



CATERING MENU

CENTENE
COMMUNITY ICE CENTER



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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 and 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



BREAKFAST

CENTENE BREAKFAST EXPERIENCE

\$11 PER PERSON

Our signature breakfast experience includes bakery fresh cinnamon rolls, fresh fruit and in-season berries, plain and vanilla bean yogurt with homemade granola, fresh orange and apple juice, local roast coffee, decaf coffee and a selection of english and fruit teas

BREAKFAST EXPERIENCE ENHANCEMENTS

\$7 EACH

Scrambled eggs, smokey bacon, maple glazed sausage, grilled ham, breakfast chorizo
Egg white strata, shredded breakfast potatoes, smashed potatoes, flannel potato hash
Oatmeal bar, cheese grits, brioche french toast, sweet potato waffles, seasonal parfaits
Select any three \$17

BREAKFAST CHEF TABLES

THE EARLY BIRD BREAKFAST TABLE

\$16

Fresh fruit and berry platter with a selection of breakfast pastries, cage free scrambled egg bar, roasted mushrooms, roasted peppers, shredded sharp cheddar, sour cream, salsa fresca, roasted breakfast potatoes, smoky bacon, and maple glazed sausage

MIDWESTERN MORNING

\$14

Buttermilk biscuits and sausage pepper gravy, buttery grits or classic oatmeal, mid-western scrambled eggs with peppers, onions, and tomato, maple smoked bacon, chicken sausage links, buttermilk pancakes and maple syrup



BREAKFAST

CHEF ACTION BREAKFAST

MADE TO ORDER EGGS

\$10 PER GUEST

Includes chef attendant \$75hr

Eggs any style - egg whites | cage-free eggs | omelet
 Sharp cheddar | cured ham | smoky bacon | spinach
 roasted mushrooms | onions | tomatoes |
 bell peppers salsa fresca | salsa verde | corn tortilla

WAFFLE STATION

\$13

Choice of traditional belgium, chocolate chip and
 blueberry waffles topped with whipped honey butter
 fresh seasonal berry compote, mascarpone whipped
 cream, white chocolate chips and maple syrup

GOURMET TOAST STATION ^V

\$15

Choice of freshly baked honey wheat or buttermilk
 white toast with toppings to include: sliced avocados,
 heirloom tomatoes, shaved red onions, homemade
 seasonal jams, whipped butter, fresh mozzarella and
 whipped brie cheese

Add sliced prosciutto \$4

A LA CARTE BREAKFAST

\$30 DOZEN

Bakery fresh croissants - chocolate, plain, almond

Breakfast pastries - fruit and cheese filled

Assorted bagels - plain, everything, raisin, asiago,
 plain and flavored cream cheese

Old world scones - blueberry, brown sugar, apple,
 raspberry-white chocolate

BREAKFAST SAMMIES

\$7 EACH

Bacon, egg, and cheese on pretzel roll

Ham, egg, and cheese on english muffin

Sausage, egg, and cheese on a croissant

Spinach, egg whites, and cheese on whole wheat
 bagel

Steak and egg, everything bagel, white cheddar
 hollandaise aioli



LUNCH

OUTSIDE THE BOX

\$16

Choice of Salad or Sandwich

GRILLED CHICKEN CAESAR SALAD

Chopped romaine, parmesan cheese, garlic croutons, house made dressing

BISTRO SALAD

Arcadia lettuce, salami, tomato, fresh mozzarella, garbanzo beans, pepperoncini with house made red wine vinaigrette

GRILLED VEGETABLE PASTA SALAD

Roasted vegetables, cavatappi pasta, sundried tomatoes and house made basil vinaigrette

TRADITIONAL BOX LUNCHES

\$18

We will prepare your lunch for you.

