

BANQUET MENU

Breakfast

All Breakfast served with Fresh Brewed Regular and Decaffeinated Coffee, Hot Tea and Orange Juice

PLATED BREAKFAST

ALL AMERICAN **\$22**
PER PERSON

Fresh Seasonal Fruit
Scrambled Eggs
Smoked Bacon
Breakfast Potatoes with Caramelized Onions and Peppers
Biscuits with Butter and Jellies

DENVER OMELET SCRAMBLE **\$24**
PER PERSON

Fresh Seasonal Fruit
Scrambled Eggs with Diced Smoked Ham, Green Peppers, Onions and Cheddar Cheese
Smoked Bacon
Crispy Shredded Hash Browns
Biscuits with Butter and Jellies

BREAKFAST BUFFET

LIGHT AND FRESH **\$17**
PER PERSON

Seasonal Fresh Fruit Display
Assorted Danish and Muffins
Assorted Bagels and English Muffins with Cream Cheese, Butter and Jellies

ALL AMERICAN **\$25**
PER PERSON

Seasonal Fresh Fruit Display
Assorted Muffins and Danish
Assorted Bagels with Cream Cheese, Butter and Jellies
Scrambled Eggs with Salsa and Cheddar Cheese
Smoked Bacon and Country Sausage Links
Breakfast Potatoes with Caramelized Onions and Peppers

CLASSIC CONTINENTAL **\$19**
PER PERSON

Seasonal Fresh Fruit Display
Yogurt Parfait Station
Assorted Granola Bars
Assorted Muffins and Danish
Assorted Bagels and English Muffins with Cream Cheese, Butter and Jellies



All Prices are Subject to a 23% Service Charge and 8.625% Sales Tax

A LA CARTE

Regular or Decaffeinated Coffee	\$42 per gallon
Freshly Brewed Iced Tea	\$38 per gallon
Lemonade or Punch	\$36 per gallon
Fruit Infused Water	\$10 per gallon
Bigelow Hot Teas	\$3 each
Assorted Soft Drinks	\$3 each
Bottled Water	\$3 each
Assorted Bottled Juice	\$4 each
Sparkling Water	\$5 each
Assorted Gatorade	\$6 each
Energy Drinks	\$7 each
Cold Cereal and Oatmeal Cups	\$36 per dozen
Breakfast Burritos	\$48 per dozen
Sausage and Cheese Biscuit	\$48 per dozen
Muffins, Danish or Assorted Breakfast Breads	\$36 per dozen
Fresh Baked Cookies	\$36 per dozen
Assorted Bagels or English Muffins	\$38 per dozen
Fresh Baked Brownies	\$40 per dozen
Whole Fresh Fruit	\$2 each
Assorted Granola Bars	\$3 each
Fresh Popped Popcorn	\$3 each
Assorted Bagged Chips	\$4 each
Assorted Candy Bars	\$4 each
Assorted Yogurts with Granola	\$4 each
Planters Mixed Nuts or Trail Mix	\$5 each
Fresh Seasonal Fruit Cup	\$6 each



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One Hour Specialty Breaks

One Hour of Service

Minimum of 40 People

All breaks include Freshly Brewed Coffee, Soft Drinks and Bottled Water

MILK AND COOKIES

\$14
PER PERSON

Fresh Baked Cookies and Brownies
Lemon Bars
Personal Cartons of Milk

HEALTHY CHOICE

\$16
PER PERSON

Seasonal Vegetable Crudite
Fresh Whole Fruit
Assorted Breakfast and Granola Bars
Low Fat String Cheese
Mixed Nuts and Trail Mix

MORNING CHARGE UP

\$15
PER PERSON

Assorted Naked Smoothies
Fresh Baked Cinnamon Rolls
Assorted Breakfast and Granola Bars

AFTERNOON FIESTA

\$18
PER PERSON

Fresh Tortilla Chips
Fire Roasted Salsa Rojo
Chile Con Queso
House Made Guacamole
Cream Filled Churros

THE MOVIES

\$15
PER PERSON

Fresh Popped Popcorn with Seasoning Salts
Nachos with Cheese and Jalapenos
Assorted Boxed Candy

OKLAHOMA STATE FAIR

\$19
PER PERSON

Mini Corn Dogs with Mustard
Soft Pretzels with Beer Cheese
Assorted Ice Cream Sandwiches and Bars
Bottled Root Beer



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Boxed Lunches “On the Go”

