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## ▣ Lunch/Dinner Selections ▣

Minimum of 50 guests  
Single & Dual Entrée Lunch option  
Single & Dual Entrée Dinner option

The Following menu Includes:

**Fresh Baked Dinner Rolls**

Served with Whipped Butter

**Chef's Culinary Salad Creation- Seasonal Salad**

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

Each Menu price is subject to:

- Service Charge, increased if plated and seated versus buffet-style
- \$2.75 per guest if premium plastic ware and paper goods
- China Rental Service
- 9 % Sales Tax
- Suggested Gratuity

This menu can be served buffet Style or plated and seated

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## Entrée Selection (Pick 1 or 2)

### Chicken

Apple Wood-Smoked Bacon -Wrapped  
Boneless Breast of Chicken  
w/ Cognac & Smoked Gouda Cream Sauce

Smothered Southwest Chicken Santa Fe  
Served in a pepper jack Mornay w/ fresh peppers  
and onions

Tuscan Chicken w/ Chardonnay Cream, Sliced  
Tomato, bubbling Provolone

Chicken Piccata Sautéed chicken breast in a  
lemon caper cream sauce

Florentine Stuffed Chicken w/ Spinach,  
Mushrooms & five Cheese Blend Cream Sauce

Chicken Ana Capri Fresh herbs, Parmesan &  
Italian breadcrumb coated chicken breast with a  
creamy pomodoro sauce

### Seafood Market Price

Crab Stuffed Tilapia w/ Lemon Caper Cream  
Garlic Butter Shrimp Scampi w/ Linguini  
Upgraded Blackened OR Roasted Salmon w/  
pineapple mango chutney or champagne lemon  
dill cream

### Pork

Bacon-wrapped Pork Tenderloin w/ Dijon  
Apple Cream

Seared Pork Chops w/ Chipotle Honey Glaze

Pulled Pork, w/ Orange Honey BBQ Sauce or  
Chili Verde

### Beef Market Price

Braised Sirloin Steak w/ Cabernet Demi

Smoked Brisket w/ Your Choice of Sauce

Juicy Pot Roast w/ Red Wine Mushroom Gravy

### Upgraded

NY Strip Steak

Prime Rib

Beef Tenderloin

### Vegetarian

Caprese Stuffed Avocado

Smoked Tomato and Grilled vegetable Ri-  
sotto

Florentine Lasagna (no meat)

Orzo Stuffed Portobello Mushroom with  
Smoked Gouda Cheese

### Vegan

Mediterranean Stuffed Bell Pepper

Crispy Black Pepper Cauliflower Steaks  
With a mushroom gravy

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## Starch Sides (Pick 1)

\*With a dual entrée meal, Pick 2 Starches\*

Parmesan & Herb Orzo

Penne Pasta Primavera

Greek Vegetable Couscous (cold)

Tri Color Tortellini

Cheddar Au Gratin Potatoes

Bacon and Chive Roasted Red Skinned Potatoes

Roasted Garlic Mashed Potatoes

Sweet Potatoes Mash

Smoked Tomato Risotto w/ Parmesan

Cilantro Lime Rice

Basmati Rice with Roasted Almond

Southwestern Roasted Creamy Skillet Corn

Roasted Corn and Black Bean Casserole

Traditional Cheddar Mac 'N Cheese

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White Queso Mac 'N Cheese

## Vegetable Sides (Pick 1)

Creamed Spinach

Green Beans with Brown Sugar & Bacon

Please do not feel limited to the following options. Consult with your sales representative for possible upgrades: Airline Chicken Breast, French Boned Chicken, Ribeye Steaks, Prime Rib, Chilean Sea Bass, and Filet Mignon. These are subject to market price.

Sautéed Fresh Vegetable Medley  
Ratatouille  
(Diced Zucchini, Yellow Squash, Red Peppers,  
Onions, Eggplant<optional> & Italian herbs)  
Parmesan Tomato Zucchini Bake  
Fried Okra  
Roasted Asparagus  
Oak Grilled Vegetables (Cold)

Honey Glazed Carrots  
Broccoli & Cauliflower Gratin  
Southern Style Bourbon Baked Beans  
Zucchini & Yellow squash spaghetti  
Roasted Corn on the Cob

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Baked Potatoes w/ condiments

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## 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 assessed **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 per server, chef or bartender. **Gratuity** for the service staff is suggested but entirely at your discretion.

- 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.

Full China, Glassware, Flatware, table linens and linen napkins are available for rent. Please consult with your special event producer regarding your event details.

### 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)

### Payment Terms

Please do not feel limited to the following options. Consult with your sales representative for possible upgrades: Airline Chicken Breast, French Boned Chicken, Ribeye Steaks, Prime Rib, Chilean Sea Bass, and Filet Mignon. These are subject to market price.

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

A **50% Deposit is required** to reserve your date.

A **Guaranteed guest count** is required 5 days prior to event.

The **Balance** is due 5 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.

You can also mail a check to:1940 May Ave OKC 73107 or request a CC Payment.

