



ONEOK FIELD

SPECIAL EVENTS CATERING

MENU

www.tulsadrillers.com/suites

918-574-8347



Breakfast Buffet

*Price per person. Includes Orange Juice & Water
15 person minimum. Does not lower venue minimum.*

Traditional Continental Breakfast **13**

A tray of Assorted Danishes, Assorted Muffins, and Glazed Donuts. Fresh Fruit Tray. (V)

Deluxe Breakfast Buffet **16**

Fluffy scrambled eggs, Skillet Fried Potatoes, Sausage Links, Crispy Bacon, Biscuits & Country Gravy.

Heart Healthy Breakfast **17**

Spinach & Tomato Frittata, Steel-Cut Oatmeal served with Brown Sugar & Raisins on the side. Yogurt, Berry, Granola Parfait. (V) (GF)

Triple Crown **23**

Fluffy Scrambled Eggs, Spinach & Mushrooms Egg Casserole, Meat Lovers- Sausage, Bacon, Ham, Pulled Pork Scrambled Eggs. Served with Sausage Links, Hardwood Smoked Bacon, Skillet Fried Potatoes, Sour cream, Salsa, Fresh Danishes.

Burritos Are Life **17**

Chorizo Sausage Scrambled eggs topped with Cheddar Cheese served with Warm Flour tortillas, Salsa, Black Beans, Skillet Fried Potatoes.

Prices subject to 8.517% sales tax & 18% service charge & 13.5% Alcohol tax
GF= Gluten Free V = Vegetarian



Lunch Buffet

*Price per person. Includes Iced Tea & Water.
15 person minimum. Does not lower venue minimum.*

The ONEOK Combo

22

Turkey BLT Sandwiches (Smoked Turkey Breast, Crispy Bacon, Swiss, Lettuce, Tomatoes Served on Thick Cut Wheatberry Cut in Half. Served with Cheddar Broccoli Soup, Mixed greens salad with all the toppings, Pasta Salad and Freshly Baked Cookies.

Classic Ball Park

24

6 ounces of Ground Beef Grilled to perfection, All Beef Grilled Hot Dogs, Bratwurst with Peppers & Onions and Sauerkraut. Baked Beans, Mustard Potato Salad. Served with all the fixings and Strawberry Short Cake Trifle.

Grilled BBQ Meal

25

Chef Smoked Chicken Breast Smothered in Head Country BBQ Sauce, BBQ Pulled Pork, Brown Sugar Baked Beans, Baked Mac & Cheese, Texas Toast, Pickles, Freshly Baked Cookies

Mexican Fiesta

25

Fajita Chicken, Chopped Smoked Beef, Served with Peppers & Onions, Mexican Rice, Fire roasted Black Bean and Corn. Served with Sour Cream, Pico de Gallo, Shredded Lettuce, Flour Tortillas, Freshly Baked Cookies.

Roasted Chicken

24

Roasted Chicken topped with Lemon Caper Butter, Served with Wild Rice, Mixed Vegetables, Dinner Rolls, and Freshly Baked Cookies.

Build Your Own Sandwich Bar

22

Build your own sandwich the way you like to. Turkey, Roast Beef, Ham served with Hoagie Rolls. Topping to include Lettuce, tomato, onion, pickles, Banana Peppers, Jalapenos, Sliced Olives, Mayo, Mustard. Served with Freshly Baked Cookies and Whole Fruit.

Add Grilled Chicken Breast \$3 Per Person.

Appetizers

Price per 10 people

Creamy Spinach Artichoke Dip 38

Creamy Spinach Artichoke Dip Sautéed Spinach, Onions, Tomatoes and Artichokes blended in a Rich Cream Cheese & served with Toasted Pita Bread. (V)

Buffalo Wings 41

Thirty Deep Fried Chicken Wings tossed in Traditional Buffalo Sauce served with Bleu Cheese Dressing, Ranch Dressing & Celery Sticks.

Swedish Meatballs 40

Thirty Savory Meatballs Cooked Brown Gravy, Sour Cream & Dill.

Vegetable Egg Rolls 37

Thirty Served with Thai Sweet Chili Sauces.

