



■ Hors d'oeuvre Selections ■

50 People Minimum

If guest count is below 50 guests, add \$2.00 per guest.

Our Executive Chef has put together the following hors d'oeuvre options to simplify your selection process. Our hors d'oeuvre selections are perfect for an array of different events and can be customized to deliver the perfect experience. These options can also be interchangeably incorporated into your hors d'oeuvre package. They include passed items, displays, dips and chef attended interactive stations for a wide variety of service styles. However, please do not feel limited to the following options; we literally have thousands of menu items to choose from.

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

Each Menu Price Subject to:

- Ⓢ 9% Sales Tax
- Ⓢ Full Service Personnel
- Ⓢ \$2.75 Per Guest Premium Plastic Ware & Paper Goods
- Ⓢ China Upgrade
- Ⓢ Suggested Gratuity

Wende Allen

(C) 405-626-2093
wende.allen@yahoo.com www.c2catering.com

Passed Hors d'oeuvres

Award-Winning Lobster Mac & Cheese Shooters

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

Fresh Jumbo Strawberries with Cheese cake filling and gram cracker crumbs

Chicken Brochettes

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

Bite-Size Triple Cream Baked Brie

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

Maryland Crab Cake with Cajun Remoulade

Pecan Chicken Salad

Shredded Chicken with grapes and pecans On a Croissant Round

Seared Encrusted Sesame Ginger Ahi

Ahi Tuna Seared Medium Rare Atop a cucumber Roulade and Finished with Wasabi Cream

Thai Chicken Salad Sweet and Spicy Pulled Chicken Presented in a Crisp Wonton Cup

Caprese Phyllo Cups **OR** Stuffed Mushrooms

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

Havarti Shrimp Sautéed Shrimp Atop Garlic Toast with Bruleed Havarti Cheese

Jerk Chicken Served In a Wonton Cup Topped with a Mango Chutney

Chicken Ana Capri Bites

Fresh Herbs, Parmesan, and Italian Breadcrumb Coated Chicken with Cherry Tomatoes and a Creamy Tomato Pomodoro Sauce

Shrimp Cocktail Shooters With Bombay Sapphire Cocktail Sauce and Lemon

Steak Bruschetta

Served Atop Of Garlic Crostini with Dollop of Horseradish Cream and Roasted Red Pepper

Lemon Crab Salad Forked Lemon Crab Salad on a wonton crisp

Bacon-Wrapped Shrimp

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

Bird Bombs (3 oz)

Jalapeño Slice, Pepper Jack and Cheddar Cheese,
Stuffed and Wrapped into Cajun Dusted Chicken
Wrapped in Apple wood Smoked Bacon
served with Spicy Mayo

Displays

Antipasto Display

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

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

Seasonal Martini Salads

A Wide Selection of Seasonal Ingredients served in Martinis

Elegant Imported and Domestic Cheese Presentation

Accompanied By Gourmet Crackers

New Orleans Baked Brie En Croute

Served with Pecan Praline Crostini and Lavosh Crackers

Caprice Skewers

Grape Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze

Apple Wood Smoked Salmon Platter

Fresh Salmon Smoked in-house Served with traditional fare

Quesadillas

Cheese, Green Chilis, Onions, peppers

Choices of meats: Chicken, Beef, Shrimp, Crab

Scallops Wrapped in Bacon

Served With Plum Sauce

Slider Bar

Burgers

Lettuce, Tomato, Onion, butter pickle, slider sauce

Orange Honey BBQ Pulled Pork

with Signature Slaw

Boneless Breast of Chicken Fried or Grilled

Lettuce, Tomato, Onion, butter pickle, slider sauce

Slow Smoked Brisket

Bacon, Fried Onion, BBQ Aoli

Vegetarian Option: Grilled Portobello Served with Roasted Red Peppers and Feta

C2 Signature Wings

Traditional wing Sauces: Honey BBQ, Parmesan garlic, Buffalo, Firecracker,

Upscale: White Truffle Parmesan

Asian Egg Rolls

Accompanied by Plum Sauce

Blackened Salmon

With Pineapple Salsa

Pepper Berry Rubbed Lamb Chops

With a Dijon-Mint Glaze

Mini Twice Baked Potatoes

With bacon, chives, crowned with crème fraiche and cheese

Peppered Meatball Wellington on a Skewer

Accompanied by a Mango Chutney BBQ Sauce

Penne Carciofi Penne Pasta

With Artichokes and roasted red peppers in basil cream sauce

Chicken Roulades

Stuffed Mushrooms, Spinach, Red Pepper, 5 Cheese Blend Served W/ Chardonnay Cream

Tomato Soup with Mini Grilled Cheese

Gazpacho

Cold Dips

French Onion Dip served with veggies

BLT Dip Served with toasted baguette

Spinach Dip served with Hawaiian Bread

Wedge Salad Dip Served with toasted baguette

Hot Dips

Hot Parmesan Artichoke Dip With Pita Chips

Hot Crab Dip Served With Corn Tortilla Chips

Roasted Red Pepper and Spinach with Toasted Baguette

Hummus With Pita Chips

Smoked Salmon Mousse Served with gourmet crackers

Buffalo Chicken Dip served with blue corn Tortilla Chips
7 Layer Dip with Corn Chips
Philly Cheese Steak Dip with Corn Chips
Smoked Brisket and White Casa Blanca Queso with corn chips
Hot Sausage Beer Cheese Dip with toasted Baguette
Orange Honey BBQ Pulled Pork with fried plantains and roasted corn salsa
Cheesy Chicken Alfredo Dip with toasted baguette
Cajun Crawfish, Bacon, fire roasted corn cream cheese

Chef Attended Interactive Stations

The price of each station is based a per guest charge.

Chef Carved Smoked Brisket

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

Prime Rib

Rosemary-Scented Slow Roasted Ribeye Served Traditionally In Natural Jus and Horseradish Cream

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

Apple-Wood Smoked Bacon-Wrapped Pork Tenderloin

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

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

Pepper Berry Rubbed Lamb Chops

With a Dijon-Mint Glaze With Rice Pilaf

Chef Carved Turkey

Rich Turkey Gravy & Garlic Mashed Potatoes

Pan Seared Sea Scallops

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

Gourmet Mashed Potato Martini Bar

Creamy Yukon gold mashed, garlic red skins mashed, and sweet potato mashed with a wide variety of
ingredients and toppings

Chef Attended Pasta Station

Chorizo Sausage, Marinara, Bow Tie Pasta

Sautéed Chicken, Chardonnay Cream, Penne Pasta

Vegetarian, Cheese Stuffed Tortellini, Roasted Red Pepper Cream

Additional Ingredients; Roasted Red Peppers, Artichokes, Flavored Oils and Garlic

Seafood Bar

Cocktail Shrimp & Stone Crab Claws

Seared Encrusted Sesame Ginger Ahi

Ceviche

Pan Seared Crab Cake

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

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.

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/ Under 50 will be an additional charge if applicable
- Prior event relationships
- Market prices (prices are subject to change with market fluctuations) Pricing is guaranteed for 3 months. Proposals are subject to repricing past this date.

If you are happy with the menu, would like to move forward and reserve the date:

A 50% Deposit is required to reserve your date.

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

The Balance is due 3 days prior to your event. A late fee of 5% can be added if not submitted on time

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

Gratuuity for the service staff is suggested, however entirely at your discretion.

You are able to mail a check to 1940 May Ave OKC 73107 or request a CC payment.

We Appreciate Your Business