

## 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

## MARY EDDY'S

KITCHEN $\times$ LOUNGE


## 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 \$2SHRIMP COCKTAIL PLATTER // \$12
Bloody Mary cocktail sauce, Old Bay aioli, lemon wedges

## MARY EDDY'S

KITCHEN *LOUNGE

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## 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,
garlic 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 | OPTION |
| :---: | :---: |
| Choice of one soup | Choice |
| or salad, one entrée, | one sala |
| one dessert | two des |
| \$28 per person | \$36 per |



## 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

MARY EDDY'S
KITCHEN $\times$ LOUNGE

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## 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 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 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
BBQ Baked Beans bacon, tomato, molasses

## OPTIONS AND PRICING

## OPTION ONE OPTION TWO

Choice of one soup, Choice of one soup,
one salad, one entrée, two salads, two
one side, one dessert entrées, two sides,
\$30 per person 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 | OPTION TWO | OPTION THREE |
| :--- | :--- | :--- |
| Choice of one soup or | Choice of two soups or | Choice of three soups |
| salad, one entrée, | salads, three entrées, | or salads, three |
| one dessert | two desserts | entrées, three desserts |
| \$54 per person | \$62 per person | $\$ 75$ per person |

## MARY EDDY'S <br> KITCHEN $\times$ LOUNGE



## 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 entree,
one dessert
\$58 per person

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

MARY EDDY'S
KITCHEN $\times$ LOUNGE


## 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 OPTION TWO OPTION THREE

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

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

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

MARY EDDY'S
KITCHEN * LOUNGE

900 W Main Street, Oklahoma City, OK $73106 \quad 405.982 .6900 \quad$ 21cOklahomaCity.com All pricing is subject to a $23 \%$ service fee and $8.625 \%$ OK state sales tax.


## 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
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

MARY EDDY'S
KITCHEN * LOUNGE

900 W Main Street, Oklahoma City, OK 73106 405.982.6900 21cOklahomaCity.com All pricing is subject to a $23 \%$ service fee and $8.625 \%$ OK state sales tax.


## 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 aiol
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 seasona
ingredients

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## 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
AI 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 AI 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

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## 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

## 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

## SUPER PREMIUM BAR

\$11 Liquor Grey Goose Vodka, Bombay Sapphire Gin, Kirk \& Sweeney $12 y r$ 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

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## 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


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