

BREAKFAST PACKAGES

We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets of fewer than 12 guests. Pricing is per guest unless noted otherwise.

FUEL UP BREAKFAST // \$15

sliced fruit, mixed berries, almond oat granola Greek yogurt, almonds orange juice, coffee, tea

CONTINENTAL BREAKFAST // \$17

selection of house scones and muffins, assorted bagels seasonal whole fruit or fresh sliced melon orange juice, coffee, tea

WEST VILLAGE BREAKFAST BUFFET // \$23

scrambled whole eggs or egg whites buttermilk pancakes or waffles crispy bacon or breakfast sausage selection of house scones and muffins, assorted bagels, white, wheat, and rye toast orange juice, coffee, tea

MAIN STREET BREAKFAST BUFFET // \$28

scrambled whole eggs or egg whites buttermilk pancakes or waffles crispy bacon or breakfast sausage crispy breakfast potatoes vanilla lemon yogurt with almond oat granola and honey selection of house scones and muffins, seasonal fruit assorted bagels, white, wheat, and rye toast orange juice, coffee, tea

BOXED BREAKFAST TO-GO // \$17

egg and cheese sandwich on a brioche bun, mixed fruit, bottled water, coffee, or tea
// add crispy bacon or breakfast sausage for \$3





BREAKFAST ENHANCEMENTS

We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets of fewer than 12 guests. Pricing is per guest unless noted otherwise.

VANILLA LEMON YOGURT // \$5

almond oat granola, honey, sunflower seeds

CHEDDAR GRITS // \$4

aged cheddar, herbs

STEEL CUT OATMEAL // \$5

candied pecans, seasonal fruit jam

SLICED FRUIT // \$3

SCRAMBLED EGGS OR EGG WHITES // \$4

// add cheese to eggs for \$1

BUTTERMILK PANCAKES // \$5

whipped butter, maple syrup

SCALLION BISCUITS // \$4

whipped butter, assorted jams

CRISPY BACON OR BREAKFAST SAUSAGE // \$4

CRISPY BREAKFAST POTATOES // \$4 SMOKED SALMON AND BAGELS PLATTER // \$10

cucumbers, shaved onions, capers, basil, scallion and plain cream cheese

BREAKFAST SANDWICH // \$10

house sausage or bacon, scrambled eggs, cheddar, on a potato bun

SMOKED SALMON BAGEL SANDWICHES // \$10

scallion cream cheese, capers, basil, pickled onions, fresh dill

AVOCADO TOAST // \$6

whole wheat toast, farm greens, cucumber, sunflower seeds, green goddess vinaigrette

BREAKFAST HASH // \$6

potatoes, onions, peppers
// add smoked pork shoulder for \$2

BISCUITS AND GRAVY // \$8

scallion biscuits, pork sausage gravy or chicken jalapeño sausage gravy

ASSORTED SCONES AND MUFFINS // \$20 per dozen





BREAK MENUS

Pricing is per guest unless noted otherwise.

BREAK PACKAGES

Served for two hours.

REFUEL // \$9

sliced fruit, almond oat fruit granola, Greek yogurt, mixed berries

REFRESH // \$12

seasonal vegetable crudité, chickpea hummus, buttermilk ranch dressing, everything crackers

SALTY SNACK // \$10

choice of ranch, green chile, BBQ, salt and vinegar, or everything spice popcorn, spiced nuts, assorted bagged chips

SMOKED SALMON PLATTER // \$9

chopped egg, capers, pickled onions, basil, cream cheese, everything and plain bagels

CURED MEATS AND CRAFT CHEESES // \$16

house cured meats, quality sourced cheese, house condiments, assorted crackers, grilled bread

MILK AND COOKIES // \$8

assorted house cookies, whole, nonfat, or soy milk

OKC CHEESE BREAK // \$14

artisan cheese, dried fruit, honey, mixed nuts, everything crackers

DIPS AND SMEARS // \$12

pimento cheese, chickpea hummus, artichoke dip, everything crackers

BEVERAGE OPTIONS

Covers up to eight hours of event time.

OPTION ONE // \$6

coffee, hot tea, water

OPTION TWO // \$8

coffee, hot tea, bottled water

OPTION THREE // \$12

coffee, hot tea, soft drinks, bottled water

OPTION FOUR // \$15

coffee, hot tea, soft drinks, bottled still water, sparkling water





WORKING LUNCH BUFFETS

Includes coffee, iced tea, and rolls. We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets fewer than 12 guests. Pricing is per guest unless noted otherwise.

