



50 PEOPLE MINIMUM  
**2017 DINNER SELECTIONS**

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

The Lunch Selection is To Include:  
**Fresh Baked Dinner Rolls** with Whipped Butter  
**Chef's Culinary Salad Creation**

This Salad allows our chef the culinary freedom to use the freshest of product that is in season, and is guaranteed to be delicious and unique.

*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**

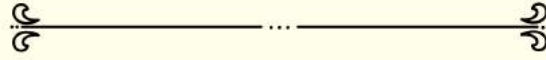
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@ dustin.dunaway@yahoo.com

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# ENTRÉE SELECTIONS (PICK 1 OR 2)



## **Apple wood-Smoked Bacon -Wrapped Boneless Breast of Chicken**

Served with Cognac and Smoked Gouda Cream Sauce

## **Chicken Ana Capri**

Fresh herbs, Parmesan, and Italian breadcrumb coated chicken breast  
with a creamy tomato Po-modoro

## **Smothered Southwest Chicken Santa Fe**

Served in a pepper jack Mornay w/ fresh peppers and onions

## **Tuscan Chicken**

With Chardonnay Cream, Sliced Tomato and Bubbling Provolone

## **Chicken Piccata**

Sautéed chicken breast in a lemon caper cream sauce

## **Marinated Tequila Lime Skirt Steak or Chicken**

With Sautéed Peppers & Onions & Drizzled With a Cilantro Lime Glaze

## **Baked Crispy Coconut Chicken**

Accompanied by a Spicy Honey Orange Sauce

## **Honey Siracha Grilled Chicken**

## **Chicken Florentine**

With Spinach, Mushrooms and 5 Cheese Blend Cream Sauce

## **Chicken Fried Steak**

with Country Gravy

## **Roasted Turkey**

with Pan Gravy and Dressing

## **Crab Stuffed Tilapia**

with Lemon Caper Cream

## **Breaded Tilapia**

with White Wine, Brown Butter and Caper Berries

## **Salmon with Red Pepper Coulis Blackened Salmon**

With pineapple mango chutney or cool cucumber dill sauce

## **Roast Pork Loin**

with Honey Chipotle Demi

## **Seared Pork Chops**

with Caramelized Apple BBQ Sauce

## **Pulled Pork,**

with BBQ Sauce or Chili Verde

## **Apple Wood Hot and Juicy Brisket Smoked In-House,**

Accompanied by With Your Choice of Sauce

## **Juicy Pot Roast**

White Red Wine Mushroom Gravy



**NY Strip Sirloin Steak**

With Signature Sauce and Sautéed Mushrooms & Onions

**Meatloaf with Sweet Tomato Sauce**

**Florentine Lasagna (no meat)**

With Wild Mushroom Roasted Peppers & Ricotta

**Hand Rolled Meatballs In Marinara with Spaghetti Pasta**

**Taco Bar**

Pulled Pork, Ropa Vieja and Seasoned Chicken

**Chef's Choice**

This selection provides our executive chef the culinary freedom to select best item on hand or use seasonal ingredients.

These items are subject to market price:

**Airline Chicken Breast**

**Roasted/Pan Seared French Boned Chicken Breast**

**Grilled Ribeye Steaks**

Served With Sautéed Mushrooms, Caramelized Onions and Signature Steak Sauce

**Prime Rib**

Roasted, Carved & Served With Rosemary Au Jus & Horseradish Cream

**Chilean Sea Bass**

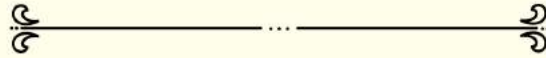
Marinated In Orange & Miso & Served With A Burnt Honey Butter

**Filet Mignon Have it Your Way**

**Basted Sea Bass/Grouper**

With a tomato Relish

# STARCH SELECTIONS (PICK 1)



**Smoked Tomato Risotto w/ Parmesan**

**Havarti Risotto with Caramelized onions and Thyme**

**Smoked Gouda Risotto with apple and Bacon**

**Coconut Confetti Risotto**

**Roasted Sweet Corn Risotto**

**Boursin Champagne Risotto**

**Italian Table Cheese Risotto**

**Parmesan & Herb Orzo**

**Penne Pasta Primavera**

**Greek Vegetable Couscous (cold)**

**Israeli Couscous (hot)**

**Tri Color Tortellini**

**Cheddar Au Gratin Potatoes**

**Horseradish Mashed Potatoes with Bacon**

**Bacon and Chive Roasted Red Skinned Potatoes**

**Roasted Garlic Mashed Potatoes**

**Sweet Potatoes Mash**

**Cilantro Lime Rice**

**Basmati Rice with Roasted Almond**

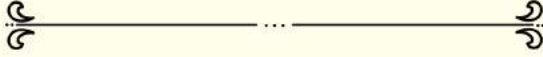
**Rice Pilaf**

**Cajun Rice**

**Chef's Choice**

*This selection provides our executive chef the culinary freedom to select best item on hand or use seasonal ingredients.*

# VEGETABLE SELECTIONS (PICK 1)



**Roasted Cauliflower with Parmesan and garlic**

**Steamed Broccoli with Brown Butter**

**Creamed Spinach**

**Green Beans with Brown Sugar & Bacon**

**Sautéed Fresh Vegetable Medley**

**Ratatouille (Italian Vegetable Mixture)**

Diced Zucchini, Yellow Squash, Red Peppers, Onions, Eggplant (optional)  
& Italian herbs

**Southwestern Roasted Creamy Skillet Corn**

**Layered Squash and Zucchini Cheese Bake**

**Roasted Corn on the Cob**

**Roasted Corn and Black Bean Casserole**

**Cilantro White Bean**

**Fried Okra**

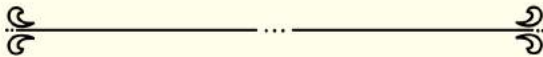
**Roasted Tomatoes/ Add Parmesan**

**Roasted Asparagus**

**Chef's Choice**

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# BEVERAGE OPTIONS

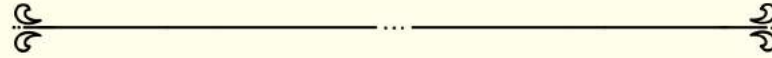


**Iced Tea \$1.00 per guest**

**Assorted Sodas & Bottled Water \$1.50 per guest**

**Coffee Service \$1.75 per guest**

# 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**