



50 PEOPLE MINIMUM
HORS D'OEUVRE PACKAGES 2017

IF GUEST COUNT IS BELOW 50 GUESTS, ADD \$2.00 PER GUEST.

Our Executive Chef has put together the following packages to simplify your selection process. However, please do not feel limited to the following options- we literally have thousands of menu items to choose from. Our hors d'oeuvre packages are perfect for an array of different events and can be customized to deliver the perfect experience. You will always have the option to add, eliminate or interchange menu items and reprice if necessary.

We at C2 Catering take great pride in our breathtaking presentations, our unconditional service and our great tasting cuisine.

Each Menu Price is Subject to:


8.5% Sales tax


24% Service Charge

\$1.25 Per Guest Premium Plastic Ware & Paper Goods

Each Menu Is Set- Up Food Station Style


Wende Allen


 (405)-626- 2093

 (405) 473-3000

 wende.allen@yahoo.com

Dustin Dunaway

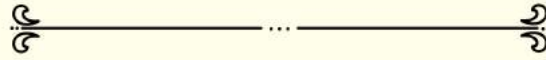
 (405)-626- 4001

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BRONZE PACKAGE



Colorful Vegetable Crudités Basket

Served with Buttermilk Ranch Dressing

Fresh Seasonal Fruit Presentation

Accompanied by Honey Vanilla Cream Cheese Dip

Assorted Domestic Cheese Display

Hot Spinach and Roasted Red Pepper Dip

Accompanied by Crisp Pita Chips

Served with Gourmet Crackers

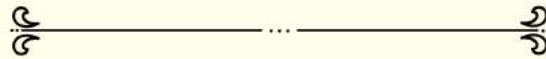
In-House Hand Rolled Meatballs

With a choice of sauce: Swedish,
Roasted Garlic Cream, Marinara or Polynesian
Build Your Own Slider

Orange Honey BBQ Pulled Pork Chunky Chicken Salad Sliced Ham & Turkey

Cheddar & Swiss Cheeses, Lettuce, Onions, Tomatoes,
Homemade Pickles, Mustards, Mayo & Flavored Aioli's,
Served with a Variety of Breads

SILVER PACKAGE



Apple Walnut Brie En Croute

Drizzled with Balsamic Glaze and Complemented by Crostini and Lavosh Crackers

Fresh Seasonal Fruit Presentation

Accompanied By Honey Vanilla Cream Cheese Dip

Oak Grilled Vegetable Display

Drizzled with Balsamic/Ginger Glaze and Crumbled Feta and Served With A Rosemary Aioli

Elegant Imported and Domestic Cheese Presentation

Hot Parmesan Spinach and Artichoke Dip

Accompanied By Gourmet Crackers

Complemented By Pita Chips

BBQ Pulled Pork Wonton Taco

Topped With a Peach Salsa

Chicken Penne Carciofi

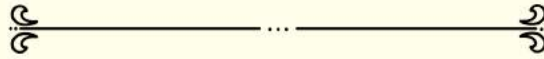
Artichoke hearts, Roasted Red Peppers in a Basil Cream Sauce

Chef-Attended Interactive Stations

Chef Carved Smoked Brisket

Served With a Trio of BBQ Sauces and Silver Dollar Rolls
Garlic Mashed Potatoes and Mushroom Demi

GOLD PACKAGE



Passed Hors d'oeuvre

Thai Chicken Salad

Sweet and Spicy Pulled Chicken Presented in a Crisp Wonton Cup

Bite-Size Triple Cream Baked Brie

In Miniature Phyllo Cups Drizzled with Orange Honey
and Garnished with Fresh Seasonal Berries

Buffet Station

Antipasto Display

Cured Thinly Sliced Meats with a Selection
of Bite-Size Vegetables and Cheeses

Elegant Fruit and Cheese Presentation

Traditional Italian-Style Bruschetta

Shrimp Cocktail Shooters

With Bombay Sapphire Cocktail Sauce and Lemon

Olive Bar

Peppered Meatball Wellington on a Skewer

Accompanied by a Mango Chutney BBQ Sauce

Skewered Chicken 3 ways Wonderfully Presented in a Paella Pan

Chicken Ana Capri

Fresh herbs, Parmesan and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro

Chicken Brochettes

Chicken and Artichoke Wrapped in Bacon Served with Smoked Gouda and Cognac Cream

Tempura Chicken Lollipops

Complemented by With Ginger/ Orange/Soy Dipping Sauces

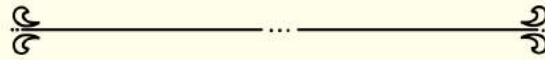
Coconut Confetti Rice

Chef Attended Interactive Stations

Prime Rib Roulade

Carved Ribeye rolled with Italian meats & cheese,
Spinach, roasted peppers, garlic & fresh basil
served with a mushroom and tomato ragout
accompanied by an herbed Pearl Pasta