Tomato Mozzarella Bruschetta 30

Diced Roma Tomatoes Fresh Mozzarella & Basil Chiffonade Lightly tossed in Olive Oil. Served with Garlic Crostini. (V)

Grilled Vegetable Tray 48

Marinated in Balsamic Dressing. Grilled Zucchini, Yellow Squash, Asparagus, Sweet Peppers. (V)

Chicken Satay with Spicy Peanut Sauce 38

Twenty Grilled Chicken Breast Skewers. (GF)

Bacon Wrapped Shrimp 66

Twenty Jumbo Shrimp wrapped in Bacon & Drizzled with Sweet BBQ Sauce. (GF)

Boursin Stuffed Mushrooms 35

Thirty Fresh Mushrooms Stuffed with Boursin Cheese topped with Fresh Parmesan Cheese. (GF)

Fried Mozzarella 45

30 Fried Mozzarella wedges served with Warm Marinara and Ranch Dip.

Dinner Buffet

Includes Mixed Greens Salad with Garden Fresh Toppings, and choice of Salad Dressing, Freshly Baked Rolls, Butter, Ice Tea & Water.

Entrée selections are priced per person.

20 person minimum. Does not over-ride venue minimum.

Build Your Own Pasta Bar **36**

Freshly cooked Penne served with your Marinara, Alfredo Sauce, Meatballs, Sliced Grilled Chicken Breast, Sundried tomatoes, Parmesan cheese, Bacon Bits, Cooked Mushrooms, Roasted Garlic Served with Garlic Bread.

Stuffed Chicken Breast **38**

Bone-In Chicken Breast Stuffed with Cream Cheese and Fresh Herbs served with an Herb Jus. Served with Garlic Mashed Potatoes & Squash Medley.

Chicken Marsala **38**

Chicken Breast Cooked Wild Mushrooms in a Rich Marsala Cream Sauce. Served with Roasted Fingerling Potatoes and Sautéed Green Beans.

Pork Chops with Peach-Cranberry Glaze **36**

Grilled Pork Chops topped with Sweet & Tangy Peach-Cranberry Glaze. Served with Wild Rice & Roasted Carrots.

Pork Loin with Herb Jus **36**

Tender & Juicy Pork Loin served with Herb Jus. Served with Poblano Cornbread Stuffing and Squash Medley.

Grilled Sirloin **48**

Marinated & Grilled 6 oz Sirloin Steak topped with Herb Butter. Served with Garlic Mashed Potatoes and Roasted Carrots.

Roasted Lemon and Herb Salmon **47**

6 oz Salmon Roasted with Fresh Herbs and Lemon Butter. Served with Wild Rice & Sautéed Green Beans.

BBQ Dinner **40**

House Smoked Pulled Pork and BBQ Chopped Beef served with Loaded Baked Potato Mash, Cole Slaw, Baked Beans, & Head Country BBQ Sauce.

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Buffet Side Dishes

Add a Additional side to any meal for \$4 per Person

Garlic Mashed Potatoes (V)

Herb Roasted Fingerling Potatoes (GF) (V)

Long Grain & Wild Rice

Grilled Asparagus (GF) (V)

Sautéed Green Beans (GF) (V)

Roasted Carrots (GF) (V)

Roasted Squash, Zucchini, and Onions

Loaded Baked Mashed Potatoes

Creamy Cole Slaw

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Desserts

Assorted Cookies	16 per dozen
Freshly Baked Hot Cobbler <i>Apple, Blackberry, Strawberry, Peach or Cherry</i>	50 serves 20
Chocolate Fudge Brownies	25 per dozen
Blondies	25 per dozen
Creamy Cheesecake w/Strawberry Sauce	7 per slice
Chocolate Fudge Cake	8 per slice
Red Velvet w/ Cream Cheese Icing	8 per slice
Lemon Italian Cream Cake	9 per slice

Additional service fee: If you chose to bring a cake into the facility there will be a \$2 per person fee. The cake will be cut and served by ONEOK Staff. This fee will include Cake cutting, plates and forks per person. (Gluten Free and Sugar-free Desserts are available upon request. Requires two-week notice)



Beverages

There is a \$75 fee per bartender. Groups greater than 100 people requires 2 bartenders

Premier Host or Cashless Bar

Charges Based on Individual Drinks Consumed. ONEOK is a Cashless Facility

House Cocktails	7.50
Premium Cocktail	8.50
Super Premium Cocktail	9.50
House Wine	8.00
Premium Wine	9.00
Domestic Bottle Beer	5.00
Imported Bottle Beer	7.00
Domestic Draft Beer (16 oz)	5.00
Import Draft Beer (16 oz)	7.00

Other Beverages

Coffee / Decaf / Assorted Hot Tea (Air Pot - Serves 10)	29
Bottled Aquafina Water (per bottle)	2
Assorted Pepsi Products (per soda)	2
Beverage Service Per 25 Guest	30

Includes Tea, Lemonade, Water

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