



IN FLIGHT

CATERING SERVICES

DELTA BY MARRIOTT AT THE REED CONFERENCE CENTER



PLATED BREAKFAST SELECTIONS

EXECUTIVE CONTINENTAL

Sliced Seasonal Fresh Fruit,
Assorted Yogurts & Granola,
Assorted Muffins and Pastries,
Dry Cereals, Milk
Bagels & Cream Cheese,
Fruit Preserves,
Choice of Two Chilled Juices,
Freshly Brewed Coffee and
Gourmet Teas.

\$19

THE ON BOARDING

Fluffy Scrambled Eggs,
Choice of Bacon, or Sausage.
Breakfast Potatoes, Biscuits,
Butter and Fruit Preserves,
Choice of Juice and Coffee

\$17

MAYDAY

Hand Dipped French Toast
Warm Maple Syrup,
Fluffy Scrambled Eggs or Poached,
Choice of Bacon or Sausage,
Choice of Juice and Coffee

\$17

747 AIRLINERS

Hot Buttered English Muffins,
Canadian Bacon, poached eggs
Breakfast Potatoes,
Choice of Fresh Juice & Coffee

\$20

THE LAYOVER

8-ounce Sirloin,
Country Style Scrambled Eggs,
Onion and Red Potatoes,
Ranch Biscuits, Butter,
Fruit Preserves,
Choice of Fresh Juice & Coffee

\$19

Above prices are exclusive of 24% taxable service charge and current sales tax of 9.1%



BUFFET BREAKFAST SELECTIONS

FREQUENT FLYER

Fluffy Scrambled Eggs,
Choice of Sausage or Bacon,
Seasonal Fresh Fruit,
Breakfast Potatoes,
Biscuits and Gravy,
Coffee & Gourmet Teas,
Choice of Two Chilled Juices
\$21

THE SKYTRAIN

Toasted flour tortillas topped
with scrambled eggs
sausage or chorizo (made-in-house)
cheddar cheese, Pico de Gallo
Avocado cream and cilantro
Breakfast Potatoes
Seasonal Fresh Fruit
Butter and Fruit Preserves
Coffee & Gourmet Teas
Choice of Two Chilled Juices
\$19
\$4.00 Enhancement for Steak

THE LANDRUN

Fluffy Scrambled Eggs,
Choice of Sausage or Bacon,
Hand Breaded Chicken Fried Steak,
Biscuits and Country Gravy,
Seasonal Fresh Fruit,
Butter and Fruit Preserves,
Coffee & Gourmet Teas,
Choice of Two Chilled Juices,
\$22

THE AVAITOR

Fluffy Scrambled Eggs,
Choice of Sausage or Bacon,
Cinnamon French Toast topped
with powdered sugar and served
with Warm Syrup
Choice of: Cherry, Strawberry or
Blueberry Fruit Topping,
Seasonal Fresh Fruit,
Coffee & Gourmet Teas,
Choice of Two Chilled Juices,
\$24



DINING HALL BOXED LUNCHES

All Boxed Lunches include:

Sandwich, Snack, Fruit, Cookie, Soda & Bottled Water

Roast Beef & Provolone on a Brioche Roll	\$22
Honey Smoked Ham & Swiss on a Hoagies	\$19
Chicken Salad with Apples on Sourdough	\$19
Smoked Turkey & Cheddar on Whole Wheat	\$19
Mediterranean Veggie on Whole Grain	\$19

Gluten Free Wraps Available on Request

Choose ONE in each of the following:

Snack Selection:

Potato Chips, Pretzels, Salted Peanuts, Trail Mix, Granola Bar

Fruit Selection:

Banana, Apple, or Orange

Dessert Selection:

Chocolate Chip Cookie, Chocolate Macadamia, Oatmeal and Raisin Cookie



DINING HALL PLATED LUNCH

All Plated Lunches include Salad, Starch, Vegetable, Rolls, Dessert, Coffee & Tea

Creamy Roasted Red Pepper Penne with Grilled Chicken	\$28
Pan-Seared Airline Chicken with Mango Chutney	\$28
Parmesan Crusted Chicken with Marinara Sauce	\$28
Italian Herb Crusted Pork Loin	\$30
Grilled Rosemary Pork Chop with a Sundried Cherry Jus	\$28
Brazilian Skirt Steak with Chimichurri Drizzle	\$32
Grilled Sirloin Caramelized Onions& Cabernet Demi-glace	\$32
Blackened Grilled Salmon with Lemon Garlic Sauce	\$30