PLATINUM PACKAGE



Passed Hors d'oeuvres

Seared Medium Rare Ginger Crusted Ahi

Atop Garlic Toast and Finished With Wasabi Cream

Caprese Baked Mushrooms

Traditional Caprese Components Baked in an Olive-Oiled Garden Mushroom
And Drizzled with a Balsamic Glaze

Buffet Station

Oak Grilled Vegetable Display

Drizzled With Balsamic/Ginger Glaze & Crumbled Feta and Served With A Rosemary Aioli

Elegant Imported and Domestic Cheese Presentation

With Gourmet Crackers

Raspberry Almond Baked Brie En Croute

Accompanied by Crostini and Lavosh Crackers

Shrimp & Grits Shooters

Sweet & Savory Marinated Shrimp, Cajun Spiced & Seared Atop Havarti Cheese
Grits & Topped with Candied Bacon

Mini Brisket Sandwiches on Pretzel Rolls

With Fried Onions & Gouda Cheese

Thai Pineapple Peanut Chicken Satay

With Coconut Confetti Rice

Chef Attended Interactive Stations

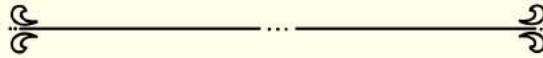
Martini Salad Bar

A Wide Selection of Seasonal Ingredients, Meats,
Cheeses and Dressings, Masterfully Tossed By a Chef in Action

Apple-Wood Smoked Bacon-Wrapped Pork Tenderloin

On A Bed of Garlic Mashed Potatoes, Finished With a Dijon-Apple Cream Sauce

DIAMOND PACKAGE



Passed Hors d'oeuvres

Caprese Phyllo Cups

Traditional Caprese Components Baked in a Phyllo Cup and Drizzled with a Balsamic Vinaigrette

Award-Winning Lobster Mac & Cheese Shooters

Sautéed Lobster Tossed With Orzo Pasta in a Madeira Cream W/ Wild Mushrooms and Sun-Dried Tomatoes

Buffet Station

Fresh Seasonal Fruit Presentation

Accompanied by a Honey Cinnamon Dip

Oak Grilled Vegetable Display

Drizzled with Balsamic/Ginger Glaze and crumbled Feta and served with a Rosemary Aioli

Elegant Imported and Domestic Cheese Presentation

Accompanied by Gourmet Crackers

Basil, Bacon, & Peach Baked Brie En Croute

Served with Crostini and Lavosh Crackers

Olive Bar

Roasted Red Pepper & Spinach Dip

Complemented by Pita Chips

Pepper Berry Rubbed Lamb Chops

With a Honey Dijon-Mint Glaze and Basmati Rice

Bacon-Wrapped Shrimp

Stuffed with Crab, Jalapeño and Cheese and Served with a Pepper Jack Mornay Sauce

Chef Attended Interactive Stations

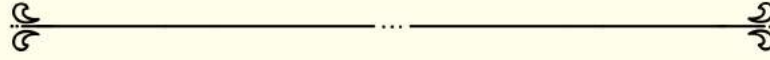
Chef Carved Maple Crusted Beef Tenderloin

Served With Horseradish Cream and Grand Marnier Béarnaise and Silver Dollar Rolls
Garlic Mashed Potatoes and Madeira Wine Mushroom Demi

Pan Seared Sea Scallops

Served Atop Sweet Potato Mash with Crumbled Pistachios,
Caramelized Onions and Drizzled with Cinnamon Merlot Reduction

SERVICE LEDGER GUIDELINES



Our unlimited resources, unique services and creative skills in the catering business will give you complete assurance that our commitments will be fulfilled and carried out in a timely manner.

Set Up Times/Arrival Times

Our goal is to have the event set and ready 30 minutes prior to your predetermined event start time to allow for early arrivals and to avoid last minute changes. The food is presented right before your guests' arrival.

Service Time

It is our desire to serve you promptly at the hour you select. To ensure the highest possible quality of food and service, please be certain to double check your times. Additional charges will be assessed for every half hour delay past your designated starting or ending times.

Service Charge

The 24% Service Charge is not gratuity. It covers overhead, liability insurance and administrative fees. Depending on the complexity of your event, additional service personnel might be required for a fixed charge/server, chef or bartender. Full China, Glassware, Flatware, table linens and linen napkins are available for rent. Call us for details: (405) 473 3000.

Pricing

Pricing of your menu will be based on several factors but not limited to:

- Menu Selection
- Type of event/service (i.e. food stations, sit down, cocktail, plated)
- Guest Count
- Prior event relationships
- Market prices (prices are subject to change with market fluctuations)

If you are happy with the menu, would like to move forward and reserve the date: A 50% Deposit is required.

A Guaranteed guest count is required 3 days prior to event.

The balance is due 3 days prior to your event. Otherwise, a 5% late fee will be incurred.

There will be a 1-3% Fuel Surcharge on all invoices depending on location.

Gratuity for the service staff is appreciated, however entirely at your discretion.

If Payment is by Credit Card, There is a 3% Convenience Fee.

You can also mail a check to **3801 SE 29th Street, Del City Ok, 73115**

WE APPRECIATE YOUR BUSINESS