SOUP AND SALAD LIGHT LUNCH // \$25

two seasonal soups, choice of mixed greens or kale salad choice of two proteins: grilled chicken breast, spit-roasted chicken salad, sautéed shrimp, or smoked salmon assorted mini desserts

MARY EDDY'S DIY LUNCH // \$32

Build Your Own Salad assortment of chopped kale, romaine and baby spinach, selection of grilled chicken, cheeses, fresh and seasonal veggies, mixed berries, nuts, seeds, chef's choice dressing and vinaigrette, assorted mini desserts

Build Your Own Sammy assortment of deli meats, variety of breads and cheeses, fresh and seasonal veggies, traditional accompaniments, assorted mini desserts

OKC SAMMYS // \$18 plattered or \$20 boxed

choice of two sandwiches served with sliced fruit, assorted bagged chips, assorted cookies, bottled water // add a sandwhich option for \$3

Roasted Veggie lemon dill hummus, cucumber, spinach, roasted vegetables, feta, on brioche bread

Roasted Turkey Breast avocado, cucumber, bacon, shredded lettuce, lemon aioli, on seeded bun

Roasted Chicken Salad herb dressing, celery, onions, dried cranberries, toasted pecans, on potato bun

Fried Chicken lemon aioli, mustard greens, pickled onions, on potato bread

OKC Hot Fried Chicken green chiles, ranch, agave pickles, cilantro, on potato bun

Cuban roasted pork, ham, mustard, pickles, Swiss cheese, on Cuban bread

Rosemary Rubbed Pork olive tapenade, pesto aioli, arugula, provolone, on brioche bread

Pastrami horseradish, cheddar, mustard aioli, pickles, on seeded bun

Italian cured meats, provolone, mustard, shredded lettuce, herb vinaigrette, on a hoagie roll

LUNCH BUFFET ENHANCEMENTS

DIPS AND SMEARS // \$8

chickpea hummus, artichoke dip, pimento cheese, grilled bread, crackers

SMOKED SALMON PLATTER // \$9

chopped egg, capers, pickled onions, basil, cream cheese, everything and plain bagels

ROASTED CHICKEN SALAD // \$8

herb dressing, celery, onions, dried cranberries, toasted pecans

CURED MEATS AND CRAFT CHEESE // \$12

house cured meats, artisan cheese, house condiments, assorted crackers, grilled bread

VEGETABLE CRUDITES // \$10

seasonal vegetable crudité, chickpea hummus, pimento cheese, chef's choice dressing, assorted crackers

POTATO SALAD // \$5

yellow mustard, mayo, celery, onion, pickles

PASTA SALAD // \$5

mozzarella, salami, olives, roasted peppers, Italian herb vinaigrette

MAC AND CHEESE // \$5

five cheese sauce, Ritz cracker crumble

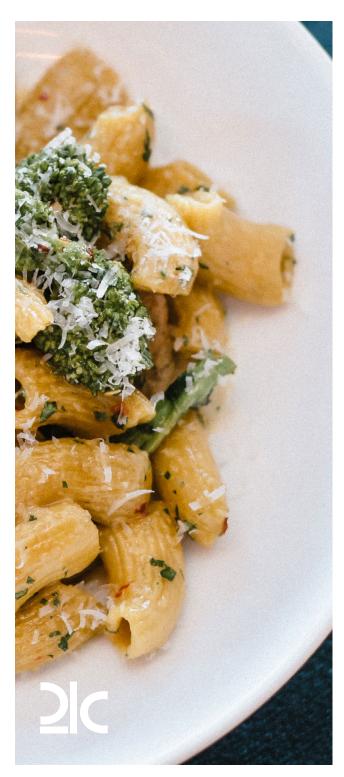
BUILD YOUR OWN BAKED POTATO BAR // \$8

bacon, scallions, whipped butter, cheddar, sour cream // add chili for \$2

SHRIMP COCKTAIL PLATTER // \$12

Bloody Mary cocktail sauce, Old Bay aioli, lemon wedges





SPRING AND SUMMER SIT-DOWN LUNCH

Includes coffee, iced tea, and rolls.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Corn Chowder sweet potato, peppers, onions, crispy hominy White Bean and Country Ham wilted spinach, potatoes, black pepper

Loaded Baked Potato bacon, cheddar, sour cream, scallions **Roasted Summer Tomato** roasted garlic, croutons, basil **Chilled Tomato and Cucumber Gazpacho** cilantro, jalapeño, corn chips

SALADS

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Mixed Greens ranch, radish, croutons, cheddar, cucumber, cherry tomatoes

Kale honey lemon vinaigrette, pecorino, almond granola, blueberries

Romaine Wedge house bacon, cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Caesar Wedge eggless Caesar dressing, lime, Parmesan, qarlic crunch

Cucumber and Tomato herbed buttermilk dressing, pickled onions, sunflower seeds, avocado

Watermelon and Tomato feta, pickled onions, basil, citrus vinaigrette

ENTRÉES

Roasted Acorn Squash choice of: lemon dill hummus, olive relish, crispy pita; or romesco, cucumbers, shishito peppers, arugula, hazelnuts

Roasted Market Fish or Salmon choice of: charred corn, cornbread, wilted greens, old bay; or stewed white beans and greens, torn bread, charred lemon, salsa verde

Pan Roasted Chicken choice of: warm potato salad, BBQ glaze, corn on the cob; or charred green beans, carrot puree, bacon jam

Grilled Pork Chop choice of: black pepper grits, granny smith apples and herb salad; or roasted summer succotash, creamed corn, cornbread crumble

