WITH ROASTED TOMATO BASIL SAUCE
Kalamata olives, grilled red onions, garlic
- Toppings: aged Parmesan, crushed red pepper

MAC & MELT STATION 28

- CLASSIC CHEDDAR MAC & CHEESE
Parmesan herb crust
- SPINACH & CONFIT ARTICHOKE MAC & CHEESE
Gruyere cream sauce
- Toppings: fresh grated Parmesan cheese, bacon bits, crumbled sausage
- ADD CHICKEN +6 PER GUEST
- ADD SHRIMP +8 PER GUEST

SMASHED AVOCADO GUACAMOLE BAR ^{VG, GF} 22

- Hand-crushed avocado, cilantro, red onion, jalapeños, heirloom tomatoes, lime
- Served with tri-colored tortilla chips



Signature Stations

Prices are listed per guest. Stations are designed to be self-serve.



GREENS TO GO

WATERMELON SALAD ^V

Chilled watermelon, crumbled feta, fresh mint, lime, balsamic glaze

SUPERFOOD SALAD ^{VG}

Kale, dried blueberries, quinoa, edamame, pepitas, balsamic vinaigrette

20

MEDITERRANEAN GYRO SPOT

28

- Choice of marinated chicken or beef
- Saffron rice and grilled flatbread
- Shredded romaine, diced tomatoes, cucumbers, pickled red onions, feta cheese, mint and lemon dressing
- Hummus, tzatziki, spicy harissa sauce

COLORADO STREET TACO STATION 26

- Grilled citrus chicken and slow-roasted carne asada
- Flour and corn tortillas
- Freshly shredded lettuce, diced tomatoes, cotija cheese
- Pickled jalapeños, house pico de gallo, spicy salsa

CHEF'S SLIDER STOP

26

Served with house-made kettle chips, toasted onion and scallion dip, creamy lemon harissa dip. Two (2) pieces per guest.

CHOICE OF THREE (3):

CALIFORNIA WAGYU BEEF SLIDER

Lettuce, tomato, mustard, house ketchup, cheddar cheese, applewood smoked bacon

SMOKED PULLED PORK SLIDER

Crispy fried onions, smoky bbq sauce

FREE-RANGE CHICKEN SLIDER

Herb aioli, butter lettuce, pickled peppers

GRILLED PORTOBELLO & BLACK BEAN SLIDER ^V

Avocado aioli, arugula, seeded bun

The Sweet Spot



A-LA-CARTE

Priced per dozen.

ASSORTED MINI CAKE BITES	60
Carrot, chocolate ganache, cheesecake	
ASSORTED MINI GOURMET MOUSSE CUPS	70

DESSERT STATIONS

Prices are listed per guest. Stations are designed to be self-serve.

CHEESECAKE BAR 12

House-made cheesecake with graham cracker crust

Choice of toppings:

- Mini dark chocolate chips
- Chopped candied pecans
- Fresh berries & whipped cream
- Salted caramel sauce
- Dark chocolate ganache
- Strawberry coulis

BITES & MINIS 18

- Miniature French Pastries
- Petit fours
- Dessert shooters
- Chocolate truffles

CAMPFIRE CRAVINGS 16

- Mini smore's bars
- Chocolate mud pies
- Sea salt caramel cookies
- Hot chocolate station with a variety of toppings: marshmallows, cinnamon sticks, chocolate shavings, whipped cream

CHEF-ATTENDED DESSERT STATIONS

The stations below require a chef attendant for +\$200 per station.

One (1) chef attendant required per every fifty (50) guests, per station.

CARAMEL MIRANDA STATION 14

Vanilla ice cream | caramel coated bowl topped with caramelized tropical fruit and coconut macadamia nut crumble

ROLLED ICE CREAM STATION 18

Custom rolled ice cream with a variety of toppings

Base ice cream:

- Vanilla bean
- Chocolate
- Strawberry
- Coconut ^{VG}

Choice of toppings:

- Oreo crumbles
- Fresh strawberries
- Crushed graham crackers
- Brownie bites
- Toasted coconut
- Rainbow sprinkles
- Chocolate syrup

The Bar

HOSTED BAR PRICING

Prices are listed per drink.

Bars will close thirty (30) minutes prior to the event end time.

