


Oglebay

EVENTS MENU





On behalf of the entire staff at Oglebay, we would like to extend our gratitude for the opportunity to host your special event. Enclosed is a guideline of menus we offer. We welcome the opportunity to create special menus in addition to the printed suggestions.

The Oglebay Culinary Team



BANQUET MENU

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PLATED BREAKFAST

Plated Breakfasts include Chilled Juices, Basket of Assorted Pastries, Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Minimum 15 Guests

Wilson Lodge Traditional..... 18

- *Cage Free Scrambled Eggs*
- *Applewood Smoked Bacon*
- *Link Sausage*
- *Potato Hash, Red Onion, Bell Pepper, Parsley*

Healthy Start 20

- *Roasted Pepper, Potato and Avocado Frittata*
- *Slow Roasted Tomato*
- *Turkey Bacon*

Deluxe..... 32

- *Cage Free Scrambled Eggs*
- *5oz Sirloin Steak*
- *Lyonnais Potatoes*
- *Roasted Asparagus*
- *Charred Pepper Steak Sauce*

BREAKFAST TO GO

Up First..... 17

- *Bottled Juice*
- *Butter Croissant filled with Scrambled Eggs and Bacon*
- *Power Bar*
- *Banana*
- *Bottled Water*
- *Coffee and Tea*



BREAKFAST BUFFETS

Prices Based on 90 Minutes of Service

Minimum 25 Guests

Sunrise 11

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Hillside Continental..... 14

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Sliced Seasonal Fruit, Fresh Berries
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Lakeview 25

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Sliced Seasonal Fruit, Fresh Berries
- Cage Free Scrambled Eggs
- Applewood Smoked Bacon
- Link Sausage
- Breakfast Potatoes, Onions, Peppers
- Greek Yogurt, Granola, Fresh Berries
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas



BREAKFAST BUFFETS

Oglebay Brunch..... 45

- Chilled Juices
- Assorted Breakfast Pastries, Fruit Preserves
- Sliced Seasonal Fruit, Fresh Berries
- Cage Free Scrambled Eggs
- French Toast, Vermont Maple Syrup
- Applewood Smoked Bacon
- Link Sausage
- Breakfast Potatoes, Onions, Peppers
- Mixed Baby Greens, Carrots, Cucumbers, Tomatoes, Ranch Dressing, Balsamic Vinaigrette
- Grilled Chicken Marsala
- Baked Salmon Medallions, Tropical Salsa, Citrus Butter Sauce
- Ratatouille, Herb Tomato Sauce, Mozzarella
- Chef's Selection of Assorted Desserts
- Iced Tea, Lemonade
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

Omelet Station 10

- *Requires Uniformed Chef Attendant* 150

Sliced Smoked Salmon and Bagels..... 11

- Cream Cheese, Onions, Tomatoes, Cucumbers, Capers, Horseradish, Lemon

Steel Cut Oatmeal..... 4

- Brown Sugar, Dried Fruits



BREAK PACKAGES

All Day Beverage Break..... 22

Half Day Beverage Break (Up to 5 Hours)..... 12

- *Freshly Brewed Regular and Decaffeinated Coffee*
- *Assorted Herbal Teas*
- *Bottled Water*
- *Assorted Sodas*
- *Hot Chocolate*

BREAK PACKAGE ENHANCEMENTS

3 Hour Service, Prices Per Person

Good vs. Evil 8

- *Assorted Jumbo Cookies and Iced Chocolate Brownies*
- *Display of Seasonal Fruits*

The Twister..... 8

- *Warm Soft Pretzels*
- *Beer Cheese Sauce*
- *Spicy Mustard*

Take Me Out To The Ballgame..... 8

- *Fresh Popcorn*
- *Cracker Jacks*
- *Peanuts*



BREAK PACKAGES

À LA CARTE ENHANCEMENTS

Priced Per Person

Soft Pretzels with Mustard	48 Per Dozen
Danish and Muffins.....	36 Per Dozen
Cookies and Brownies	36 Per Dozen
Tortilla Chips and Salsa	25 Per Pound