CHICKEN CAESAR WRAP

Chicken, crisp romaine, Caesar dressing, parmesan cheese, and croutons with a side salad

SPAGHETTI BOLOGNESE

Classic spaghetti bolognese with beef meatballs with a side salad

TERIYAKI BEEF POWER BOWL

Teriyaki beef and brown rice with steamed broccoli

TURKEY AVOCADO ON SOURDOUGH

Turkey, spring mix, avocado, tomato, onions, and mayo with a side salad

GRILLED CHICKEN & LINGUINE

Linguini primavera and grilled chicken in marinara sauce with a side salad

SOUTHERN BERRY SALAD ^{GF, VG}

Baby greens, strawberry, blueberry, blackberry, walnuts, blue cheese, and raspberry vinaigrette

GREEK POWER BOWL ^{GF}

Cucumber, tomatoes, kalamata olives, and avocado on cauliflower rice



BUFFET

THE LOUIE

\$17 PP

St Louis style pulled pork
 Turkey burnt ends
 Grilled vegetable^V
 Creamy coleslaw^{V/VG/GF}
 Deviled egg potato salad^{V/GF}
 Cheddar jalapeno corn bread^V
 Apple & Peach cobblers^V

FAR EAST

\$19 PP

Vegetable fried rice^V
 Teriyaki chicken
 Steamed chicken pot stickers w/ Gyoza sauce
 Pork eggroll w/ sweet & sour sauce
 Asian vegetable stir fry^{V/VG}
 Egg drop soup^{GF}

SOUTH OF THE BORDER

\$17 PP

Pollo con Maiz y Poblano^{GF}
 Beef taco meat^{GF}
 Southwestern rice^{V/VG/GF}
 Refried beans^{V/VG/GF}
 Tortilla Soup^{GF}
 Soft & hard taco shells
 Guacamole | Fire roasted salsa | Corn salsa
 Cilantro & onions | Creme | Pico de Gallo

ST LOUIS GRILL

\$17 PP

All beef sliders
 Black bean sliders
 Grilled Hotdogs
 Grilled corn on the cob
 Centene signature fries
 Condiment bar
 Sauerkraut & onions
 White American | White Cheddar | Colby Jack
 Baby bibb lettuce
 Potato buns
 GF Slider buns are available for an additional **\$3 PP**

ITALIAN

\$17 PP

Tossed Italian salad w/ Italian vinaigrette^{V/GF}
 Marinated cucumber salad w/ red onions, arugula,
 and cherry tomatoes^{V/GF/VG}
 Rosemary braised Chicken breast w/ sundried
 tomatoes^{GF}
 Penne served w/ Sugo di pomodoro sauce^{V/GF/DF}
 Roasted vegetables^{V/VG/GF}
 Tiramisu



APPETIZERS

SLIDER BAR (25 pcs)

Beef Burger \$55 - Pulled Chicken \$55 - Pulled Pork \$60 - Brisket \$65

CHICKEN TENDERS (25 ppcs)

\$120

Dipping Sauce - Buffalo - BBQ - Ranch

SMOKED OR FRIED CHICKEN WINGS (25 pcs)

\$45

Dipping Sauce - Buffalo - BBQ - Ranch

PORK OR BEEF MEATBALLS (25 pcs)

\$32

Marinara - Teriyaki - BBQ - Swedish with Mushrooms

BAVARIAN PRETZELS (25 pcs)

\$35

Dipping Sauce - Cheese

FRIED VEGGIES (25 ppl)

\$45

Buffalo Cauliflower Bites - Artichokes - Brussel Sprouts

16" PIZZA (square CUT)

\$25

Cheese - Pepperoni - Sausage - Vegetarian

FRENCH FRIES (25 ppl)

\$60

TOASTED RAVIOLI (25 pcs)

\$35

Marinara

CHIPS & DIPS (25 ppl)

\$35

Spinach Artichoke - Buffalo Chicken - Crab Rangoon

CHEESE & VEGGIE BOARD WITH HUMUS (25 ppl)

\$40

FRESH FRUIT SALAD (25 ppl)

\$30

CAESAR / GARDEN SALAD (25 ppl)