STANDARD

SPIRITS	10
WINE	10
DOMESTIC BEER	9
IMPORT/CRAFT BEER	10

PREMIUM

SPIRITS	11
WINE	11
DOMESTIC BEER	10
IMPORT/CRAFT BEER	11

NON-ALCOHOLIC

SODA	5
WATER	5
JUICE	6

CASH BAR PRICING

Prices are listed per drink.

Bars will close thirty (30) minutes prior to the event end time.

STANDARD

SPIRITS	12
WINE	12
DOMESTIC BEER	10
IMPORT/CRAFT BEER	11

PREMIUM

SPIRITS	14
WINE	14
DOMESTIC BEER	10
IMPORT/CRAFT BEER	11

NON-ALCOHOLIC

SODA	5
WATER	5
JUICE	6

BAR PACKAGES

Prices are listed per guest. Assorted soft drinks, still, and sparkling water included. Bars will close thirty (30) minutes prior to the event end time.

STANDARD BEER & WINE SERVICE

One (1) hour	22
Two (2) hours	32
Three (3) hours	42

PREMIUM BEER & WINE SERVICE

One (1) hour	28
Two (2) hours	38
Three (3) hours	48

STANDARD ELIXIRS, BEER, & WINE

One (1) hour	29
Two (2) hours	38
Three (3) hours	47

PREMIUM LIBATIONS, BEER, & WINE

One (1) hour	37
Two (2) hours	46
Three (3) hours	55

BAR TERMS & CONDITIONS

BARTENDER FEES: Bartender fee of \$200 will apply for the first four (4) hours of service. \$75 per hour per bartender for each additional hour. One bartender required per 75 guests. Double bars are counted as two bars.

HOSTED DRINK TICKETS AND BEVERAGES ON CONSUMPTION: All hosted drink tickets and beverages are considered guaranteed unless requested to be charged on consumption. The client is responsible for 80% of the original estimated amount. Drink tickets will be supplied by OVG Hospitality.

CORKAGE FEE: \$25 plus management charge and local sales tax will be applied for all donated product per bottle. Product must be received one day prior to the event. All donated product received will be considered property of OVG Hospitality.



The Wine List



Wine by the bottle.

CHARDONNAY

JOSH PASO ROBLES, CA	45
DAOU PASO ROBLES, CA	58
LA CREMA SONOMA, CA	62
HARTFORD SONOMA, CA	86

PINOT GRIGIO

JOSH PASO ROBLES, CA	45
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SAUVIGNON BLANC

JOSH PASO ROBLES, CA	45
DAOU PASO ROBLES, CA	56
JUSTIN PASO ROBLES, CA	58

SPARKLING

BENVOLIO PROSECCO FRIULI, ITALY	45
MUMM SPARKLING CUREE M NAPA, CA	58
NICOLAS FEUILLATTE BRUT CHAMPAGNE, FRANCE	73
SCHRAMSBERG BLANC DE BLANCS NAPA, CA	106

ROSÉ

PERRIN CÔTES DU RHÔNE, FR	42
DECOY SONOMA, CA	46
DAOU PASO ROBLES, CA	56

PINOT NOIR

DECOY SONOMA, CA	46
BERNIER LOIRE VALLEY, FR	48
CAMBRIA SANTA MARINA, CA	56
HARTFORD SONOMA, CA	76

CABERNET SAUVIGNON

JOSH PASO ROBLES, CA	45
DAOU PASO ROBLES, CA	56
JUSTIN PASO ROBLES, CA	58
ARROWOOD SONOMA, CA	79
FREEMARK ABBEY NAPA, CA	98





Signature Cocktails

Prices are listed per drink.

LA VIE EN ROSE

14

Tequila blanco, Campari, fresh lime juice, fresh grapefruit juice, garnished with grapefruit peel and tajin

A ROSE BY ANY OTHER NAME

14

Dry rose wine, gin, fresh lemon juice, grapefruit and cinnamon syrup, garnished with a mint sprig

MELONADE

14

Vodka, lemonade, spicy watermelon juice

CLASSIC OLD FASHIONED

15

Bourbon, aromatic bitters, orange bitters

ZERO-PROOF

Prices are listed per drink.