Braised Beef Brisket choice of: potato puree, bleu cheese, roasted mushrooms, salsa verde; or roasted broccoli, steak sauce, chimichurri, fried shallots

DESSERTS

Assorted Cookies gluten free peanut butter available upon request

Lemon Cheesecake salted caramel
Chocolate Silk Pie lemon curd, chantilly
Brown Butter Cake poppy seed whip, strawberry jam
Banana Pudding Tart house vanilla wafer crumble
Cream Puff s'mores filled

Key Lime Pie toasted meringue

Carrot Cake candied walnuts, cream cheese icing

Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

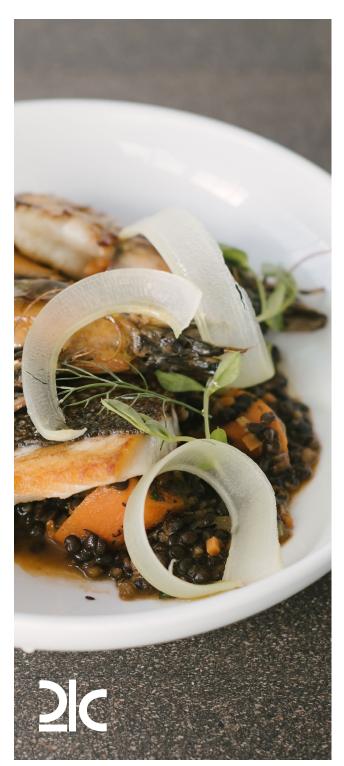
OPTION ONE

\$28 per person

Choice of one soup or salad, one entrée, one dessert **OPTION TWO**

Choice of one soup, one salad, two entrées, two desserts \$36 per person





SPRING AND SUMMER HOT BUFFET LUNCH

Includes coffee, iced tea, and rolls. We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets fewer than 12 guests.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Corn Chowder sweet potato, peppers, onions, crispy hominy White Bean and Country Ham wilted spinach, potatoes, black pepper

Loaded Baked Potato bacon, cheddar, sour cream, scallions **Roasted Summer Tomato** roasted garlic, croutons, basil **Chilled Tomato and Cucumber Gazpacho** cilantro, jalapeño, corn chips

SALADS

Mixed Greens ranch, radish, croutons, cheddar, cucumber, cherry tomatoes

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Romaine Wedge house bacon, cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Cucumber and Tomato herbed buttermilk dressing, pickled onions, sunflower seeds, avocado

Watermelon and Tomato feta, pickled onions, basil, citrus vinaigrette

Caesar Wedge eggless Caesar dressing, lime, Parmesan, garlic crunch

SIDES

Crispy Potatoes green onions, romesco Whipped Potatoes scallions, cheddar, bacon Tomato Braised Collard Greens house bacon, roasted garlic, chili flake

Mac and Cheese five cheese sauce, Ritz cracker crumble Charred Broccoli and Cheese whipped boursin cheese, lemon bread crumbs

Creamy Grits sharp cheddar, black pepper

Roasted Green Beans bacon fat onions, garlic bread crumbs **BBQ Baked Beans** bacon, tomato, molasses

Pasta Salad mozzarella, salami, olives, roasted peppers, Italian herb vinaigrette

ENTRÉES

Roasted Acorn Squash choice of: lemon dill hummus, olive relish, crispy pita; or romesco, cucumbers, shishito peppers, arugula, hazelnuts

Roasted Market Fish or Salmon choice of: charred corn, cornbread, wilted greens, Old Bay; or stewed white beans and greens, torn bread, charred lemon, salsa verde

Pan Roasted Chicken choice of: warm potato salad, BBQ glaze, corn on the cob; or charred green beans, carrot puree, bacon jam

Grilled Pork Chop choice of: black pepper grits, granny smith, apples and herb salad; or roasted summer succotash, creamed corn, cornbread crumble

Braised Beef Brisket choice of: potato puree, bleu cheese, roasted mushrooms, salsa verde; or roasted broccoli, steak sauce, chimichurri, fried shallots

DESSERTS

Assorted Cookies gluten free peanut butter available upon request

Lemon Cheesecake salted caramel **Chocolate Silk Pie** lemon curd, chantilly

Brown Butter Cake poppy seed whip, strawberry jam **Banana Pudding Tart** house vanilla wafer crumble

Cream Puff s'mores filled

Key Lime Pie toasted meringue

Carrot Cake candied walnuts, cream cheese icing

Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one salad, one entrée, one side, one dessert \$30 per person

OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts \$38 per person





FALL AND WINTER SIT-DOWN LUNCH

Includes coffee, iced tea, and rolls.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Loaded Baked Potato bacon, cheddar, scallions Corn Chowder sweet potato, peppers, onions, crispy hominy White Bean and Country Ham wilted spinach, potatoes, black pepper

Roasted Squash puffed rice, sage crème fraîche

SALADS

Mixed Greens buttermilk dressing, charred scallion, radish, cheddar cheese, garlic croutons