Select up to two Options

Includes Bagged Chips, Whole Fruit, Famous Amos Cookies and Bottled Water

SANDWICHES

\$ 21
PER PERSON

Served on Sourdough

- Turkey Bacon and Cheddar Club
- Italian Ham, Salami, Pepperoni and Provolone Cheese
- Classic Ham and Cheddar
- Turkey and Swiss

SALADS

\$ 21
PER PERSON

Southwest Salad with Cilantro Ranch Dressing

Chicken Caesar Salad with Classic Caesar Dressing

Strawberry Chicken Salad with Vinaigrette Dressing

WRAPS

\$ 21
PER PERSON

Grilled Chicken Caesar on a Sundried Tomato Tortilla

Smokey Santa Fe Chicken on a Jalapeno Tortilla

Hummus and Grilled Vegetable on a Spinach Tortilla



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Plated Salads & Sandwiches

All Selections include Fresh Brewed Iced Tea, Regular and Decaffeinated Coffee

Sandwiches and Wraps: served with Pickle Spear and Choice of Potato Chips, Pasta Salad or Fresh Fruit

GRILLED CHICKEN CAESAR SALAD **\$ 21**
PER PERSON

Chopped Romain, Grilled Chicken, Grape Tomatoes, Pepperoncini, Artichoke Hearts, Black Olives, Croutons and Parmesan Cheese

SANTA FE CHICKEN WRAP **\$ 21**
PER PERSON

With Jalapeno Tortilla

THE BIG COBB SALAD **\$ 21**
PER PERSON

Chopped Romaine, Grilled Chicken, Bacon, Hard Boiled Egg, Cucumbers, Red Onions, Cheese, Avocado, and Grape Tomatoes

CLASSIC SANDWICH **\$ 21**
PER PERSON

Ham and Cheddar or Turkey and Swiss
Served on Sourdough

SPINACH AND BERRY SALAD **\$ 23**
PER PERSON

Baby Spinach, Grilled Chicken Breast, Sliced Strawberries, Blueberries, Walnuts, Feta, Radish Cucumber and Red Onion

CLUB SANDWICH **\$ 23**
PER PERSON

Turkey, Bacon and Cheddar
Served on Sourdough

ITALIAN SANDWICH **\$ 23**
PER PERSON

Ham, Salami, Pepperoni and Provolone
Served on Sourdough



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Plated Lunch

Served with Freshly Brewed Iced Tea, Regular & Decaffeinated Coffee
Chef's Choice of Starch and Seasonal Vegetable
Warm Rolls and Choice of Dessert

ENTRÉE SELECTIONS

FETTUCCINI CHICKEN ALFREDO \$24 PER PERSON

Fettuccini Pasta, Sliced Chicken Breast, Sundried Tomatoes, Artichoke Hearts, Cremini Mushrooms and Cayenne Alfredo Sauce

HERB SEARED MARINATED CHICKEN BREAST \$28 PER PERSON

Gouda Cream Sauce

ATLANTIC SEARED SALMON \$30 PER PERSON

Chardonnay Sauce

DOUBLE CUT PORK CHOP \$31 PER PERSON

Apple Fennel Demi

BALSAMIC MARINATED FLAT IRON STEAK \$32 PER PERSON

Brandy Peppercorn Sauce

SALAD SELECTIONS

HOUSE SIGNATURE SALAD

Spring Mix in a Cucumber Belt, Shredded Carrots, Cherry Tomatoes, Blackberries, Red Onion and Balsamic Drizzle served with Ranch or Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Baby Romaine w/Garlic Crostini, Cherry Tomatoes, Black Olives, Peppercornini, Artichoke Hearts, and Parmesan

DESSERT SELECTIONS

CHEESECAKES

New York Cheesecake
New York Chocolate Ganache Cheesecake
Turtle Cheesecake

SPECIALTY CAKES

Red Velvet Cake
Italian Cream Cake
Carrot Cake
Chocolate Overload Torte

CREAM PIES

Key Lime Pie
Cookies and Cream Pie
Banana Cream Pie
Strawberries and Cream Pie
Lemon Meringue Pie
Coconut Cream Pie



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Lunch Buffet

All Lunch Buffet Selections are served with Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee
Minimum of 30 guests