Salad Selection:

Classic Caesar, Fresh Garden Salad, Wedge Salad (\$2pp),
Arugula Salad (\$2pp), Strawberry Salad (\$2pp)

Starch Selection:

Rosemary Roasted Potatoes, Garlic Mashed Potatoes,
Couscous, Twice Baked Potatoes (\$2pp)

Vegetable Selection:

Green Beans Almandine, Tri-Color Carrots, Steamed Fresh Veggies, Grilled Asparagus,
Broccoli-Cauliflower Medley, Broccolini

Dessert Selections:

Single layered Carrot Cake, Italian Crème, or Chocolate Cake, Blonde or Chocolate
Brownies, Chocolate Mousse



DINING HALL BUFFET LUNCH

OFF THE RUNWAY

Tossed Green Salad Country
Potato Salad
Jumbo Hot Dogs
Grilled Hamburgers
Sliced & Shredded Cheeses
Onions, Lettuce, Pickles, Relish
& Mild Chili
Smoked Bacon Baked Beans
Kettle Cooked Chips
Chef's Choice of Desserts
Coffee & Ice Tea
\$28

CONTROL TOWER

Soup Du Jour
Field Green Salad
Italian Pasta Salad
Gourmet Selection of Smoked
Ham, Turkey & Roast Beef
Selection of Swiss, Cheddar,
Provolone Cheeses
Sliced Tomatoes, Leaf Lettuce
Red Onion, Deli Spears
Variety of Fresh Artisan Breads
Freshly Baked Cakes & Pies
Coffee & Ice Tea
\$32

TOP GUN

Caprese Salad
Italian Chopped Salad
Chicken Parmesan &
Italian Meatballs
Fettuccini Alfredo,
Marinara Pasta
Green Beans
Garlic Bread
Italian Crème Cake
Tiramisu Cake
Coffee & Ice Tea
\$30

TASTE OF OKLAHOMA

Farmhouse Salad
Summer Salad
Choice of Two Meats
Chicken Fried Steak with gravy
Chicken Fried Chicken with gravy
BBQ Baked Chicken
Mashed Potatoes, Mac & Cheese
Southern Style Green Beans
Biscuits with Honey
Assorted Meringue Pies
Coffee & Ice Tea

\$36

Above prices are exclusive of 24% taxable service charge and current sales tax of 9.1%



DINING HALL BUFFET LUNCH

THE CHOPPER

Green Salad Country Potato Salad

Marinated Cucumber, Tomato & Onion Salad

Choice of Two Meats:

Fried Chicken, Smoked Pork Ribs, Sliced Brisket or Pulled Pork

Smoked Bacon Baked Beans

Fried Okra

Corn on the Cobb

Jalapeno Cheddar Cornbread

Choose Two Cobblers: Apple, Peach or Cherry

Coffee & Ice Tea

\$36

THE DELTA

Grilled Steak & Chicken with Grilled Onions & Peppers

Cheese Enchiladas, Street Tacos

Spanish Rice, & Black Beans

Warm Flour Tortillas

Diced Tomatoes, Onions, Cotija Cheese,

Guacamole, Sour Cream & Pico de Gallo

Fire Roasted Salsa with Tortilla Chips

Churros

Coffee & Ice Tea

\$36

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SUPPER CLUB PLATES

All Plated Dinners include:

Salad, Starch, Vegetable, Rolls, Dessert, Coffee & Ice Tea

Herb Marinated Chicken with Sautéed Spinach & Tomatoes	\$36
Sage, Goat Cheese and Parmesan Stuffed Chicken Breast	\$36
Pecan Crusted Chicken with Bourbon Sauce	\$36
Pan Seared Chicken Breast with Shallots	\$36
Grilled Rosemary Pork Chop with a Sundried Cherry Jus	\$36
Herb Roasted Pork Loin with Shallot Demi-glace	\$36
Sliced New York Strip with Garlic Butter Sauce	\$48
Braised Beef with Shallots and Mushrooms	\$48
Beef Tenderloin with Burgundy Reduction	\$48
Filet Mignon grilled to perfection	\$54
Norwegian Citrus Glazed Salmon	\$36
Blackened Salmon	\$36
Mediterranean Pan Seared Sea Bass	\$38
Southern Fried Green Tomatoes	\$32
Roasted Vegetable Medley	\$32
Creamy Lemon Broccoli Pasta	\$32
Vegetarian Lasagna	\$32
Mushroom Stir Fry with Cauliflower Herbed Rice	\$32

