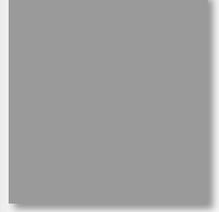
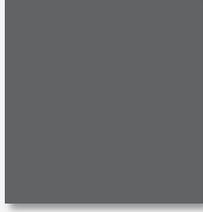
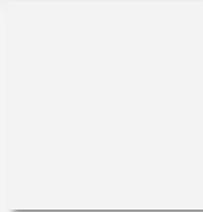
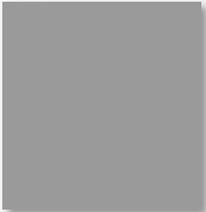
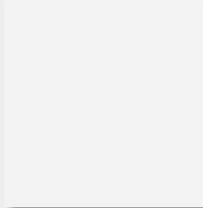


CATERING BY  
**PARTYSERVE**  
*Since 2004*



# CATERING MENU

# BOX LUNCHES

*Each boxed lunch is served with chips, pickle spear, condiment packets & fresh baked cookie*

## CLASSIC

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### HAM & CHEDDAR CHEESE |

Thin sliced honey ham & cheddar cheese. Served on a hoagie bun with lettuce & tomato on the side

### TURKEY & SWISS |

Thin sliced baked turkey breast & Swiss cheese. Served on a hoagie bun with lettuce & tomato on the side

### ROAST BEEF & CHEDDAR |

Sliced roast beef & cheddar cheese. Served on an hoagie bun with lettuce & tomato on the side

### GARDEN VEGGIE |

Tortilla piled high with provolone cheese, spinach, pickles, banana peppers, tomato and classic hummus. Wrapped in deli paper and cut

### CHICKEN CAESAR WRAP |

Sliced grilled chicken, romaine lettuce, diced tomatoes & parmesan cheese. Drizzled with Caesar dressing and wrapped in an flour tortilla

## BEVERAGES

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### CANNED SODA |

### BOTTLED WATER |

### ICED TEA (PER GALLON) |

## PREMIUM

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### TULSA TURKEY |

Sliced oven baked turkey served on herb focaccia with fresh spinach, provolone cheese, Applewood bacon & roasted red pepper aioli

### THE COBB WRAP |

Thin sliced honey ham & cheddar cheese served on a hoagie bun with lettuce and tomato

### ASPARAGUS & HUMMUS WRAP |

Grilled asparagus spears, baby spinach, shredded carrots, sliced cucumbers with roasted red pepper hummus wrapped in a flour tortilla

## SALADS

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### GRILLED CHICKEN SALAD |

Sliced grilled chicken breast served on a bed of mixed greens with sliced cucumbers, shredded cheese, cherry tomatoes, sliced onions & herb croutons. Served with ranch dressing (On the side)

### BABY SPINACH SALAD |

Baby spinach leaves tossed with goat cheese, candied pecans, dried berries & fresh sliced strawberries. Served with a side of balsamic vinaigrette

### CHEF'S SALAD |

Chopped leaf lettuce topped with sliced ham, turkey, hard boiled egg, shredded cheddar, carrots, tomato, red onion & sliced cucumbers. Served with ranch dressing



# ENTREES

The Entrée prices include a house salad with 2 dressing selections, choice of one starch and one vegetable.

Accompanied with Chef's fresh baked bread

## CHICKEN

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### BAKED CONTINENTAL CHICKEN BREAST |

With lemon butter herb sauce

### MARINATED CHICKEN |

With Tarragon Butter

### GRILLED CHICKEN BREAST |

With Honey Marsala sauce

### BRUSCHETTA CHICKEN |

Grilled chicken breast topped with warm tomato basil relish and mozzarella cheese

### CHICKEN BREAST PROSCIUTTO |

Stuffed with smoked gouda, wrapped in prosciutto ham & topped with roasted red pepper sauce

### TRADITIONAL CHICKEN CORDON BLEU |

Golden pan fried chicken breast wrapped with Westphalian ham & Swiss cheese & topped with supreme sauce

### STUFFED CHICKEN BREAST |

With ricotta, bleu cheese, spinach & bacon in a poulet demi

## PASTA (\*Includes Salad & Vegetable)

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### HOMEMADE TRADITIONAL LASAGNA |

Traditional lasagna layered with ricotta cheese and marinara meat sauce

\*\*Vegetarian Available

### PASTA BAR |

Penne pasta in zesty marinara sauce and penne pasta in garlic Alfredo sauce.