Priced On Consumption

Bag of Chips, Popcorn, Pretzels	3
Granola Bars.....	4
Energy Bars.....	5
Candy Bars.....	3
Vitamin Water.....	4
Assorted Sodas.....	4
Bottled Water	4
Gatorade	4
Freshly Brewed Regular and Decaffeinated	
Coffee	65 Per Gal
Assorted Herbal Teas.....	65 Per Gal
Iced Tea	65 Per Gal
Lemonade.....	65 Per Gal



LUNCH BUFFETS

All Buffets are served with Iced Tea, Lemonade, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Prices Based on 90 Minutes of Service
Minimum 25 Guests

Healthy Choice 25

- *Chef's Soup of the Day*
- *Romaine Hearts, Spinach, Mixed Baby Greens, Iceberg, Chickpeas, Cucumbers, Tomatoes, Onions, Feta Cheese, Carrots, Radishes, Olives, Peppers, Broccoli, Cauliflower, Bacon Bits*
- *Diced Grilled Chicken*
- *Virgin Olive Oil, Aged Balsamic, Lemon Yogurt Strawberry Vinaigrette, Fresh Baked French Baguette*

It's A Cookout..... 28

- *Baby Greens, Carrots, Cucumbers, Tomatoes, Ranch Dressing, Balsamic Vinaigrette*
- *Carolina Coleslaw*
- *Angus Beef Sliders, Roasted Mushrooms, Onions*
- *Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickles*
- *Barbecued Pulled Pork*
- *Steak Fries*
- *Signature Macaroni and Cheese*
- *Roasted Vegetable Medley*

Wheeling Traditional 34

- *Roasted Potato Soup, Bacon, Garlic Croutons*
- *Baby Mixed Greens, Carrots, Cucumbers, Tomatoes, Ranch Dressing, Balsamic Vinaigrette*
- *Roasted Chicken Breast, Diced Tomatoes, Onions, Peppers*
- *Grilled Marinated Flank Steak, Peppered Red Wine Sauce*
- *Rosemary Roasted Fingerling Potatoes*
- *Roasted Vegetable Medley*
- *Oglebay Bread Basket*



LUNCH BUFFETS

Little Italy 36

- *Italian Wedding Soup*
- *Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing*
- *Sliced Tomatoes, Mozzarella, Basil, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar*
- *Baked Chicken Parmigiana, Marinara, Mozzarella*
- *Penne, Garlic, Olive Oil*
- *Tri-Color Cheese Tortellini Primavera, Alfredo Sauce*
- *Salmon Medallions, Olive and Orange Sauce*
- *Roasted Vegetable Medely*
- *Rustic Italian Garlic Bread Stricks*

Market Deli 27

- *Field Greens, Carrots, Onions, Peppers, Blue Cheese, Tomatoes, Bacon, Cucumbers, Mushrooms, Shredded Cheddar, Ranch Dressing, White Balsamic Vinaigrette*
- *Sliced Ham, Turkey, Roast Beef*
- *Cheddar, Swiss, Provolone, American Cheese*
- *Lettuce, Tomatoes, Onions, Pickles*
- *Pasta Salad*
- *Carolina Coleslaw*
- *Assorted Breads and Brioche Rolls*



PLATED LUNCH ENTRÉES

All Entrées include Iced Tea, Lemonade, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Minimum 15 Guests