\$50

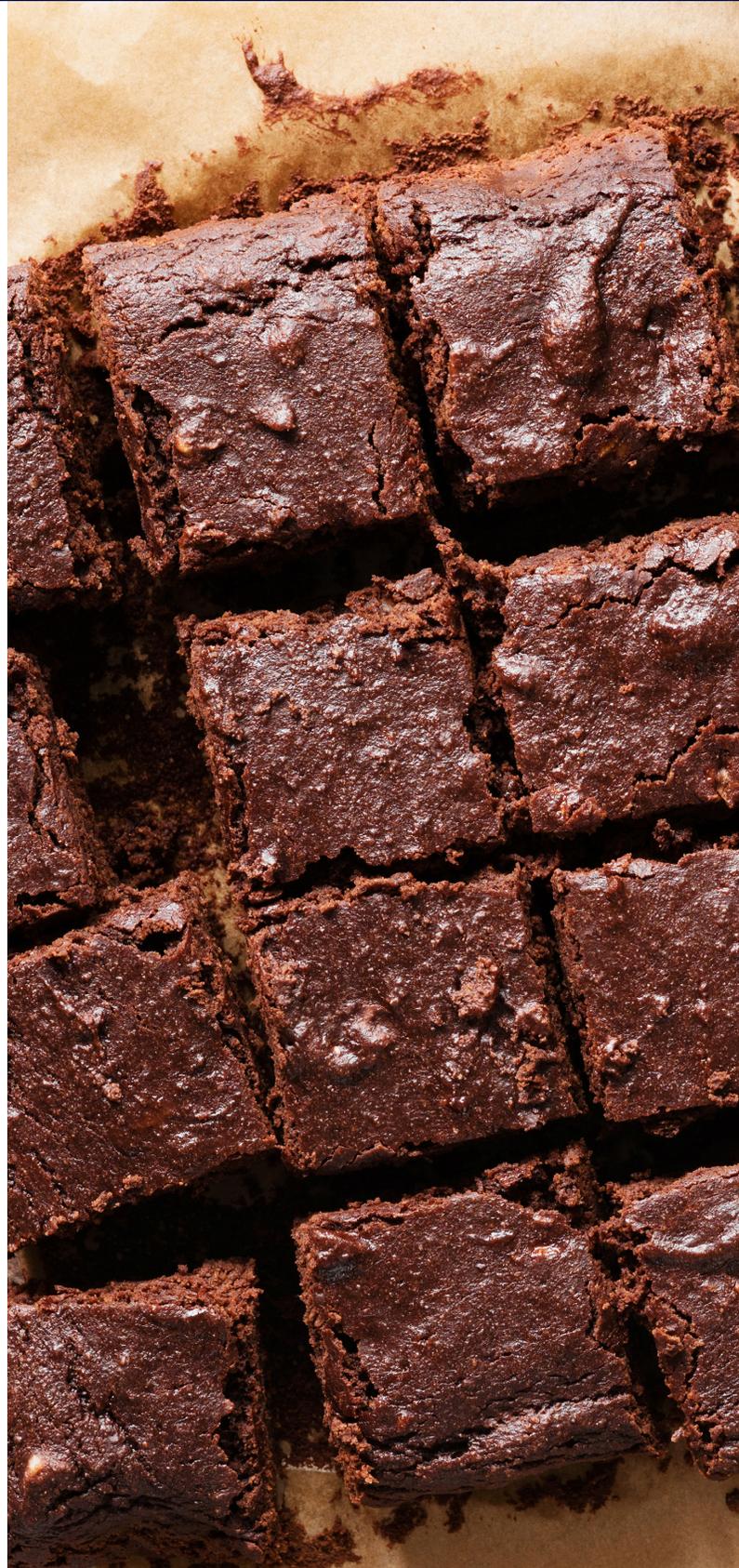


A LA CARTE

CEREAL BOXES WITH MILK	\$6 EA
GRANOLA BARS	\$3 EA
GATORADE BARS	\$4 EA
TINY TWIST PRETZELS	\$4 EA
ASSORTED BAGGED CHIPS	\$3 EA
POPCORN	\$5 EA
ASSORTED CANDY	\$3 PP
TRAIL MIX - MIXED NUTS	\$4 PP
WHOLE FRUIT	\$7 PP

PASTRIES & DESSERTS

ASSORTED CANDIES	\$4 EA
BAGGED CHIPS / PRETZELS	\$5 PP
WHOLE FRUIT	\$7 PP
FRESH POPPED POPCORN	\$5 EA
TRAIL MIX / GRANOLA BARS	\$4 PP
GRANOLA BARS	\$4 PP
CEREAL BOXES W/ MILK	\$6 EA
YOGURT PARFAITS W/ FRUIT	\$7 EA
ASSORTED COOKIES	\$30 DOZ
By the dozen (chocolate chip, white chocolate macadamia nut, peanut butter, oatmeal raisin, sugar, red velvet, m&m cookies)	
DONUTS	\$25 DOZ
BAGELS	\$30 DOZ
BROWNIES	\$30 DOZ
RICE KRISPIE TREATS	\$30 DOZ