Romaine Wedge house bacon, heirloom cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Caesar Wedge eggless Caesar dressing, lime, Parmesan, garlic crunch

ENTRÉES

Roasted Acorn Squash choice of: sweet potato, crispy black-eyed peas, farm greens, apples, goat cheese; or whipped ricotta, roasted beets, farro, mustard greens

Gulf Shrimp black pepper grits, creole sauce, garlic bread, scallion salsa verde

Market Fish or Salmon choice of: white bean puree, roasted fennel and potatoes, lemon-caper sauce; or roasted Brussels sprouts, carrot puree, toasted hazelnuts

Pan Roasted Chicken choice of: roasted root vegetables, veloute, puff pastry; or BBQ baked beans, bacon, cornbread crumble, fried onions

Pork Chop choice of: braised cabbage, potato puree, mustard greens, apple salad; or grits, braised collard greens, bacon jam

Braised Beef Brisket choice of: potato puree, roasted cremini mushrooms, bleu cheese, horseradish; or roasted broccoli, steak sauce, chimichurri, fried shallots

DESSERTS

Assorted Cookies gluten free peanut butter available upon request

Lemon Cheesecake salted caramel, graham crumble Chocolate Silk Pie lemon curd, chantilly Brown Butter Cake poppy seed whip, apple jam Banana Pudding tart house vanilla wafer crumble Key Lime Pie toasted meringue

Pumpkin Cake candied walnuts, cream cheese icing
Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$28 per person

OPTION TWO

Choice of one soup or salad, two entrées, two desserts \$36 per person





FALL AND WINTER BUFFET LUNCH

Includes coffee, iced tea, and rolls. We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets fewer than 12 quests.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Loaded Baked Potato bacon, cheddar, scallions **Corn Chowder** sweet potato, peppers, onions, crispy hominy White Bean and Country Ham wilted spinach, potatoes, black pepper

Roasted Squash puffed wild rice, sage crème fraîche

SALADS

Kale honey lemon vinaigrette, chili flakes, pecorino, almond granola, blueberries

Mixed Greens buttermilk dressing, charred scallion, radish, cheddar cheese, garlic croutons

Romaine Wedge house bacon, heirloom cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Caesar Wedge eggless Caesar dressing, lime, Parmesan, garlic crunch

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

SIDES

Crispy Potatoes green onions, romesco

Whipped Potatoes scallions, cheddar, bacon

Tomato Braised Collard Greens house bacon, roasted garlic, chili flake

Mac and Cheese five cheese sauce, Ritz cracker crumble Charred Broccoli and Cheese whipped boursin cheese, lemon bread crumbs

Creamy Grits sharp cheddar, black pepper

Roasted Green Beans bacon fat onions, garlic bread crumbs Pasta Salad mozzarella, salami, olives, roasted peppers, Italian herb vinaigrette

ENTRÉES

Roasted Acorn Squash choice of: sweet potato, crispy black-eyed peas, farm greens, apples, goat cheese; or whipped ricotta, roasted beets, farro, mustard greens

Gulf Shrimp black pepper grits, creole sauce, garlic bread, scallion salsa verde

Grilled Market Fish or Salmon choice of: butternut squash puree, roasted fennel and potatoes, lemon-caper sauce; or roasted Brussels sprouts, carrot puree, toasted hazelnuts Pan Chop choice of: braised cabbage, potato puree, mustard

greens, apple salad; or grits, braised collard greens, bacon jam Pan Roasted Chicken choice of: roasted root vegetables, veloute, puff pastry; or BBQ baked beans, bacon, cornbread crumble, fried onions

Braised Beef Brisket choice of: potato puree, roasted cremini mushrooms, bleu cheese, horseradish; or roasted broccoli. steak sauce, chimichurri, fried shallots

DESSERTS

Assorted Cookies gluten free peanut butter available

Lemon Cheesecake salted caramel, graham crumble

Chocolate Silk Pie lemon curd, chantilly

Brown Butter Cake poppy seed whip, apple jam

Banana Pudding Tart house vanilla wafer crumble

Key Lime Pie toasted meringue

Pumpkin Cake candied walnuts, cream cheese icing Flourless Chocolate Cake bourbon caramel, whipped cream

BBQ Baked Beans bacon, tomato, molasses

OPTIONS AND PRICING

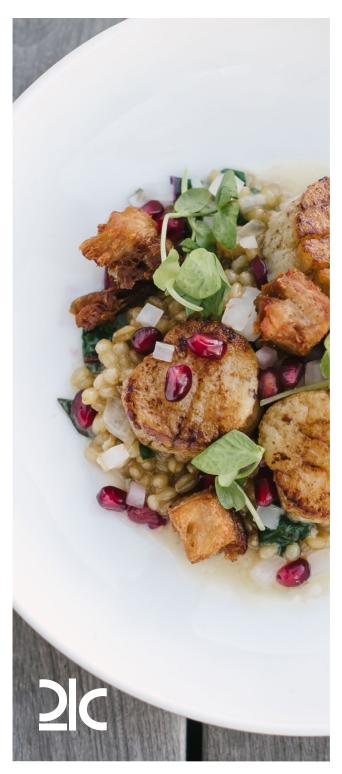
OPTION ONE

Choice of one soup, one salad, one entrée, two salads, two one side, one dessert \$30 per person