EXECUTIVE DELI BOARD **\$26** PER PERSON

Garden Salad with Assorted Dressing
Creamy Shredded Coleslaw
Red Skin Potato Salad
Smoked Turkey Breast
Top Round Roast Beef
Honey Roasted Ham
American, Swiss, Cheddar and Pepper Jack Cheese
Fresh Cut Leaf Lettuce, Tomatoes, Red Onion and Dill Pickles
Wheat Berry, Sourdough, Marble Rye, and Split Top Buns
Potato Chips
Fresh Baked Cookies and Brownies

BEDLAM MAYHEM **\$28** PER PERSON

Garden Salad Bar Bowl with Assorted Dressing
Creamy Shredded Coleslaw, Red Potato Salad
Char Grilled Beef Burgers, German Bratwurst,
Nathan's All Beef Hot Dogs
Crisp Bacon, Caramelized Onions, Sauteed
Mushrooms, Pickled Jalapenos and Fire Roasted Green
Chiles, Lettuce, Tomatoes, Red Onions, and Pickles
American, Swiss, Cheddar and Pepper Jack Cheese
Split Top Buns and Hoagie Rolls
Baked Beans, Potato Chips & Corn on the Cob
Fresh Baked Cookies and Brownies

SOUTHERN BBQ **\$32** PER PERSON

Garden Salad with Assorted Dressing
Creamy Shredded Coleslaw, Southern Potato Salad
Hickory Smoked Brisket
Char Grilled Bone-In BBQ Chicken
Sweet and Spicy Baked Beans
Seasoned Butter Corn
Smokey Simmered Green Beans
Jalapeno Cheddar Cornbread
Seasonal Fruit Cobbler

LITTLE ITALY **\$28** PER PERSON

Caesar Salad with Grape Tomatoes, Pepperoncini, Red Onions, Black Olives, Artichoke Hearts, Parmesan and Croutons
Cucumber, Onion and Tomato Salad
Penne and Fettuccini Noodles
Slow Simmered Marinara
Creamy Parmesan Alfredo Sauce
Julienned Grilled Chicken Breast
Italian Meatballs
Steamed Broccoli and Cauliflower
Garlic Bread
Tiramisu and Italian Cream Cake

SOUTH OF THE BORDER **\$32** PER PERSON

Southwest Garden Salad with Roasted Corn, Black Beans and Tortilla Strips
Chipotle Ranch and Italian Dressing
Grilled Carne Asada and Chicken Breast
Sauteed Bell Peppers and Onions
Mexican Street Corn
Borracho Beans
Cilantro Lime Rice
Soft Flour and Corn Tortillas
Chili Con Queso and Tortilla Chips
Shredded Lettuce, Sour Cream, Salsa, Pico de Gallo, Cheddar Cheese,
Pickled Jalapenos and Guacamole
Cream filled Churros with Caramel Dip



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Plated Dinner

Served with Freshly Brewed Iced Tea, Regular & Decaffeinated Coffee
Chef's Choice of Starch and Seasonal Vegetables
Warm Rolls and Choice of Dessert

ENTRÉE SELECTIONS

HERB GRILLED CHICKEN BREAST \$34 PER PERSON
Gouda Cream Sauce

CHICKEN MARSALA \$34 PER PERSON
Marsala Demi, Caramelized Onions and Mushrooms

BLACKENED SALMON \$36 PER PERSON
Mango Salsa

BRAISED BEEF SHORT RIB \$38 PER PERSON
Burgundy Reduction

BLACKENED CHICKEN BREAST & WILD GULF SHRIMP \$48 PER PERSON
With a Creole Cream Sauce

BALSAMIC MARINATED DOUBLE CUT PORK CHOP & CHICKEN CUTLET \$44 PER PERSON
With a Marsala Sauce

FLAME GRILLED JUMBO SHRIMP & NY STRIP STEAK \$48 PER PERSON
With a Creamy Garlic Wine Sauce

BALSAMIC MARINATED SIRLOIN \$41 PER PERSON
Brandy Peppercorn

SALAD SELECTIONS

HOUSE SIGNATURE SALAD
Spring Mix in a Cucumber Belt, Shredded Carrots, Cherry Tomatoes, Blackberries, Red Onion and Balsamic Drizzle served with Ranch or Balsamic Vinaigrette

CLASSIC CAESAR SALAD
Baby Romaine w/Garlic Crostini, Cherry Tomatoes, Black Olives, Pepperoncini, Artichoke Hearts, and Parmesan

DESSERT SELECTIONS

CHEESECAKES
New York Cheesecake
New York Chocolate Ganache Cheesecake
Turtle Cheesecake