Croissant Club	17
<ul style="list-style-type: none"> • <i>Roasted Turkey, Virginia Ham, Lettuce, Tomato, Applewood Smoked Bacon, Herb Mayonnaise, House-Made Chips</i> 	
Rigatoni Bolognese	19
<ul style="list-style-type: none"> • <i>Rigatoni Pasta, Classic Italian Meat Sauce, Shredded Parmesan, Garlic Bread</i> 	
Pan Seared Chicken Marsala	24
<ul style="list-style-type: none"> • <i>Butter Spaetzle, Roasted Seasonal Vegetables</i> 	
Seared Salmon Filet	28
<ul style="list-style-type: none"> • <i>Lemon Risotto, Asparagus, Sweet Roasted Pepper, Herb Butter Sauce</i> 	
Almond Crusted Red Snapper	29
<ul style="list-style-type: none"> • <i>Served over New England Succotash</i> 	
Marinated Flank Steak	27
<ul style="list-style-type: none"> • <i>Pepper, Potato and Bacon Hash, Bourbon Steak Sauce, Baby Carrots</i> 	
Wedge Salad	19
<ul style="list-style-type: none"> • <i>Iceberg Lettuce, Diced Tomatoes, Bacon Bits, Crumbled Blue Cheese, Red Onion, Ranch Dressing</i> 	
<ul style="list-style-type: none"> • <i>Add Grilled Chicken Breast.....</i>4 • <i>Add Grilled Salmon</i>6 	
Grilled Chicken Caesar Salad	21
<ul style="list-style-type: none"> • <i>Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing</i> 	



PLATED LUNCH ENTRÉES

PLATED LUNCH ENHANCEMENTS

Soups

Minestrone, Tomato Bisque, Vegetable Chicken
Noodle, New England Clam Chowder 4

Salads

House Salad: Baby Lettuce, Cucumbers,
Tomatoes, Carrots, Ranch Dressing, White
Balsamic Vinaigrette 3

Caesar Salad: Romaine Lettuce, Croutons,
Parmesan, Classic Parmesan Dressing 3

Desserts

New York Style Cheesecake 6

Traditional Carrot Cake 6

Triple Chocolate Layered Cake 6

Red Velvet Cake 6

Tiramisu 6

Flourless Chocolate Cake 6

BOX LUNCH

All Box Lunches include Kettle Chips, Cookie, Bottled Water

Maximum 2 Selections

Box Lunch 22

- *Pesto Grilled Chicken, Arugula, Grilled Peppers, Ciabatta Bun*
- *Roasted Vegetable Pita, Onion, Hummus, Feta Cheese*
- *Roast Beef, Provolone, Lettuce, Tomato, Fried Onion, French Baguette*
- *Tuna Salad, Lettuce, Tomato, Multigrain Bun*
- *Roast Turkey, Cranberry Mayonnaise, Butter Lettuce, Tomato, Brioche Bun*
- *Chicken Caesar Salad Wrap*



RECEPTIONS

HORS D'OEUVRES

Available in Multiples of 50 3 Per Piece

- *Vegetable Spring Rolls*
- *Vegetables Samosa in Pastry*
- *Sesame Chicken Tenderloins*
- *Breaded Cheese Ravioli*
- *Prosciutto Wrapped Asparagus*
- *Broccoli and Fontina Cheese Quiche*
- *Barbequed Meatballs*
- *Sausage and Cheese Stuffed Mushrooms*
- *Spanakopita*
- *Chicken Cordon Bleu*
- *Franks in Puff Pastry*

Available in Multiples of 50 4 Per Piece

- *Panini Soppresata, Mozzarella*
- *Mushroom Risotto Cake*
- *Bacon Wrapped Scallops*
- *Beef Wellington*
- *Blue Cheese and Pear Phyllo*
- *Beef Teriyaki Skewer*
- *Mini Crab Cakes*
- *Chicken Quesadilla*
- *Coconut Shrimp*

DISPLAYS

Serves 25

Domestic Cheese Display 200

- *Cheddar, Pepperjack, Swiss, Seasonal Fruits, Crackers*

Premium International Cheese Display 350

- *Whole Cheeses: Brie, Goat Cheese, Blue, Swiss, Gouda, Parmesan, Mozzarella, Seasonal Fruits, Berries, Flatbreads, Crackers, Nuts, Honey*

Vegetable Crudité 275

- *Fresh Market Vegetables, Assorted Dips, Breads, Crackers*



STATIONS

Add to any Dinner Buffet or create a Station Dinner with minimum of 3 selections.