OPTION TWO

Choice of one soup, entrées, two sides. two desserts \$38 per person





SPRING AND SUMMER SIT-DOWN DINNER

Includes coffee, iced tea, and rolls.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Corn Chowder sweet potato, peppers, onions, crispy hominy Loaded Baked Potato bacon, cheddar, sour cream, scallions Roasted Summer Tomato roasted garlic, croutons, basil White Bean And Country Ham wilted spinach, potatoes, black pepper

Chilled Tomato and Cucumber pico de gallo, jalapeño, corn chips

SALADS

Mixed Greens scallion vinaigrette, radish, croutons, farmers cheese

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Romaine Wedge house bacon, cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Cucumber and Tomato herbed buttermilk dressing, pickled onions, sunflower seeds, avocado

Watermelon and Tomato feta, pickled onions, basil, citrus vinaigrette

Caesar Wedge eggless Caesar dressing, lime, Parmesan, garlic crunch

ENTRÉES

Roasted Acorn Squash choice of: lemon dill hummus, olive relish, crispy pita; or romesco, cucumbers, shishito peppers, arugula, hazelnuts

Roasted Market Fish or Salmon choice of: charred corn, cornbread, wilted greens, Old Bay; or stewed white beans and greens, torn bread, charred lemon, salsa verde

Pan Roasted Chicken choice of: warm potato salad, BBQ glaze, corn on the cob; or charred green beans, carrot puree, bacon jam

Grilled Pork Chop choice of: black pepper grits, granny smith apples and herb salad; or roasted summer succotash, creamed corn, cornbread crumble

Braised Beef Brisket choice of: potato puree, bleu cheese, roasted mushrooms, salsa verde; or roasted broccoli, steak sauce. chimichurri, fried shallots

DESSERTS

Assorted Cookies

Lemon Cheesecake salted caramel
Chocolate Silk Pie lemon curd, chantilly
Brown Butter Cake poppy seed whip, strawberry jam
Banana Pudding Tart house vanilla wafer crumble
Cream Puff marshmallow filled, chocolate sauce
Key Lime Pie toasted meringue, graham cracker crust
Carrot Cake candied walnuts, cream cheese icing
Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$54 per person

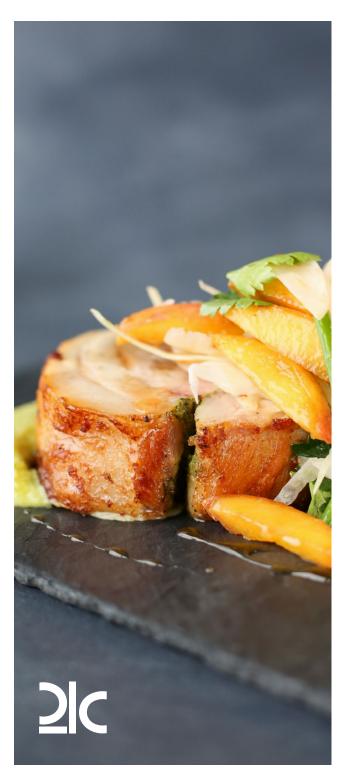
OPTION TWO

Choice of two soups or salads, three entrées, two desserts \$62 per person

OPTION THREE

Choice of three soups or salads, three entrées, three desserts \$75 per person





SPRING AND SUMMER HOT BUFFET DINNER

Includes coffee, iced tea, and rolls. We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets fewer than 12 guests.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Corn Chowder sweet potato, peppers, onions, crispy hominy White Bean and Country Ham wilted spinach, potatoes, black pepper

Loaded Baked Potato bacon, cheddar, sour cream, scallions **Roasted Summer Tomato** roasted garlic, croutons, basil **Chilled Tomato and Cucumber** pico de gallo, jalapeño, corn chips

SALADS

Mixed Greens scallion vinaigrette, radish, croutons, farmers cheese

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Romaine Wedge house bacon, cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Cucumber and Tomato buttermilk-herb dressing, pickled onions, sunflower seeds, avocado

Watermelon and Tomato feta, pickled onions, basil, citrus vinaigrette

SIDES

Crispy Potatoes green onions, romesco Whipped Potatoes scallions, cheddar, bacon Tomato Braised Collard Greens house bacon, roasted garlic, chili flake

Mac and Cheese five cheese sauce, Ritz cracker crumble Charred Broccoli and Cheese whipped boursin cheese, lemon bread crumbs

Creamy Grits sharp cheddar, black pepper

Roasted Green Beans bacon fat onions, garlic bread crumbs **Pasta Salad** mozzarella, salami, olives, roasted peppers, Italian herb vinaigrette

