



50 PEOPLE MINIMUM
PLATED MENU 2017

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

Our Culinary team has put together the following plated options with pricing to simplify your selection process. These menus are perfect for an array of different events and can be customized to deliver the perfect experience to your guests. You will always have the option to add, eliminate or interchange menu items and reprice if necessary.

Each Package Includes:

Volcano Salad With Corn Bread Croutons, Dried Cherries, Berries, Parmesan Flat, and Feta Cheese Accompanied with a Vidalia Onion Vinaigrette

Fresh Baked Dinner Rolls and Flat Breads Served with Our Signature Citrus Basil Whipped Butter
Ice Water and Ice Tea Service

2 Dessert Options


China & Linen Not Included in Price.


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

Each Menu Price is Subject to:

- * Additional Service personnel
- * Chef Attendance


Wende Allen


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 (405) 473-3000

 wende.allen@yahoo.com

Dustin Dunaway

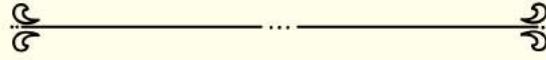
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PLATED AND SERVED MEAL



Option #1

Butterflied Lobster Tail Baked and Served with Drawn Butter

Filet Mignon En Croute Served with bourguignon & Béarnaise

Potatoes Ponce Anna

Parmesan Stuffed Tomatoes and Asparagus

Option #2

Lobster and Snow Crab Stuffed Paquillo Peppers In a Bed of Pepper Jack Mornay

Grilled Filet Mignon with Stilton Butter With a Bourbon Glaze and Madeira Wine Reduction

White Truffle Potatoes

Grilled Citrus Asparagus

Option #3

Chilean Sea Bass Marinated In Miso and Citrus, and Served with Honey Beurre Blanc

New York Strip With Mushroom Merlot Reduction Topped with Roasted Peppers and Blue Cheese

Potatoes Da Phinuae

Roasted Squash Stuffed with Spinach and Feta

Option #4

Seared Scallops On the a Half Shell Served with Dynamite Sauce

Seared Ahi Tuna Steak With Soy Ginger Butter and Wasabi Cream

Grilled Japanese Egg Plant

Wasabi Risotto

Option #5

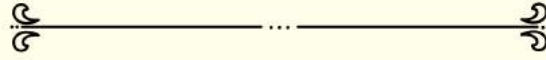
Macadamia Nut Crusted Mahi Mahi With a Vanilla Lobster Sauce

Bacon Wrapped Filet With Blue Cheese and Sautéed Mushrooms and Madeira Wine Reduction

Potatoes Ponce Anna

Sautéed Vegetables

PLATED AND SERVED MEAL



Option #6

Prime Rib With Au Jus and Creamed Horseradish

Apple wood Smoked Bacon Wrapped Chicken Breast With Smoked Gouda and Cognac Cream

Sour Cream & Cheddar Mashed Potatoes

Cinnamon Glazed Carrots

Option #7

Grilled Ribeye Steaks

With Mushroom Demi

French Bone in Breast of Chicken

With Smoked Gouda and Cognac Cream

Fingerling Potatoes with bacon & Chives

Sautéed Squash, Zucchini and Peppers

Option #8

Peppery Rubbed Lamb Chops Served with Grilled Apples and a Dijon Mint Glaze

Stuffed Chicken Breast With Apple & Brie in a Roasted Red Pepper Coulis

Jack Daniels Sweet Tomato Mash

Sautéed Vegetables

Option #9

Pork Tenderloin Wrapped in Bacon and Served with a Dijon Apple Cream

Chicken Roulades Stuffed with Spinach, Mushroom, Peppers and Swiss Cheese In a Chardonnay Cream

Garlic Mashed Potatoes

Ratatouille

Option #10

Stuffed Prime Pork Chops Stuffed with Mascarpone , Ricotta, Spinach, Sun Dried Cherries

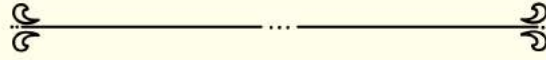
and Wild Mushrooms with Veal Demi

Chicken Roulades Stuffed with Spinach, Mushroom, Peppers and Swiss Cheese In a Chardonnay Cream

Mushroom, Smoked Gouda and Cognac Risotto

Zucchini and Bell Peppers

PLATED AND SERVED MEAL



Option #11

Crab Stuffed Tilapia

Coq au vin French Braise of Chicken cooked with Wine Mushrooms & Bacon

Smoked Tomato and Parmesan Risotto

Sautéed Vegetables

Option #12

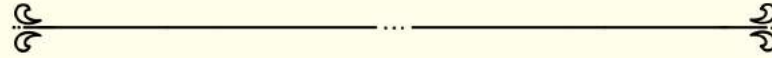
Pork Tenderloin Wrapped in Bacon and served with a Dijon Apple Cream

Pan seared Airline Breast of Free Range Chicken

Garlic Mashed Potatoes

Green Beans with Bacon

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