Pasta Lover..... 15

- *Penne Pasta, Fresh Marinara Sauce*
- *Cheese Tortellini, Classic Alfredo Sauce, Roasted Garlic Oil, Pesto, Shredded Parmesan*
- *Assorted Vegetables, Sautéed Mushrooms, Diced Tomatoes*
- *Diced Grilled Chicken*
- *Herb Shrimp*
- *Garlic Bread Sticks*

Game Day..... 14

- *Angus Beef Sliders*
- *Philly Cheesesteak*
- *Sliced Cheeses, Onions, Peppers, Mushrooms, Pickles*
- *Pretzel Nuggets*
- *Crispy Fries*
- *Assorted Condiments*

Sushi..... 18

(5 Pieces Per Person)

- *Spicy Tuna Roll*
- *California Roll*
- *Salmon Roll*
- *Wasabi, Soy Sauce, Pickled Ginger*

Macaroni and Cheese Bar 12

- *Imported Pasta Curls, Three Cheese Sauce*
- *Bacon, Buffalo Chicken, Barbecued Pulled Pork*
- *Broccoli, Toasted Panko Breadcrumbs, Mushrooms*
- *Crumbled Blue Cheese, Goat Cheese*

Chinatown 15

- *Vegetable Fried Rice*
- *Steamed Pork Potstickers, Soy Sauce*
- *Edamame*
- *Vegetable Spring Rolls*
- *Sweet and Sour Chicken, Corn Shitake Mushrooms, Broccoli*



BUTCHER BLOCK SELECTIONS

Roast Tenderloin of Beef	400
(Serves 20)	
• <i>Burgundy Wine Reduction, Kenneth Square Mushroom Ragout, Silver Dollar Rolls</i>	
Whole Turkey Breast	320
(Serves 40)	
• <i>Traditional Cranberry Sauce, Sage Dressing, Turkey Gravy, French Mini Buns</i>	
Dutch Country Pork Loin	350
(Serves 35)	
• <i>Maple Apple Stew, Bacon Braised Cabbage, Potato Buns</i>	
Herb Crusted Prime Rib of Beef.....	400
(Serves 25)	
• <i>Au Jus, Horseradish Cream, Silver Dollar Rolls</i>	
Grilled Salmon Filet.....	130
(Serves 10)	
• <i>Lemon Buerre Blanc, Cucumber Dill Sauce</i>	
Uniformed Chef Attendant	150
<i>*Required for All Selections</i>	



PLATED DINNER

Plated Dinners include Oglebay Dinner Rolls, Salad, Entrée, Roasted Seasonal Vegetables, Dessert, Iced Tea, Lemonade, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

15 Person Minimum

Choice of Salad

House Salad: *Baby Lettuce, Cucumbers, Tomatoes, Carrots, Ranch Dressing, White Balsamic Vinaigrette*

Caesar Salad: *Hearts of Romaine, Parmesan, Garlic Croutons, Creamy Parmesan Dressing*

Plated Dinner Entrées

Grilled Chicken Breast38

- *Mushroom Marsala Wine Sauce, Mushroom Risotto*

Roasted Atlantic Salmon48

- *Maple Glaze, Lemon Orzo*

Herb Roasted Pork Loin.....48

- *Apple Chutney, Fingerling Potatoes*

Airline Chicken Breast.....47

- *Smoky Tomato Thyme Sauce, Garlic Mashed Potatoes*

Pan Seared Maryland Crab Cake.....55

- *Orange Chive Sauce, Parmesan Risotto*

8oz Filet Mignon.....65

- *Aged Port Wine Sauce, Roasted Potatoes*

Dessert Selections

New York Style Cheesecake

Traditional Carrot Cake

Triple Chocolate Layered Cake

Red Velvet Cake

Tiramisu

Flourless Chocolate Cake



PLATED DINNER

Salad Enhancements

- Caprese Salad 4
- *Tomato, Mozzarella, Basil, Red Onion, Olive Oil, Aged Balsamic Vinegar*
- New England Salad 4
- *Boston Lettuce, Nuts, Seeds, Cranberries, Mandarin Oranges, Carrots, Honey Citrus Dressing*
- Chop Salad 4
- *Iceberg, Baby Spinach, Tomatoes, Egg, Cucumber, Peppers, Olives, Red Onion, Italian Vinaigrette*
- Oglebay Salad..... 5
- *Arugula, Roasted Golden Beets, Raisins, Blue Cheese, .. Toasted Almonds, Honey Pear Dressing*