BBQ Baked Beans bacon, tomato, molasses

ENTRÉES

Roasted Acorn Squash choice of: lemon dill hummus, olive relish, crispy pita; or romesco, cucumbers, shishito peppers, arugula, hazelnuts

Roasted Market Fish or Salmon choice of: charred corn, cornbread, wilted greens, Old Bay; or stewed white beans and greens, torn bread, charred lemon, salsa verde

Pan Roasted Chicken choice of: warm potato salad, BBQ glaze, corn on the cob; or charred green beans, carrot puree, bacon jam

Grilled Pork Chop choice of: black pepper grits, granny smith apples and herb salad; or roasted summer succotash, creamed corn, cornbread crumble

Braised Beef Brisket choice of: potato puree, bleu cheese, roasted mushrooms, salsa verde; or roasted broccoli, steak sauce, chimichurri, fried shallots

DESSERTS

Assorted Cookies gluten free peanut butter available upon request

Lemon Cheesecake salted caramel
Chocolate Silk Pie lemon curd, chantilly
Brown Butter Cake poppy seed whip, strawberry jam
Banana Pudding Tart house vanilla wafer crumble
Cream Puff marshmallow filled, chocolate sauce
Key Lime Tart toasted meringue graham cracker crust
Carrot Cake candied walnuts, cream cheese icing
Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

OPTION ONE
Choice of one soup, or salad, one side, one entrée, one dessert

\$58 per person

OPTION TWO
Choice of one soup, two salads, two entrées, two sides, one dessert
\$69 per person





FALL AND WINTER SIT-DOWN DINNER

Includes coffee, iced tea, and rolls.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Loaded Baked Potato bacon, cheddar, scallions White Bean and Country Ham wilted spinach, potatoes, black pepper

Corn Chowder sweet potato, peppers, onions, crispy hominy **Roasted Squash** puffed rice, sage, crème fraîche

SALADS

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Mixed Greens buttermilk dressing, charred scallion, radish, cheddar cheese, garlic croutons

Romaine Wedge house bacon, heirloom cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Caesar Wedge eggless Caesar dressing, lime, Parmesan, garlic crunch

ENTRÉES

Roasted Acorn Squash choice: of sweet potato hummus, black eyed peas, swiss chard, goat cheese; or roasted garlic and Parmesan polenta, stewed peppers and onions, pine nuts **Gulf Shrimp** black pepper grits, creole sauce, torn bread, scallion salsa verde

Grilled Market Fish or Salmon choice of: butternut squash puree, roasted fennel and potatoes, lemon-caper sauce; or roasted Brussels sprouts, carrot puree, toasted hazelnuts

Pan Roasted Chicken choice of: roasted root vegetables, veloute, puff pastry; or BBQ baked beans, bacon, cornbread crumble, fried onions

Roasted Pork Chop choice of: braised cabbage, potato puree, mustard greens, apple salad; or grits, braised collard greens, bacon jam

Grilled New York Strip or Filet Mignon choice of: potato puree, roasted cremini mushrooms, bleu cheese, horseradish; or roasted broccolini, steak sauce, chimichurri, fried leeks Braised Beef Brisket choice of: potato puree, roasted cremini mushrooms, bleu cheese, horseradish; or roasted broccoli, steak sauce, chimichurri, fried leeks

DESSERTS

Assorted Cookies

Lemon Cheesecake salted caramel, graham crumble
Chocolate Silk Pie lemon curd, chantilly
Brown Butter Cake poppy seed whip, apple jam
Banana Pudding Tart house vanilla wafer crumble
Key Lime Pie toasted meringue, graham cracker crust
Pumpkin Cake candied walnuts, cream cheese icing
Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$54 per person

OPTION TWO

Choice of two soups or salads, three entrées, two desserts \$62 per person

OPTION THREE

Choice of three soups or salads, three entrées, three desserts \$75 per person





FALL AND WINTER HOT BUFFET DINNER

Includes coffee, iced tea, and rolls. We politely request a minimum of 12 guests for all buffets. A set-up fee of \$150 will be applied to buffets fewer than 12 guests.

SOUPS

Roasted Chicken Noodle egg noodles, fine herbs Loaded Baked Potato bacon, cheddar, scallions Corn Chowder sweet potato, peppers, onions, crispy hominy White Bean and Country Ham wilted spinach, potatoes, black pepper

Roasted Squash puffed rice, sage, crème fraîche

SALADS

Kale honey lemon vinaigrette, chili flakes, pecorino, almond granola, blueberries

Mixed Greens buttermilk dressing, charred scallion, radish, cheddar cheese, garlic croutons

Romaine Wedge house bacon, heirloom cherry tomatoes, bleu cheese vinaigrette, lemon bread crumbs

Spinach Salad goat cheese, blackberries, pecans, citrus vinaigrette

Caesar Wedge eggless Caesar dressing, lime, Parmesan, garlic crunch

SIDES

Crispy Potatoes green onions, romesco

Whipped Potatoes scallions, cheddar, bacon

Tomato Braised Collard Greens house bacon, roasted garlic, chili flake

Mac and Cheese five cheese sauce, Ritz cracker crumble Charred Broccoli and Cheese whipped boursin cheese, lemon bread crumbs