COCO CABANA

10

Pineapple juice, orange juice, fresh lime juice, coconut milk, raspberry syrup, garnished with a pineapple wedge

MOCK-ARITA

10

Seedlip notas de agave, fresh lime juice, agave syrup, garnished with tajin and a lime wheel

BERRY FIZZ

10

Strawberry puree, fresh lemon juice, honey, sparkling water, garnished with a mint sprig

Catering Terms & Conditions

Exclusive Provider

OVG Hospitality is the exclusive provider of food and beverage services at the Pasadena Convention Center and Civic Auditorium. If you have selected one of these venues for your event—thank you!

Please note that OVG Hospitality retains the exclusive rights to provide all food and beverage services within the Pasadena Convention Center and Civic Auditorium.

This includes all items, such as bottled water, which must be purchased directly from OVG Hospitality.

Deposit, Terms, Payment Schedule

(1) In order to guarantee services, pre-payment in full is required on all contracts by the designated due date.

(2) All payments exceeding \$30,000 must be made by ACH transfer or certified check.

(3) The remaining balance will be due a minimum of five (5) business days prior to the start of the Event.

(4) Any additional amounts due to OVG Hospitality from the Customer will be based on the actual number of persons/items served and any on site services requested and approved during your Event. For on-site consumption and added services, a credit card must be on file and will be charged post-event.

(5) All events require a completed and signed Credit Card Authorization on file to facilitate any on-site orders or additions. All charges incurred on-site will be applied to the credit card at the closing of the event.

Deposits - Social Events

(NON-CONVENTION RELATED)

(1) An additional deposit of fifty percent (50%) of the total estimated food and beverage balance is required thirty (30) days prior.

(2) The remaining balance is required five (5) business days prior to the event by ACH Transfer, certified check, or cashier's check.

Cancellation with Food & Beverage Minimums

SEE PCOC CANCELLATION POLICY

Cancellation 12 months or more prior to the arrival date:

Base Rental Fee

12 months to 90 days prior to the arrival date:

Base Rental Fee plus 25% of F & B Minimum

90 days prior to the arrival date:

Base Rental Fee plus 50% of F & B Minimum

31 to 90 days prior to the arrival date:

Base Rental Fee plus 75% of F & B Minimum

30 days prior to the arrival date:

Base Rental Fee plus 100% of F & B Minimum

Allergen Notice

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality sales representative in advance of any food allergies so we can best serve you and your guests.

I. OVG Hospitality's Services

OVG Hospitality shall cater and serve the menu(s) agreed to by the parties at Customer's event(s) (collectively, the "Event"), which Event shall be held at the Facility as described in any Banquet Event Order ("BEOs") executed in furtherance of this Agreement and made a part hereof. OVG Hospitality and Customer agree that the Customer may have additional personnel authorized to make decisions on behalf of the Organization's Event. The Customer shall inform OVG Hospitality in writing who their authorized personnel are. To the extent BEOs are created hereafter, once such BEOs are signed (inclusive of the Customer's authorized personnel), they shall be deemed to be part of, and are hereby incorporated into this Agreement.

II. Charges for Catering Services

A. PRICES

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the Agreement. Due to fluctuating market prices, however, OVG Hospitality reserves the right to make product substitutions based on specific commodity price increases.

B. GUARANTEED ATTENDANCE

(1) The Customer shall notify OVG Hospitality, not less than three (3) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance"). The customer may not decrease after the final guarantee has been given.

(2) There may be applicable charges for Events with minimal attendance.

(3) The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

(4) Overage: For every plated event, OVG Hospitality will be prepared to serve five percent (5%) above the final Guaranteed Attendance for plated meals, up to a maximum of twenty-five (25) meals. This excludes buffets, boxed lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. OVG Hospitality will make every effort to accommodate increases to your count(s) after the final guarantee is due.

(5) If Customer fails to notify OVG Hospitality of the Guaranteed Attendance within the time required, (a) OVG Hospitality shall prepare for and provide services to persons attending the Event based on the estimated attendance specified in the BEOs, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Catering Terms & Conditions

C. MANAGEMENT CHARGE; TAXES; ADDITIONAL CHARGES

Customer shall pay to OVG Hospitality:

(1) A management charge shall apply to all food and beverage charges. Current sales taxes apply to all food, beverage, labor charges, equipment rentals and management charge, and are subject to applicable tax laws and regulations. The management charge is not purported to be a gratuity and no party of it will be distributed as gratuities to any employees providing services to the guests.