DINNER BUFFETS

All Buffets include Iced Tea, Lemonade, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Prices Based on 90 Minutes of Service

Minimum 25 Guests

Oglebay Barbeque..... 45

- *Oglebay Bread Basket*
- *Carolina Coleslaw*
- *Southern Mustard Potato Salad*
- *Char Grilled Angus Burgers*
- *Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickles*
- *Slow Roasted Barbecued Chicken*
- *Barbecued Pork Ribs*
- *Maple Baked Beans*
- *Buttered Corn on the Cob*
- *Apple Cobbler*

Italian Market 44

- *Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing*
- *Sliced Tomatoes, Onions, Mozzarella, Basil, Olive Oil, Balsamic Vinegar*
- *Diced Watermelon, Balsamic Vinegar*
- *Rigatoni Bolognese*
- *Chicken Marsala*
- *Baked Cod Puttanesca*
- *Roasted Seasonal Vegetables*
- *Wild Mushroom Risotto*
- *Focaccia Bread*
- *Tiramisu, Lemon Tarts*



DINNER BUFFETS

Mediterranean..... 62

- *Oglebay Bread Basket*
- *Hearts of Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing*
- *Chickpeas, Cucumbers, Tomatoes, Peppers, Cumin Dressing*
- *Chilled Grilled Zucchini, Kalamata Olives, Olive Oil*
- *Sliced Beef Tenderloin, Porcini Mushroom Sauce*
- *Salmon Medallions, Lemon Caper Butter, Charred Tomatoes*
- *Rosemary Scented Lamb Chops, Saffron Couscous*
- *Garlic Fingerling Potatoes*
- *Cast Iron Roasted Vegetables*
- *Greek Baklava*
- *Fresh Berries, Balsamic Reduction*

Country Comfort..... 42

- *Cornbread and Biscuits*
- *Mixed Field Greens, Ranch Dressing, White Balsamic Vinaigrette*
- *Carolina Coleslaw*
- *Buttermilk Fried Chicken*
- *Grilled Salmon, Maple Glaze*
- *Oven Roasted Red Potatoes*
- *Signature Macaroni and Cheese*
- *Green Beans, Smoked Bacon, Caramelized Onions*
- *Pastry Chef's Seasonal Selection*



DINNER BUFFETS

Taste of the Valley 56

- *Oglebay Bread Basket*
- *Arugula, Mozzarella, Garlic Crostini, Cherry Tomatoes, Shaved Red Onion, Sliced Mushrooms, Ranch Dressing, White Balsamic Vinaigrette*
- *Marinated Tomato and Cucumber Salad*
- *Penne Pasta, Pepperoni, Sweet Onions, Tomatoes, Fresh Basil, Olives, Broccoli*
- *Sliced Pork Roast, Sauerkraut*
- *Smothered Chicken, Onion Gravy*
- *Stuffed Cabbage*
- *Pierogies, Caramelized Onions, Sweet Peas*
- *Halushka*
- *Green Beans, Tomatoes, Garlic*
- *Broccoli Au Gratin*
- *Pastry Chef's Seasonal Selection*



BAR PACKAGES

Oglebay Bar Package

\$40 per person for 3 hours includes mixed drinks, sodas, domestic and imported bottled beer, and a selection of wines from Oglebay's Private Collection.

Note: \$10 per person additional hour

- *Vodka – Smirnoff*
- *Gin – Beefeater*
- *Rum – Bacardi*
- *Whiskey – Canadian Club*
- *Bourbon – Jim Beam*
- *Scotch – Dewars*
- *Tequila – Jose Cuervo Silver*

Call Bar Package

\$45 per person for 3 hours includes mixed drinks, sodas, domestic and imported bottled beer, and a selection of wines from Oglebay's Private Collection.