Creamy Grits sharp cheddar, black pepper

Roasted Green Beans bacon fat onions, garlic bread crumbs **BBQ Baked Beans** bacon, tomato, molasses

Pasta Salad mozzarella, salami, olives, roasted peppers, Italian herb vinaigrette

ENTRÉES

Roasted Cauliflower Steak choice of: sweet potato hummus, black eyed peas, swiss chard, goat cheese; or roasted garlic and Parmesan polenta, stewed peppers and onions, pine nuts

Gulf Shrimp black pepper grits, creole sauce, torn bread, scallion salsa verde

Grilled Market Fish or Salmon choice of: butternut squash puree, roasted fennel and potatoes, lemon-caper sauce; or roasted Brussels sprouts, carrot puree, toasted hazelnuts Pan Roasted Chicken choice of: roasted root vegetables, veloute, puff pastry; or BBQ baked beans, bacon, cornbread crumble, fried onions

Roasted Pork Chop choice of: braised cabbage, potato puree, mustard greens, apple salad; or grits, braised collard greens, bacon jam

Grilled New York Strip or Filet Mignon choice of: potato puree, roasted cremini mushrooms, bleu cheese, horseradish; or roasted broccolini, steak sauce, chimichurri, fried leeks **Braised Beef Brisket** choice of: potato puree, roasted cremini mushrooms, bleu cheese, horseradish; or roasted broccoli, steak sauce, chimichurri, fried leeks

DESSERTS

Assorted Cookies

Lemon Cheesecake salted caramel, graham crumble Chocolate Silk Pie lemon curd, chantilly Brown Butter Cake poppy seed whip, apple jam Banana Pudding Tart house vanilla wafer crumble

Key Lime Pie toasted meringue, graham cracker crust **Pumpkin Cake** candied walnuts, cream cheese icing

Flourless Chocolate Cake bourbon caramel, whipped cream

OPTIONS AND PRICING

OPTION ONE OPTION TWO

Choice of one soup, or salad, one side, one entrée, one dessert \$58 per person

Choice of one soup, two salads, two entrées, two sides, one dessert \$69 per person





RECEPTION CANAPÉS

Choice of three canapés for \$15 per guest or four canapés at \$20 per guest. Passed for up to 45 minutes.

HOT

Mini Baked Potatoes bacon, cheddar, sour cream
Fried Risotto Balls romesco, feta, green onion
Crispy Smashed Potatoes bacon, bleu cheese, crispy leeks
Crispy Artichoke Hearts lemon-caper aioli
Hushpuppies bacon, corn, charred jalapeño aioli
// add lump crab meat for \$2 per guest

Fried Chicken Bites choice of: OKC hot style, green chilies, pickles; or truffle, ranch, caviar, chives

Meatballs tomato aioli, Parmesan, basil, garlic bread **Mini Cuban Sandwiches** ham, roast pork, swiss, mustard, pickles

Mini Grilled Cheese Sandwiches pimento cheese, bacon jam

Grilled Chicken Skewers choice of: Thai herbs, ginger-garlic glaze; or jerk spice, pineapple reduction, mint

COLD

Gougeres choice of: smoked salmon, dill, lemon; or whipped goat cheese, chives

Marinated Artichoke Hearts salsa verde, pink peppercorn Grilled And Chilled Shrimp Skewers Old Bay aioli, salsa verde

Marinated Shrimp/Chicken Lettuce Wraps shishito peppers, scallion, lime, cilantro, crispy garlic Watermelon Bites whipped feta, mint, lemon zest Blue Crab Fingers citrus salsa verde (seasonal) Deviled Eggs choice of: BBQ spice, crispy black-eyed peas; or pickle relish, paprika, mustard

Melon Skewers mozzarella, basil, prosciutto **Assorted Savory Phyllo Tarts** chef's choice of seasonal ingredients





STATIONED SNACKS

Two hour service is provided for stationed items. Pricing is per guest unless noted otherwise.

SHRIMP COCKTAIL PARTY // \$12

Bloody Mary cocktail sauce, lemon wedges

ARTISAN CHEESE // \$12

selection of local and sourced cheeses, seasonal relish, pickles, crackers, accoutrements

MEATS/RELISH/CHEESE // \$15

selection of artisan cured meats and cheeses, house pickles, toasted bread, assorted crackers

DIPS AND SMEARS // \$16

chickpea hummus, pimento cheese, artichoke dip, assorted crackers, grilled bread

VEGETABLE CRUDITES // \$12

seasonal vegetable crudité, chickpea hummus, pimento cheese, green goddess dressing, assorted crackers

SLIDER BAR // \$20

Choice of two sliders and one side; served on a brioche bun

Al Pastor Rubbed Rubbed Pork Shoulder cilantro salsa verde, pickled onion

Fried Chicken pickle relish, mayo, cheddar, style choice of: original, OKC hot, or buffalo

Mini Burgers/Veggie Burgers choice of: special sauce, cheddar, pickles; or horseradish, cheddar, steak sauce, pickles