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SUPPER CLUB DUAL PLATES

Land & Sea

Marinated Grilled Shrimp Skewers and
Pepper Crusted Filet Mignon \$60

Concorde & Piper

Sirloin Steak with Garlic Herb Butter Grilled Chicken
with Mushroom Sauce \$60

SUPPER CLUB PLATE PAIRINGS

Salad Selection:

Classic Caesar, Fresh Garden Salad,
Wedge Salad (\$2pp), Arugula Salad (\$2pp), Strawberry Salad (\$2pp)

Starch Selection:

Rosemary Roasted Potatoes, Garlic Mashed Potatoes, Couscous,
Twice Baked Potatoes (\$2pp)

Vegetable Selection:

Green Beans Almandine, Tri-Color Carrots, Steamed Fresh Veggies,
Grilled Asparagus, Broccoli-Cauliflower Medley, Broccolini

Dessert Selections:

Single layered Carrot Cake, Italian Crème, or Chocolate Cake, Blonde or
Chocolate Brownies, Chocolate Mousse



SUPPER CLUB BUFFETS

Passengers Choice

Mixed Green Salad, Southern Potato Salad
Fried Chicken, Sliced Brisket, Pulled Pork,
Honey Baked Beans, Southern Fried Corn, Buttermilk Biscuits
Chocolate and Coconut Cream Pies,
Coffee & Ice Tea
\$44

Flight Attendant Favorite

Caesar Salad, Caprese Salad, Chicken Scaloppini
Cheese Tortellini in Garlic Butter Sauce, Rigatoni Bolognese
Roasted Italian Vegetables, Italian Green Beans
Freshly Baked Garlic Breadsticks
Italian Crème Cake
Coffee & Ice Tea
\$40

The Airmen

Traditional Caesar Salad
Garlic Butter Herb Prime Rib
Garlic Rosemary Mashed Potatoes, Glazed Carrots,
Grilled Bacon Wrapped Asparagus
Chocolate Cake, Turtle Cheese Cake
Warm Rolls & Butter
Coffee & Ice Tea
\$46

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FIRST CLASS MEETING PACKAGE

Breakfast Buffet (Frequent Flyer)

Selection of Juices Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Breakfast Potatoes, Choice of Crispy Bacon or Sausage, Biscuits & Gravy, Assorted Breakfast Pastries with Butter & Fruit Preserves, Freshly Brewed Coffee

Mid-Morning Break

Yogurt with Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffees, Gourmet Teas

Executive Lunch Buffet

Caprese Salad, Baby Field Greens with Balsamic Vinaigrette

With Choice of Two (2) Entrees

Pan Seared Chicken with Mango Chutney, or
Pecan Crusted Chicken with Bourbon Sauce, or
Brazilian Flank Steak with Chimichurri Sauce, or
Grilled Rosemary Pork Chops with Sundried Cherries
Chef's Selection of Starch, Vegetable & Desserts,
Freshly Baked Rolls & Butter Freshly Brewed Coffee, Iced Tea

Afternoon Break Choice of Two (2)

Freshly Baked Brownies & Assorted Cookies, or
Trail Mix, or Assorted Fresh Fruit with Honey Yogurt Dip, or
Red Pepper Hummus with Carrots & Celery
Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Ice Tea

\$80 Per Person

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TIME OUTS

Refuel

Roasted, Spiced & Unsalted Nuts,
Protein Bars, Bottled Waters,
Gatorade, Gourmet Teas
Freshly Brewed Coffee
\$15

Sweet Landing

Ice Cream Sandwiches,
Fudge Bars, Frozen Fruit Bars
Candy Bars, Frozen Treats,
Soft Drinks Bottled Water
\$12