Note: \$11 per person additional hour

- *Vodka – Titos*
- *Gin – Tanqueray*
- *Rum – Bacardi*
- *Whiskey – Jack Daniels*
- *Bourbon – Makers Mark*
- *Scotch – Johnnie Walker Black*
- *Tequila – Jose Cuervo Gold*

Premium Bar Package

\$50 per person for 3 hours includes mixed drinks, sodas, domestic and imported bottled beer, and a selection of wines from Oglebay's Private Collection.

Note: \$12 per person additional hour

- *Vodka – Grey Goose*
- *Gin – Bombay Sapphire*
- *Rum – Bacardi*
- *Whiskey – Crown Royal*
- *Bourbon – Woodford Reserve*
- *Scotch – Chivas Regal*
- *Tequila – Teremana*



BAR PACKAGES

Beer Wine and Soda Bar\$30 Per Person for 3 Hours
(Additional Hour \$6)

- Domestic and Imported Bottled Beer
- Selection of Wines from Oglebay's Private Collection
- Pepsi Products

Soft Bar (Pepsi Products) \$12 Per Person for 3 Hours
(Additional Hour \$3.50)

HOST BARS

Beer

- Domestic 6
- Imported 7
- Craft Beers (as available)..... 7
- Non-Alcoholic (O'Douls) 6

Liquor

- Well Brand Drinks..... 9
- Call Drinks..... 11
- Premium 13

Wine by the Glass

- Selections from the Wine List As Priced

Hosted Bar charged on consumption. Subject to applicable service charges and taxes. \$300 minimum and \$150 bartender fee required.

CASH BARS

Beer

- Domestic 7
- Imported 8
- Craft Beers (as available)..... 8
- Non-Alcoholic (O'Douls) 7

Liquor

- Well Brand Drinks..... 10
- Call Drinks..... 12
- Premium 14

Wine by the Glass

- Selections from the Wine List As Priced



EVENT POLICIES AND PROCEDURES

GENERAL INFORMATION

All Food and Beverage must be provided by Oglebay. Our menus are subject to change, and ingredients may vary based on quality and availability.

ALCOHOL

Wilson Lodge, in Oglebay, is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into Wilson Lodge by outside vendors or individuals. Wilson Lodge reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

FUNCTION SPACE

Oglebay reserves the right to change an event location to a more suitable sized venue should the anticipated attendance significantly increase or decrease.

SIGNAGE, DISPLAYS, DAMAGES

Pre-approved signage is permitted in registration areas and immediately outside function rooms. All signs must be of professional quality. Oglebay will not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, staples, push pins, tape, or any substance. In the event this is done without authorization, and any damage is caused, the cost of repair and/or replacement will be charged to the patron. Oglebay is not responsible for the retention or removal of any signs, banners, decorations, audio visual, or other equipment used at Oglebay.

SETUP CHANGES

Should a major change to the setup of your event be requested within 24 hours of the start time, the following charges will apply:

- 0-20 Guests \$100
- 21-50 Guests \$150
- 51-200 Guests \$250

OUTDOOR EVENTS

Any event scheduled at an outdoor location will take place indoors if the following conditions arise:

- Weather forecast of 30% or more chance of precipitation
- Temperature below 50 degrees
- Wind gusts in excess of 15 mph



EVENT POLICIES AND PROCEDURES

BUFFETS

Buffets will be served for 90 minutes to ensure health and safety standards.

MENU CHANGES / ADDITIONS

A surcharge of 10% to the posted banquet menu price will be assessed for menu changes/additions that are received less than (3) business days prior to the last day of the event.

DIETARY / ALLERGY NEEDS

Our culinary team will gladly accommodate guests with dietary or allergy needs. Please advise your event manager of any special needs as early as possible to allow for a creative specialty meal.





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www.Oglebay.com