(2) If the Customer is an entity claiming exemption from any form of taxation, including but not limited to sales tax, in the state where the Facility is located, the Customer must provide OVG Hospitality with satisfactory evidence of such exemption. This documentation must be delivered to OVG Hospitality no less than thirty (30) days prior to the Event and is subject to OVG Hospitality's review and approval. If the exemption is not approved, the Customer shall remain responsible for all applicable taxes.

D. SERVICE WARE

All food and beverage events with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. In all carpeted meeting rooms designated for meal services, china service is available at \$1.50++ per guest, per service.

E. SPECIAL MEAL REQUESTS

The Pasadena Convention Center is not a gluten free or kosher facility; however, Vegan, Halal, and Kosher requests can be accommodated. We cannot guarantee that cross-contamination with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility. Halal and Kosher meals would be ordered from an outside source at a special price.

All special meals must be pre-ordered. Attendees must provide a special indicator (ticket or badge) so our staff is aware of the special request. The special meal indicator must be provided by the client, and a copy must be provided to the Catering Sales contact prior to the event. Special Dietary and Allergy Restriction meals will be charged an additional ten percent (10%) surcharge based on selected menu.

F. MINIMUMS

All sales minimums are calculated using net sales (gross receipts minus sales tax & management charge). If any individually contracted catered service does not exceed a \$350 food and beverage sale, per four (4)-hour meal period, a fee of \$175 will apply to each meal function.

G. LINEN SERVICE

OVG Hospitality provides its in-house linen for all meal functions, excluding break services, with our compliments. Standard banquet seating is for 10 people per table. There will be additional fees if less than 10 per table. Additional linen fees will apply for specialty linens or linens required for meetings and functions. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

H. HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal and State holidays: New Year's Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day After Thanksgiving, and Christmas Eve and Day. At the time of booking the Event(s), OVG Hospitality will notify the Customer of estimated labor fees based on the information supplied by the Customer.

I. WATER SERVICE

Filtered water coolers are available in our public space at no additional cost. Additional water service and water coolers are available for a fee.

J. DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$1.50++ per attendee will apply, per each ½ hr.

K. SERVICE TIMES

Food and beverage service time frames are based on the following:

- Break Service - (1) one hour
- Breakfast Service - (90) ninety minutes
- Lunch Service - (2) two hours
- Dinner Service - (2) two hours
- Reception - (1) one hour

If services extend past the designated time frame, additional labor fees may apply.

L. LABOR FEES

Service Staff (4-hour minimum to apply for all staff)

- Dedicated Catering Attendant \$175 each
- Tray Pass Attendant \$175 each
- Bartender \$200 each
- Chef Attendant \$200 each

M. BEVERAGES CHARGED BASED UPON ON CONSUMPTION

All beverages are considered guaranteed unless requested to be charged on consumption. The client is responsible for 80% of the original estimated amount.

N. CONCESSIONS/PORTABLE SNACK CARTS

OVG Hospitality reserves the right to determine which concessions/outlets are open for business and hours of operation pending the flow of business.

- If cash food operation is requested and sales do not exceed a minimum of \$1,000 per consecutive meal period (4-hours) the difference between sales & \$1,000 will apply, plus applicable sales tax.
- Portable snack carts have \$750 sales minimum per consecutive meal period (4-hours) or the difference between sales and \$750 will apply, plus applicable sales tax.
- *For additional concession hours, a minimum of \$250 in sales is required per additional hour open or the difference between sales and \$250 will apply, plus applicable sales tax.

Note: Concessions is not a catered service. Concessions operation hours are subject to change based on the flow of business.

Catering Terms & Conditions

III. Miscellaneous Provisions

A. LIQUOR LAWS

OVG Hospitality and Customer shall comply with all applicable local and state liquor laws, and further agree that neither Customer nor any of the Customer's guests will provide or require OVG Hospitality to provide alcoholic beverages to any minors or to any persons who, in the opinion of OVG Hospitality, are intoxicated. Alcohol must be consumed in the designated areas. OVG Hospitality reserves the right to suspend or stop alcohol service during an Event.

