

# OVIE

## BAR & GRILL

---

### PRIVATE EVENTS AND PARTIES

---



HAPPY HOUR

WEDDINGS



BAR MITZVAHS  
BAT MITZVAHS

# OVIE

## BAR & GRILL



**BUY-OUT**  
150-300 Guests



**LOUNGE**  
10-70 Guests

Whether you are looking to book an intimate dinner or a festive reception, we have the perfect space to create a memorable experience. Our culinary team can craft custom menus in the style of any event, or you may choose from a selection of pre-set options.



**LIMITED ROOM**  
15-30 Guests



**AL FRESCO**  
20-50 Guests

For more information and availability please email [info@oviebarandgrill.com](mailto:info@oviebarandgrill.com)  
or call Sabrina Baade at 312.902.1111

### SPECIAL FEATURES

- Wedding Venue • TVs • Valet Parking/Garage Parking
- Private Bar • DJ Booth • Inside Ogilvie Train Station

# OVIE BAR & GRILL

## HORS D'OEUVRES 25 PIECES PER PLATTER

Caprese Skewers _____	\$75
Bacon Wrapped Scallops _____	\$80
Savory Reuben Fritters _____	\$80
Fontina Risotto Cakes _____	\$75
Herb Roasted Portobello Sliders _____	\$75
Grilled Chicken Sliders _____	\$75
Black Angus Sliders _____	\$80
Pork Belly Sliders _____	\$80
Sliced Tenderloin on Pita _____	\$90
Tomato & Basil Bruschetta _____	\$75
Mini Lump Crab Cakes _____	\$100
Shrimp Cocktail _____	\$100
Lollipop Lamb Chops _____	\$125
Grilled Shrimp _____	\$100



# OVIE BAR & GRILL

## ACTION STATIONS

MINIMUM OF 25 GUESTS

\$100 FOR 2 HOUR CARVING CHEF

## PASTA STATION

\$13 PER PERSON

Tortellini or Penne

Marinara or Alfredo Sauce

Appropriate Accoutrements

## CARVING STATIONS

HORSERADISH CRÈME FRAÎCHE, MUSTARD,  
CRANBERRY RELISH, ASSORTED ROLLS

Leg of Lamb	\$24 per person
Carved Beef Tenderloin	\$21 per person
Boneless Turkey Breast	\$18 per person
Glazed Ham	\$17 per person





# OVIE BAR & GRILL

## PLATTERS

MINIMUM OF 10

Cheese Platter \_\_\_\_\_ \$7 per person  
*Pecorino, Gorgonzola Dolce, Sweet Brie, Smoked Cheddar*

Hummus Platter \_\_\_\_\_ \$4 per person  
*Grilled Pita, Sliced Cucumbers, Carrots*

Salumi Platters \_\_\_\_\_ \$11 per person  
*Prosciutto, Calabrese Salami, Sopressata*

Vegetable Crudités \_\_\_\_\_ \$4 per person  
*House Ranch Dressing*

Seasonal Fruit Platter \_\_\_\_\_ \$6 per person  
*Amaretto Yogurt Dipping Sauce*

# OVIE BAR & GRILL

## LUNCH/DINNER

OUR EVENT PLANNERS WILL BE HAPPY TO CUSTOMIZE ANY MENU FOR YOU.  
PLEASE ASK ABOUT LUNCH AND BUFFET OPTIONS

---

### OPTION 1 \$35 PER PERSON

---

#### SALADS - CHOOSE ONE

##### Mixed Green Salad

tomatoes, cucumbers, onions, carrots,  
croutons & raspberry vinaigrette

##### Caesar Salad

red onion, cherry tomatoes, crouton,  
white anchovies & parmesan

#### ENTRÉES - CHOOSE THREE

##### Airline Chicken Breast

lemon beurre blanc

##### Grouper Milanese

lobster tarragon cream sauce

##### Braised Short Rib

wild mushroom ragout

##### Penne Pasta

marinara, buffalo mozzarella & basil

#### SIDES - CHOOSE TWO

##### Grilled Asparagus

##### Sautéed Green Beans

##### Roasted Potatoes

##### Whipped Potatoes

#### DESSERTS - CHOOSE ONE

##### Seasonal Cheesecake

##### Greek Yogurt Mousse Cake

##### Caramel & Chocolate Mousse Cake

---

### OPTION 2 \$45 PER PERSON

---

#### SALADS - CHOOSE ONE

##### Ovie Salad

caramelized onion, dried cranberries, goat  
cheese, toasted pistachio, raspberry vinaigrette

##### Spinach Salad

pears, crispy onion strings, goat cheese,  
dried tangerine, honey balsamic

#### ENTRÉES - CHOOSE THREE

##### Roasted Chicken

one half semiboneless with natural jus

##### Salmon Filet

pineapple relish & lemon beurre blanc

##### 14 New York Strip

grilled with Ovie's compound butter

##### Smoked Pork Loin

wild mushroom demi

#### SIDES - CHOOSE TWO

##### Grilled Asparagus

##### Sautéed Green Beans

##### Roasted Potatoes

##### Whipped Potatoes

#### DESSERTS - CHOOSE ONE

##### Seasonal Cheesecake

##### Greek Yogurt Mousse Cake

##### Caramel & Chocolate Mousse Cake

# OVIE

## BAR & GRILL

### BEVERAGE PACKAGES

PACKAGES DO NOT INCLUDE SHOTS

---

#### CONSUMPTION BAR

---

Beverage charges will be calculated by consumption and host will be presented a bill at the end of the event

---

#### BEER AND WINE BAR

---

Package includes select domestic and craft bottles and cans of beer and 2 wines

- 2 hour package \$20pp
- 3 hour package \$30pp
- 4 hour package \$40pp

---

#### PREMIUM BAR

---

Package includes select domestic and craft bottles and cans of beer, spirits, and 4 wines

Selected spirits: Ketel One, Buffalo Trace Bourbon, Carounn Gin, Brugal Anejo Rum, Exotico Blanco Tequila.

- 2 hour package \$30pp
- 3 hour package \$40pp
- 4 hour package \$50pp



---

#### SEASONAL COCKTAIL

---

- \$5 per person added to beverage package
- Greeting Cocktail
- Featured seasonal cocktail available throughout the event