Express Lane

Assorted Individual Yogurts
Fresh fruit toppings & Granola
Bottled Water,
Freshly Brewed Coffee
Gourmet Teas
\$14

Direct Flight

Morning Beverages, Mid- Morning
Refresh & Afternoon Beverages,
Fresh Brewed Regular
& Decaf Coffee,
Assorted Herbal Teas,
Soft Drinks and Bottled Water
\$14

Hanger

Fresh Baked Cookies,
Trail Mix
Freshly Brewed Coffee,
Gourmet Teas,
Assorted Soft Drinks
Bottle Waters
\$12

The Movie Buff

Fresh Movie Style Popcorn,
Movie Box Candies,
Hot Soft Pretzels
Mustard & Cheese Sauce,
Soft Drinks, Bottled Waters
\$15



HORS D' OEUVRES -- CHOOSE YOUR RANK

COLD SELECTIONS

50 Piece Minimum

Cold Hors D' Oeuvres Price for each piece

Gourmet Salad Mini Croissants	\$4.00
Assorted Pinwheels	\$3.50
Reed Center Canapes	\$3.50
Shrimp & Cucumber Rounds	\$4.50
Roasted Tomato, Avocado & Fresh Mozzarella Crostini	\$3.50
Beef and Caramelized Onion Canapes	\$4.00
Italia Bruschetta Crostini	\$3.50
Sun Dried Tomato Hummus and Goat Cheese Pesto Bites	\$3.50
Goat Cheese Stuffed Sweet Peppers	\$3.50
Tomato and Whipped Feta Crostini	\$3.05
Assorted Petit Fours	\$4.50
Shrimp Tartlets	\$4.50
Cucumber Party Sandwiches	\$3.50
Caprese Salad Kabobs	\$4.00

Above prices are exclusive of 24% taxable service charge and current sales tax of 9.1%



HORS D' OEUVRES -- CHOOSE YOUR RANK

HOT SELECTIONS
50 Piece Minimum

Hot Hors D' Oeuvres Price for each piece

Mini Quiche	\$4.00
Swedish Meatballs	\$4.00
Thai Grilled Chicken Skewers	\$4.50
Chipotle Chicken Quesadillas	\$4.00
Veggie Eggrolls	\$4.00
Mini Beef Wellingtons	\$4.50
Teriyaki Sirloin Satay	\$4.50
Toasted Ravioli with Marinara Sauce	\$4.00
Lobster Empanadas	\$4.50
Mini Crab Cakes	\$4.50
Kobe Beef Slider, Heirloom Tomatoes & Kewpie Mayo	\$4.50
Buffalo Chicken Sliders with Bleu Cheese	\$4.00
Crispy Pork Pot Stickers with Soy-Ginger Sauce	\$4.00
Brie with Raspberry and Almonds in Phyllo	\$4.00
Hawaiian-Style Pineapple Chicken Breast Brochette	\$4.00

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DRESS BLUES' CARVING STATIONS

Whole Smoked Turkey

Silver Dollar Rolls,
Cranberry Orange Relish,
Dijon Mustard and
Mayonnaise
\$250

Herb Roasted Pork Tenderloin

Hawaiian Rolls,
Apple Cilantro Salsa and
Honey Mustard Sauce
\$250

Jumbo Shrimp Display

Jumbo Shrimp on Ice,
Lemon Slices and Wedges,
Cocktail Sauce and Smokey
Remoulade Sauce
\$350

Honey Baked Virginia

Ham

Silver Dollar Rolls,
Pineapple Chutney,
Golden Mustard and
Ranch Mayonnaise
\$250

Fresh Vegetable Crudité

Freshly Cut Vegetables
served with Red Pepper
Hummus and Creamy
Ranch Dip
\$200

Cheese Board

Domestic and Imported
Cheeses served with Pita
Chips and Premium
Crackers
\$225

Tenderloin of Beef

Assorted Rolls, Whole
Grain Mustard, and
Creamy Horseradish
Sauce
\$350

Antipasto Charcuterie

Imported Meats, Cheese,
Grilled Vegetables and
Marinated Artichokes,
Hummus, Assorted Olives
Pita Triangles, Breadsticks
and Garlic Crostini
\$250