BEVERAGES



@C75 @MFC5 GH98 ' 9ADM9'7C: : 99' **\$35 PER GALLON**
\$7 PER PERSON
 Flavored creamers and syrups provided upon request

RICH HOT CHOCOLATE **\$35 PER GALLON**
 Inquire on Hot Chocolate Bar **\$6 PER PERSON**

NON-ALCOHOLIC BEVERAGE REFRESHMENTS

5 GGCFH98 'D9 DG=DFC8I 7HG' **\$4 EACH**

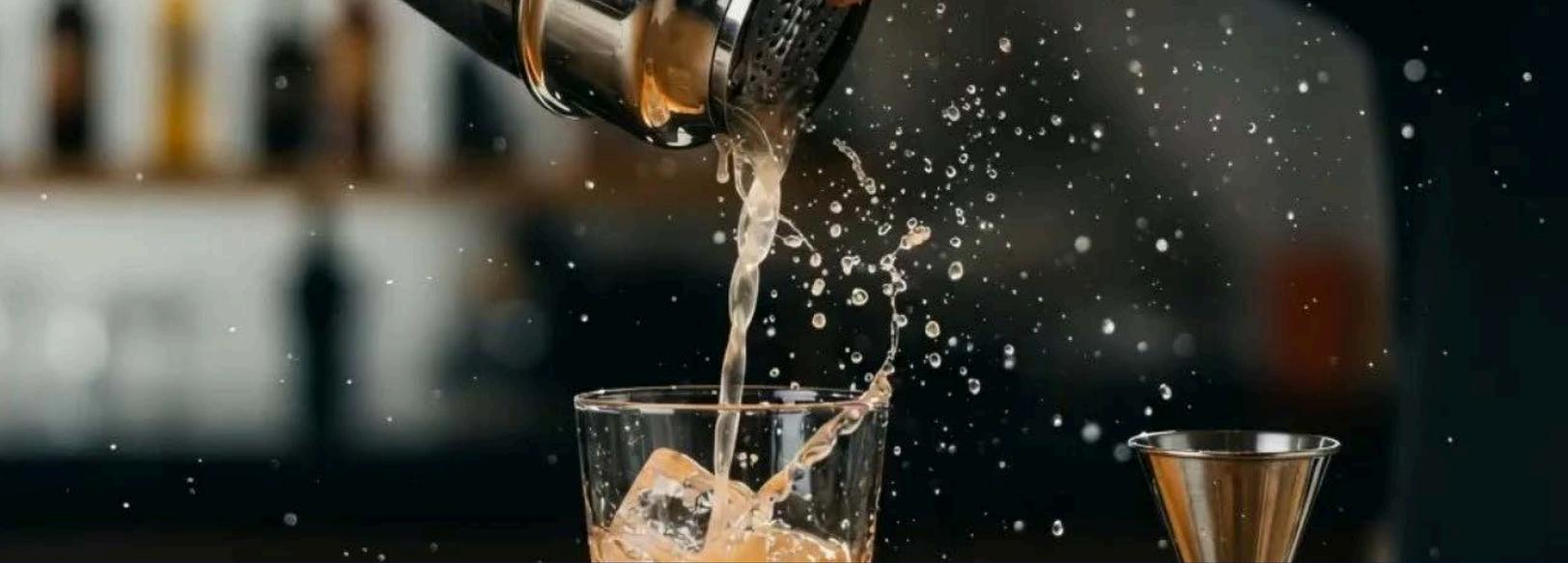
6 CHH@8 'K 5H9F **\$4 EACH**

INDIVIDUAL 6 CHH@8 '>I =79' **\$4 EACH**

ICED TEA **\$35 PER GALLON**

: FI #H'B: I G98 'K 5H9F **\$49 PER GALLON**

Watermelon-Jalapeno, Cucumber-Lemon, Cranberry-Lime, Ginger-Orange, or Apple-Rosemary, Cucumber-Mint. Inquire on special requests.