B. CHANGES IN SERVICE

The dates and times of service specified on the BEOs and the other terms and conditions of this Agreement may be changed only by a written addendum signed by both the Customer and OVG Hospitality. Any additional expenses arising from changes made at the Customer's request will be paid by the Customer.

C. FORCE MAJEURE

The performance of this Agreement by either party is subject to acts of God, acts of terrorism, war, government authority, or any other emergency that makes it impossible or illegal for OVG Hospitality to provide the services or for Customer to hold the Event. Either party may terminate this Agreement, without penalty, for any of the above reasons by serving written notice upon the other party. If the force majeure event occurs within fourteen (14) days of the Event date(s), Customer shall pay to OVG Hospitality a cancellation charge calculated to compensate OVG Hospitality for its actual out-of-pocket product and labor costs incurred and documented.

D. DISPUTE RESOLUTION

OVG Hospitality and Customer shall attempt to resolve any dispute promptly by negotiation between executives of each party who have authority to settle the dispute.

E. INDEMNIFICATION

Each party to the Agreement shall indemnify, defend and hold harmless the other party and OVG Hospitality's Facility client and their respective officers, directors, agents, subcontractor and employees and each of them, from and against any and all demands, claims, actions or liabilities or whatsoever kind and nature including judgments, interest and reasonable attorney's fees and other costs, fee, expenses and charges (collectively, "Claims"), arising out of or caused by the indemnifying party's negligence or willful misconduct in connection with the Event(s). The terms of this section shall survive the termination or expiration of this Agreement.

F. INSURANCE

If requested by the Customer at least then (10) business days prior to the Event(s), OVG Hospitality agrees to provide a Certificate of Insurance. OVG Hospitality shall not be obligated to provide insurance coverage greater than the coverage currently provided to the owner or manager of the Facility.

G. MEETINGS

Customer and OVG Hospitality shall each designate a representative to meet as follows:

- (1) No later than five (5) business days before the start of the Event(s) to review BEOs, guarantees, and any other necessary charges or business requirements.
- (2) On a daily basis during the Event to review the previous day's services, verify charges, and discuss upcoming services.
- (3) Within twenty-four (24) hours after the conclusion of the Event, to review and discuss all services provided at the Event and final charges.

H. AUTHORITY

The person signing this Agreement on behalf of the Customer represents and warrants that he/she has full authority to legally bind the Customer on the date signing this Agreement, and the person signing the Agreement shall be jointly and severally liable for all amounts payable under this Agreement if such representation and warranty is untrue. Each person signing this Agreement represents and warrants that their execution and delivery of this Agreement does not require the consent or approval of any other person, entity or governmental agency or authority.

I. ASSIGNMENT

Customer may not assign this Agreement or any of the Customer's rights hereunder without the prior written consent of OVG Hospitality.

J. ATTORNEY'S FEES

If OVG Hospitality institutes suit or other action against the Licensee to enforce this contract or seek damages with respect to a default of the Licensee's obligations hereunder, OVG Hospitality shall be entitled to recover all costs and reasonable attorney's fees.

K. BINDING EFFECT

This Agreement shall be binding upon the parties hereto, and their respective permitted successors and assigns.

L. INTEGRATION

This Agreement states the entire agreement of the parties with regard to the matters described herein and supersedes all previous agreements, oral or written.

M. NOTICES

All notices required under this Agreement and the BEOs shall be given in writing and addressed as shown on the first page of this Agreement.

N. WAIVER

The failure of either party to exercise any right or remedy under this Agreement on one or more occasions shall not constitute a waiver, express or implied, of such right or remedy, then or in the future, or otherwise constitute a precedent for any future conduct, actions, or inaction unless specifically stated in writing signed by the waiving party.

O. RELATIONSHIP OF PARTIES

OVG Hospitality is an independent contractor. Nothing herein shall be construed to create a partnership, joint venture, agency or employment relationship between the parties.

P. GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the State of California, without giving effect to its conflicts of law rules.

Q. COUNTERPARTS

This Agreement may be executed in one or more counterparts and each such counterparts, for all purposes, shall be deemed to be an original, but all of such counterparts together shall constitute one and the same instrument, binding upon the parties, notwithstanding that all of the parties may not have executed the same counterpart.

R. MODIFICATION

No modification of any of the terms or conditions of this Agreement shall be effective unless such modification is expressed in writing and signed by the party against whom enforcement of such modification is sought.