SPECIALTY CAKES
Red Velvet Cake Carrot Cake
Italian Cream Cake Chocolate Overload Torte

CREAM PIES
Key Lime Pie Strawberries and Cream Pie
Cookies and Cream Pie Lemon Meringue Pie
Banana Cream Pie Coconut Cream Pie



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Dinner Buffet

All Dinner Buffet Selections are served with Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee
Minimum of 30 guests

EL GRANDE FIESTA

\$40
PER PERSON

Southwest Garden Salad with Roasted Corn and Black Beans with Tortilla Chips
Chipotle Ranch and Italian Dressing
Green Chili Chicken Enchiladas
Grilled Carene Asada and Chicken Breast
Sauteed Bell Peppers and Onions
Corn Tortillas, Flour Tortillas and Tortilla Chips
Chile Con Queso
Shredded Lettuce, Sour Cream, Salsa, Pico de Gallo, Cheddar Cheese, Pickled Jalapenos and Guacamole,
Borracho Beans, Cilantro Lime Rice,
Mexican Street Corn
Cream Filled Churros and Sopapillas with Honey

THE TUSCAN VILLA

\$38
PER PERSON

Caesar Salad with Grape Tomatoes, Pepperoncini, Red Onions, Black Olives, Artichoke Hearts, Parmesan and Croutons
Caprese Salad
Penne and Fettuccini Noodles
Tuscan Roasted Chicken
Italian Meatballs
Italian Sausage and Peppers
Slow Simmered Marinara
Creamy Parmesan Alfredo Sauce
Fingerling Potatoes
Steamed Broccoli and Cauliflower
Garlic Bread
Tiramisu and Italian Cream Cake

SOUTHERN COMFORT BBQ

\$44
PER PERSON

Garden Salad with Assorted Dressing
Creamy Shredded Coleslaw
Red Skin Potato Salad
Glazed Baby Back Ribs
Hickory Smoked Brisket
Char Grilled Bone-In BBQ Chicken
Sweet and Spicy Baked Beans
Corn on the Cob
Smokey Simmered Green Beans
Crispy Fried Okra
Jalapeno Cheddar Cornbread
Seasonal Cobbler

THE CHAMPION

\$40
PER PERSON

Garden Salad Bowl with Assorted Dressing
Bowtie Caesar Pasta Salad
Herb Grilled Chicken Breast with Mushroom Burgundy Sauce
Seared Atlantic Salmon with Lemon Tarragon Sauce
Herb Roasted Fingerling Potatoes
Long Grain & Wild Rice Pilaf
Garlic Roasted Asparagus
Steamed Fresh Vegetable Medley
Warm Rolls
Chef's Selection of Desserts

TASTE OF OKLAHOMA

\$36
PER PERSON

Garden Salad Bowl with Assorted Dressing
Cucumber, Onion and Tomato Salad
Meatloaf with Smokey Tomato Demi
Hand Breaded Fried Chicken
Grilled Corn on the Cob
Fried Okra
Slow Simmered Green Beans with Bacon
Sweet Cream Mashed Potatoes
Warm Rolls
Peach and Cherry Cobbler



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Hors d'oeuvres Selections

Minimum 25 Pieces; Priced Per Piece

Optional Butler Hand Passed Trays - \$100

COLD SELECTIONS	Per Piece	HOT SELECTIONS	Per Piece
Turkey and Ham Pinwheels	\$3	Popcorn Chicken	\$4
Mini Deli Croissants	\$3	Southwest Egg Rolls	\$4
Hummus Shooters With Pita and Veggie Sticks	\$3	Fried Mac N' Cheese Bites	\$4
Jalapeno Bacon Deviled Eggs	\$3	Mini Quiche	\$4
Tomato Basil Bruschetta	\$4	Buffalo Chicken Skewers	\$5
Prosciutto Wrapped Grilled Asparagus	\$5	Swedish Meatballs	\$5
Smoked Salmon and Dill Cream Cheese Cucumber Cups	\$5	Sweet Chili Chicken Wings	\$5
Shrimp Cocktail Skewers	\$6	Bacon Wrapped Cream Cheese Jalapenos	\$5
Assorted Dessert Shooters	\$5	Chicken and Waffle Skewers	\$5
Assorted Mini Cheesecakes	\$5	Mini Green Chili Flautas	\$5
Assorted Mini Petit Fours	\$5	Mini Cheeseburger Sliders	\$6
		Twice Baked Potato Cups	\$6
		Mini Wellingtons	\$6
		Coconut Shrimp	\$6
		Bacon Wrapped Shrimp	\$7
		Hand Crafted Crab Cakes	\$7
		Pepper and Burgundy Steak Skewers	\$7
		Rosemary Skewered Bacon Wrapped Scallops	\$7