// add bacon for \$2

Smoked Brisket green chile BBQ, pickled jalapeño, queso **Mini Coney Hot Dogs** mustard, onions, chili, shredded cheese

CARVING STATION // \$20 + \$75 per attendant

Choice of one: rolls included

Prime Rib salsa verde, horseradish crème, au jus Smoked Whole Brisket assorted BBQ sauces, pickles Al Pastor Rubbed Pork Shoulder cilantro salsa verde, pickled onion, corn tortillas

Italian Herb And Garlic Roasted Pork Shoulder tomato jam, salsa verde

Smoked Turkey Breast Carolina mustard bbq, pickles, white bread

Pork Belly Porchetta garlic pork sausage stuffed, pork jus, citrus gremolata

Whole Stuffed Suckling Pig // \$300 for first, \$170 each additional pig

SIDES // \$7

Crispy Potatoes green onions, romesco Whipped Potatoes scallions, cheddar, bacon Tomato Braised Collard Greens house bacon, roasted garlic, chili flake

Mac and Cheese five cheese sauce, Ritz cracker crumble BBQ Baked Beans bacon, tomato, molasses

Charred Broccoli and Cheese whipped boursin cheese, lemon bread crumbs

Creamy Grits sharp cheddar, black pepper **Roasted Green Beans** bacon fat onions, garlic bread crumbs

SWEETS // \$8

Assorted Cookies gluten free peanut butter available upon request

Lemon Cheesecake salted caramel, graham crust Chocolate Silk Pie lemon curd, chantilly Brown Butter Cake poppy seed whip, strawberry jam Banana Pudding Tart house vanilla wafer crumble Key Lime Pie toasted meringue, graham cracker crust Carrot Cake candied walnuts, cream cheese icing Flourless Chocolate Cake bourbon caramel, whipped cream





HOSTED AND CASH BARS

Cash bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests. Premium selections and specialty cocktails are available upon request.

ON CONSUMPTION BAR

WELL BAR

\$7 Liquor Finlandia Vodka, New Amsterdam Gin, Cruzan Rum, Old Forester Bourbon, Famous Grouse Scotch, El Jimador Blanco Tequila

\$40 Wine Sycamore Lane Pinot Grigio, Sycamore Lane Chardonnay, Sycamore Lane Merlot, Sycamore Lane Cabernet Sauvignon, Opera Prima Sparkling Brut

\$4 Domestic Beer Bud Light, Miller High Life

\$6 Import Beer Stella Artois

\$7 Craft Beer Choice of two: Anthem Arjuna, COOP F5 IPA, COOP Native Amber, Full Sail Session Lager, Iron Monk Exit 174 Rye Pale Ale

PREMIUM BAR

\$9 Liquor Tito's Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Dewar's Blended Scotch, El Jimador Reposado Tequila

\$45 Wine Astica Sauvignon Blanc, Guenoc Chardonnay, Guenoc Petite Syrah, Guenoc Cabernet Sauvignon, Veuve du Vernay Sparkling Brut

\$4 Beer Bud Light, Miller High Life

\$6 Import Beer Stella Artois

\$7 Craft Beer Choice of two: Anthem Arjuna, COOP F5 IPA,

COOP Native Amber, Full Sail Session Lager,

Iron Monk Exit 174 Rye Pale Ale

SUPER PREMIUM BAR

\$11 Liquor Grey Goose Vodka, Bombay Sapphire Gin, Kirk & Sweeney 12yr Rum, Woodford Reserve Bourbon, Glenlivet 12yr Single Malt Scotch, Casa Noble Crystal Tequila \$55 Wine Choice of 4 wines: Heinz Eifel "Shine" Riesling (Germany), Kono Sauvignon Blanc (New Zealand), Chateau Ste. Michelle Chardonnay (Columbia Valley, WA), Irony Pinot Noir (California), Tilia Malbec (Argentina), Chateau des Perligues Graves Rouge (Bordeaux, France), Vega Barcelona Cava (Spain)

\$4 Domestic Beer Bud Light, Miller High Life

\$6 Import Beer Stella Artois

\$7 Craft Beer Choice of two: Anthem Arjuna, COOP F5 IPA, COOP Native Amber, Full Sail Session Lager,

Iron Monk Exit 174 Rye Pale Ale

HOURLY BAR PACKAGES

HOUSE BEER AND WINE

\$15 per guest for first hour \$10 per guest for each additional hour

PREMIUM BAR

\$24 per guest for first hour \$16 per guest for each additional hour

WELL BAR

\$20 per guest for first hour \$12 per guest for each additional hour

SUPER PREMIUM BAR

\$26 per guest for first hour

\$18 per guest for each additional hour



900 W Main Street, Oklahoma City, OK 73106 405.982.6900 21cMuseumHotels.com All pricing is subject to a 23% service fee and 8.625% OK state sales tax. Hosted and cash bar pricing subject to local tax of 8.625% for liquor, wine, and beer, in addition to the liquor tax of 13.5%.