

BRICKTOWN CATERING

MENU SELECTIONS

Ask your Bricktown Catering Representative about fulfilling any special needs and/or requests you may have. We will try our best to fulfill your needs and exceed your expectations. All meals are served on glass dinnerware (some noted exceptions) unless prior arrangements are made for disposable dinnerware.

BREAKFAST MENU

Continental Breakfast

Buffet Style: \$12.95 per person

Whole fruit basket, assorted fresh pastries, breakfast breads, bagels and assorted cold cereals. Water, orange juice and coffee service. Appropriate condiments included.

Hot Breakfast

Buffet Style: \$15.95 per person

An assortment of bagels, pastries, and biscuits, seasonal fresh fruit, scrambled eggs, breakfast meats (choose 2: bacon, ham, or sausage), along with gravy. Water, orange juice and coffee service. Appropriate condiments included.

BOX LUNCH MENU

Box lunches are labeled and packaged individually (including utensils and condiments). Lunches include: water, ice tea and coffee service. Sandwich meat choices include: Ham, turkey, roast beef, tuna salad, chicken salad or egg salad.

Traditional Box Lunch

\$7.95 per person

Your choice of sandwiches (2 choices) served with pasta salad or potato chips, dessert (1 choice). Water, ice tea and coffee service. Appropriate condiments.

BOX LUNCHES, CONTINUED

Combo Box Lunch

\$10.95 per person

Half a sandwich (2 meat choices) and half a salad (garden or spring mix) with dressing on the side (choose 1: Ranch, Italian, 1000 Island, Blue Cheese or French). Choose pasta salad or potato chips. Dessert (1 choice) Water, ice tea and coffee service. Appropriate condiments.

Sandwich Party

Buffet Style: \$12.95 per person

Choice of 2 sandwich meats, pasta or potato salad, potato chips, cookies. Water, Ice tea and coffee service. Appropriate Condiments.

Old Fashioned Picnic

Buffet Style: \$11.95 per person

Hamburgers and Hotdogs.

Choose 2: baked beans, potato salad, pasta salad or assorted potato chips. Whole fruit or cookies. Appropriate condiments.

APPETIZER MENU

Buffet Style

DINNER MENU, CONT.

Mexican Fajita Fiesta

Buffet Style: \$15.95 per person / Seated & Served: \$20.95 per person

Grilled beef or Chicken Fajitas, with veggies (Choose 1 meat)

Hard shell Tacos: with lettuce, tomatoes and cheese on the side
Beans, Rice, Queso, Chips & Salsa. Pico de Gallo, Guacamole,
Corn and Flour Tortillas. Dessert (2 choices from Dessert Menu).

Water, ice tea and coffee service. Appropriate condiments.

***ADD \$2.00 per person for FAJITA COMBO (Beef & Chicken).

Traditional Dinner

Buffet Style: \$15.95 per person / Seated & Served: \$20.95 per person

Meat Choices: Choose 1

Side Items:

Grilled or Breaded Chicken

Vegetable Medley, corn,

Smoked Roast Beef

Green Beans

Garden Salad with choice of Ranch or Italian Dressing.

Dinner Rolls with Butter.

Dessert: (Choice of 2 from Dessert Menu).

Water, ice tea and coffee service. Appropriate condiments.

***ADD \$2.00 per person for an additional meat.

The Grand Feast

Buffet Style: \$24.95 per person / Seated & Served: \$29.95 per person

Smoked Rib Eye, Grilled Chicken Breast, Baked Potato (with condiments),

Seasoned Vegetables, Garden Salad (with Ranch or Italian Dressing).

Assorted Dinner Rolls with Butter.

Dessert (Choice of 2 from Dessert Menu)

Water, ice tea and coffee service. Appropriate condiments.

DINNER MENU, CONT.

The Ultimate Feast

Buffet Style: \$28.95 per person / Seated & Served: \$33.95 per person

Oven Roasted Prime Rib

Twice Baked Potatoes or Oven Roasted Potatoes

Seasoned Vegetables, Fresh Garden Salad with Dressing

(Choose 2: Ranch, Blue Cheese, Caesar or Raspberry Vinaigrette)

Assorted Dinner Rolls with Butter, Dessert (Choose 2).

Water, ice tea and coffee service, Appropriate Condiments.

Holiday Feast

Buffet Style: \$20.95 per person / Seated & Served: \$25.95 per person
Oven Roasted Turkey, Honey Glazed Baked Ham,
Fresh Garden Salad with Dressing (Choose 2: Ranch, Blue Cheese,
Caesar or Raspberry Vinaigrette.). Seasoned Dressing.
Sweet Potatoes with Marshmallows or Whipped Potatoes with Gravy.
Seasoned Green Beans or Sweet Corn.
Dinner Rolls with Butter. Dessert (Choice of 2).
Water, ice tea and coffee service. Appropriate Condiments.

DESSERT MENU

Chocolate Cake, Cheese Cake,
Fresh Baked Cobbler (Choose: Apple, Cherry or Peach)
Fresh Baked Pie (Choose: Apple, Cherry or Peach)
Fresh Baked Cookies
Fresh Baked Brownies

****** All catering services (Box Lunches, Buffet Style and Seated & Served)
except Appetizer and Hors d'oeuvre menu, include water, ice tea and
coffee service. All menus can be customized, please inquire. Prices subject
to change. All pricing is per person PLUS a 20% gratuity and local sales tax.

HOST : A LA CARTE

KEG BEER : \$250.00 PER KEG
Budweiser & Bud Light
(Serves approximately 160-12 oz. servings.)

WINES BY THE CASE : Market Price
(Serves approximately 80-4oz glasses.)

NON-ALCOHOLIC BEVERAGE SELECTIONS
Soft Drinks and Bottled Water
(20oz. Bottles: Coca-Cola, Dr. Pepper, Sprite, Diet Coke, Dasani Water)
\$36.00 per 24 Bottle Case
\$40.00 per 24 Bottle Case with Cups and Ice

SERVER : \$12.00 per hour / per server

Water, ice tea and coffee service at \$2.95 per person.

*******All Bars close at contracted event time or no later than 1:00 a.m.
Security is required (at the clients expense) for all events where liquor
is being served. All prices subject to change without notice. All bar and
Beverage service is priced with plastic cups. (Glassware can be provided
At an additional charge.) *******Prices: All Host-A La Carte add local sales
Tax and a 20% gratuity.