BARTENDING SERVICES

HOST OR CASH BAR

PRICING IS PER PERSON OF SERVICE. ONE BARTENDER IS REQUIRED PER 100 GUESTS. A BARTENDER FEE OF \$75 PER BARTENDER WILL BE APPLIED PER BAR. CASH BAR REQUIREMENT OF \$350 AN HOUR OR HOST COVERS REMAINING BALANCE.

BEVERAGE

BOTTLED WATER	\$4
Aquafina, Life	
SODA	\$4
Pepsi, Pepsi Zero, Starry	
GATORADE	\$5
Assorted Flavors	
DOMESTIC BEER	\$6
Budweiser, Bud Light, Busch Light, Select, Michelob Ultra	
SPECIALTY BEER	\$7
Inquire on current selection	
HOUSE WINE	\$10
Inquire on current selection	
HOST BRANDS	INQUIRE
Inquire on current selection	
PREMIUM BRANDS	INQUIRE
Inquire on current selection	
TOP SHELF BRANDS	INQUIRE
Inquire on current selection	

BEVERAGES

INTERNATIONAL COFFEE

\$7 PER PERSON

Proprietary Emper Coffee Service is served by the gallon and includes premium fresh brewed Arabica Bean Coffee, decaf, international Tea selection, cream, low fat milk, sugar cubes, wildflower honey, China and disposable cups, fresh whipped cream, chocolate shavings, cocoa, and mints

FROM THE BAR

HOSTED BAR

Premium liquor	\$10/\$15
Premium wine by the glass	\$18
Standard wine by the glass	\$10
Domestic bottled beer	\$7
Draft beer - <i>Available in restaurant only</i>	\$5
Craft or imported bottled beer	\$8
Assorted Pepsi and Aquafina bottles	\$4



WINE SELECTION

HOUSE WINE BY THE BOTTLE \$10

- Josh Cellars Family Reserve Chardonnay
- Josh Cellars Sauvignon Blanc
- Kendall Jackson Cabernet Sauvignon
- Rodney Strong Merlot
- Hahn Pinot Noir
- 101 North Moscato

SIGNATURE WINE BY THE BOTTLE

- La Crema Pinot Noir \$20



PREMIUM WINE BY THE BOTTLE

- Cakebread Chardonnay \$127
- Cakebread Merlot \$181
- Cakebread "Two Creels" Pinot Noir \$146
- Stags Leap Cabernet Sauvignon \$154
- Cakebread Sauvignon Blanc \$96
- Wycliff Champagne \$20
- La Marca Prosecco \$40

BEVERAGES



DRAFT BEER SELECTION

DOMESTIC KEG BY THE GLASS \$5-\$7

Busch Light, Bud Light, Michelob Ultra

CRAFT SPECIALTY KEG BY THE GLASS \$5-\$7

Elysian Space Dust, Stella Artois, Seasonal

BOTTLED/CANNED BEER SELECTION

DOMESTIC \$6-\$7

Budweiser, Bud Light, Busch Light, Select, Michelob Ultra

SPECIALTY \$6-\$7

Zwickle, Some 4Hands, Blue Moon, Miller Light, Corona

**Please ask our OVG Sales Representative about Premium Liquor Brands*

Please ask our OVG sales representative about combining Host/Cash bar options

POLICIES & PROCEDURES

OUTSIDE FOOD AND BEVERAGES

OVG maintains the exclusive right to provide all food and beverage services. 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 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 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 and 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 our Executive Chef custom design a menu for your needs. Menus for food events must be finalized (2) weeks prior to the event.

DIETARY CONSIDERATIONS

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

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.

CHINA SERVICE &

China service is available for all dinner buffets and plated dinners. Any special requests, please ask your OVG sales representative.

LINENS

Please ask your OVG sales representative for information regarding additional linen needs for your event, and color selections.

GRATUITY

Please note that all catered events are subject to a 15% Gratuity Charge. This Gratuity Charge is distributed to any employee who provides service to guests.

MANAGEMENT CHARGE & TAXES

Please note that 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, 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.

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 for notifying OVG 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 Saint Louis Music Park and Centene Ice Complex will require a minimum attendance of 25 guests. If your event does not meet this requirement, please consult with the F&B Manager.

BILLING

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with 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 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.

OVG HOSPITALITY CONTACT INFORMATION

Todd Benninghofen - F&B Director
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