



50 PEOPLE MINIMUM
2019 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

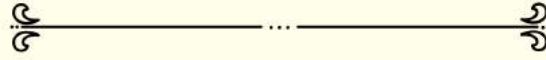
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@ dustin.dunaway@yahoo.com

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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

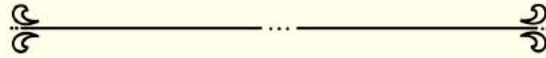
Marinated In Orange & Miso & Served With A Burnt Honey Butter

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

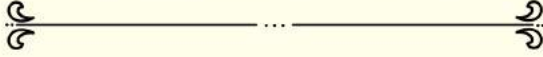
Rice Pilaf

Cajun Rice

Chef's Choice

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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

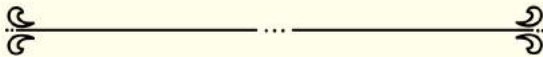
Roasted Tomatoes/ Add Parmesan

Roasted Asparagus

Chef's Choice

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BEVERAGE OPTIONS

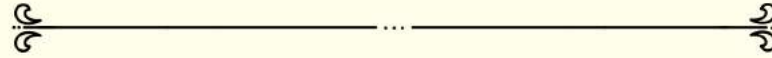


Iced Tea \$1.00 per guest

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