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Reception Displays

Priced Per Person with 30 Guest Minimum
\$100 Attendant Fee per 100 guests

CRUDITÉ DISPLAY	\$9 PER PERSON	FINE CHEESE DISPLAY	\$14 PER PERSON
Assortment of Raw and Grilled Vegetables with House Made Ranch Dip and Hummus		Artisanal and Domestic Cheeses with Crackers and Crostini	
TRIO DIP DISPLAY	\$11 PER PERSON	GRAND CHARCUTERIE DISPLAY	\$16 PER PERSON
Salsa, Ranch, and Hummus with Tortilla Chips, House Made Potato Chips and Pita Bread		Curated Cheeses, Cured Meats, Olives, Pickled Vegetables and Breads	
SEASONAL FRESH FRUIT DISPLAY	\$12 PER PERSON	DELECTABLE DESSERT DISPLAY	\$16 PER PERSON
Fresh Fruit and Berries Sliced and served with Honey Yogurt Dip		Chef's Choice Assorted Mini Desserts and Cakes	

Carving Stations

40 Person Minimum for Stations (\$100 additional for groups less than 40)
Attendant Fee of \$100 per Carving Station. All Served with Fresh Warm Rolls.

HERB ROASTED TURKEY	\$14 PER PERSON	SMOKED BBQ BRISKET	\$18 PER PERSON
With Scratch Gravy and Cranberry Sauce			
BLACK FORREST HAM	\$16 PER PERSON	ROSEMARY ROASTED PRIME RIB	\$20 PER PERSON
With Spicy Pineapple Glaze and Dijon Mustard		With Au Jus and Horseradish Cream Sauce	
HERB ROASTED PORK LOIN	\$12 PER PERSON		
With Apple Fennel Demi			



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Stations

Price Per Person 30 Guest Minimum
\$100 Attendant Fee per 100 guests

MASHED POTATO STATION

\$12
PER PERSON

Mashed Potatoes Topped w/Chef's Choice of Meats, Cheeses and Vegetable

PASTA ACTION STATION

\$14
PER PERSON

Sauteed to Order Custom Pasta Bowls includes an Assortment of Fresh Vegetables, Pasta, Meats, Sauces and Cheeses

MAC AND CHEESE STATION

\$14
PER PERSON

Smoked Gouda Mac N' Cheese, topped w/Sauteed to order Chef's Selection of Meats and Veggies

MEXICAN STREET TACO STATION

\$16
PER PERSON

Custom built Petit tacos including Carne Asada, Spicy Grilled Chicken, Fire Roasted Red Salsa, Salsa Verde, Cilantro, Onions, Limes, Southwest Slaw, Diced Tomatoes, Jalapenos, Shredded Lettuce, Queso Fresco and Cheddar Cheese

BANANA FOSTERS FLAMBE STATION

\$14
PER PERSON

Waffles, Ice Cream, and Cake Chunks Topped with Classic Grand Marnier



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Beverage Selections

Bartender Fees of \$100.00 for 2 hours and \$25 for each additional hours (\$500 Minimum per bar, 1 bar services 100 guests).

PREMIUM BRAND

\$9 HOST
\$10 CASH

Tito's Vodka
Beefeater
Captain Morgan Rum
1800 Silver
Jack Daniels Whiskey
Jim Beam
Dewars
Hennessy
Baileys
Disaronno
Grand Marnier

DOMESTIC BEER

\$5 HOST
\$6 CASH

Budweiser
Bud Light
Coors Light
Michelob Ultra

IMPORT BEER

\$6 HOST
\$7 CASH

Blue Moon
Corona
Shiner Bock

SUPREME BRAND

\$11 HOST
\$12 CASH

Grey Goose
Bombay
Bacardi Rum
Patron Tequila
Crown Royal
Makers Mark
Johnny Walker Black Label
Courvoisier

HOUSE WINE

\$7 HOST
\$8 CASH

Chardonay
Merlot
Cabernet
White Zinfandel

PRICES ARE PER DRINK
HOST BAR SUBJECT TO SERVICE CHARGE AND SALES TAX



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