Fresh Seasonal Fruit Display

Fresh Seasonal Fruit served
with Honey and Vanilla
Cream Cheese Dip
\$22



SPECIAL OPS STATIONS

Build Your Own Pasta Bar

Rigatoni and Penne Pastas
Marinara, Alfredo & Pesto Sauces
Tomatoes, Scallions, Artichokes,
Black Olives, Fresh Parmesan,
Red Pepper Flakes

Choice of One:

Chicken \$17

Meatballs \$18

Shrimp \$19

Slider Bar

Choice of Three:

Mini Buffalo Chicken &
Blue Cheese

Beef Tenderloin with Fried Green
Tomatoes & Wasabi Mayo

Pulled Pork with Sweet Barbeque
Sauce & Dill Pickle Chips
\$19

Fiesta Bar

Seasoned Chicken with Grilled Onions
and Peppers, Seasoned Ground Beef,
Sour Cream, Pico de Gallo, Salsa,
Freshly Grated Cheese, Shredded
Lettuce, Guacamole, Tomatoes,
Flour and Corn Tortillas

\$19

Mashed Potato Bar

Garlic Mashed Potatoes
Sweet Mashed Potatoes
Creamy Butter & Sour Cream

Choice of Five (5) Toppings:
Brown Sugar and Cinnamon
Scallions

Sautéed Mushrooms
Shredded Cheddar Cheese
Crumbled Bacon
Bleu Cheese Crumbles

\$17



AL A CARTE SELECTIONS

Yogurts	\$3 Each
Greek Yogurt, Berry & Granola Parfaits	\$6 Each
Granola & Cereal Bars	\$3 Each
Protein Bars	\$5 Each
Candy Bars	\$3 Each
Ice Cream Novelties	\$4 Each
Fresh Popped Popcorn	\$3 Each
Healthy Herb Dip with Veggies	\$5 Each
Assorted Chips	\$3 Each
Red Pepper Hummus, Pita Chips, Carrots & Celery	\$4 Each
Trail Mix Packs	\$4 Each
Pastries & Muffin	\$28 Dozen
Bagels & Cream Cheese	\$30 Dozen
Croissants	\$30 Dozen
Cinnamon Rolls	\$32 Dozen
Coffee Cakes	\$30 Dozen
Cookies	\$30 Dozen
Brownies	\$30 Dozen
Sodas	\$3 Each
Energy Drinks	\$4 Each
Ice Tea	\$28 Gallon
Bottled Waters	\$3 Each
Sparkling Water	\$4 Each
Flavored Ice Tea	\$30 Gallon
Bottled Juices	\$3 Each
Gourmet Hot Tea	\$2 Each
Lemonade	\$28 Gallon
Coffee	\$34 Gallon

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OFFICERS CLUB

CASH BAR PRICING

<u>Item</u>	<u>Price per Drink</u>
Top Shelf Cocktails	\$8.00
Premium Cocktails	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$4.00
House Wine (Canyon Road)	\$7.00
Local Beer	\$6.00
Domestic Keg	\$350
Import Keg	\$500
Local Keg	Ask for Quote
Mineral Water/Soft Drinks	\$3.00

Premium Brands

Smirnoff
Beefeater
Cruzan
Canadian Club
JW Red
Sauza Silver
Jim Bean
Amaretto

Top Shelf Brands

Absolut
Tanqueray
Bacardi
Crown Royal
JW Black
Patron Silver
Jack Daniels
Disaronno

Wine Selection

House Wine - Canyon Road
Canyon Road - \$28 a bottle
*Other wines available
on request.*



OFFICERS CLUB

HOST BAR PRICING

<u>Item</u>	<u>Price per Drink</u>
Top Shelf Cocktails	\$7.50
Premium Cocktails	\$6.00
Imported Beer	\$5.00
Domestic Beer	\$3.50
House Wine (Canyon Road)	\$6.00
Local Beer	\$6.00
Mineral Water/Soft Drinks	\$2.75

OPEN BAR BY THE HOUR

Premium One Hour - \$14

Each Additional Hour - \$6

Top-Shelf One Hour - \$16

Each Additional Hour - \$7

Wine & Beer Bar

Domestic, Import, Regional and House Wine

\$10 per Hour

Each Additional Hour - \$5

A \$75 bartender fee applies to all bars. Host Bar and Open Bar pricing is exclusive of current liquor, sales tax and service charge.

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