With guest's choice topping: homemade meatballs, basil pesto, olive tapenade, bruschetta & parmesan cheese

Add Grilled Chicken | per person

Lemon Grilled Shrimp | per person

### MEDITERRANEAN RAVIOLI |

Ravioli stuffed with fresh mushrooms, spinach, asparagus, zucchini, roasted red peppers & onion served in a creamy porcini mushroom sauce.

Add Grilled Chicken | per person

Rosemary Grilled Shrimp | per person

## BEEF

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### SMOKED MEATLOAF |

Ground pork & beef with mushrooms topped with ketchup, brown sugar glaze

### HOUSE SMOKED BRISKET |

Hickory smoked brisket served in au jus and with our trio of house made BBQ sauces

### ROASTED INSIDE ROUND OF BEEF |

Chef carved and served with horseradish cream and caramelized onion au jus

### BALSAMIC MARINATED FLANK STEAK |

Marinated overnight with a blend of garlic, rosemary, oregano, mustard & vinegar.

Grill marked then roasted and sliced thin

### BRAISED BEEF SHORT RIB |

Braised until fork tender in a red wine demi with wild mushroom ragout

### SLICED ROASTED SIRLOIN OF BEEF |

Red Wine Mushroom Demi-glaze

### HERB ROASTED PRIME RIB OF BEEF |

Chef carved & served with caramelized onion au jus & creamy Horseradish

## SEAFOOD

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### TORTILLA CRUSTED TILAPIA |

Baked tilapia with a chipotle lime tortilla crust and topped with roasted red pepper sauce

### ROASTED PANKO CRUSTED SALMON |

Sauvignon blanc de-glazed, tomato ginger sauce

## PORK

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### HICKORY SMOKED PULLED PORK |

House smoked & served with pickles, onion & our trio of house made BBQ sauces

### ROASTED PORK LOIN |

With Dijon mustard sauce & rosemary apricots

# SIDES

## STARCH

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GARLIC MASHED POTATOES  
RED BLISS MASHERS  
CHEDDAR MASHED POTATOES  
HORSERADISH MASHED POTATOES  
AU GRATIN POTATOES  
WILD RICE PILAF  
PARMESAN MAC & CHEESE  
PENNE PASTA WITH MARINARA SAUCE  
CREAMY PARMESAN ORZO  
ROASTED RED POTATOES  
LOADED BAKED POTATOES

## VEGETABLES

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HOMESTYLE GREEN BEANS  
With bacon & onions  
GRILLED SEASONAL VEGETABLES  
HONEY GLAZED CARROTS  
With chopped walnuts  
TUSCAN VEGETABLE BLEND  
Green beans, carrots, zucchini & red pepper  
OVEN ROASTED ROOT VEGETABLES  
MONACO BLEND VEGETABLES  
String beans, wax beans & Parisian carrots  
STEAMED HARICOTS VERTS  
Garnished with roasted red peppers  
OVEN ROASTED BRUSSELS SPROUTS  
With pepper & bacon

## ADDITIONAL OPTIONS & SERVICE

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**SERVICE STAFF** | PER SERVER (Up to a 4 hour event) \*Additional hours available at 25 per hour  
Friendly people make great food even better! Our team of trained event captains understand the true meaning of hospitality and are dedicated in helping to make the receptions of your dreams a reality.

### Recommended Service Levels:

4 Service Staff for 100 guests with disposable ware. Additional server per 40 guests  
5 Service staff for 100 guests with China service. Additional server per 25 guests

### CHINA SERVICE | PER PERSON

Upgrade the look of your reception with our house china service. Includes dinner plates, cake plates, silverware, water goblets and coffee cups

### BARWARE | PER PERSON

Includes wine glasses, high balls and rocks glasses

### RENTALS

Catering by PARTYSERVE is happy to help with coordinating your event rentals to make your reception look Instaworthy! This service is a pass through cost from the rental company. PARTYSERVE can add a rental charges line on your catering bill which eliminates dealing with an additional vendor.

# WARM HORS D'OEUVRES

*Priced per 100 pieces*

## SWEDISH OR ITALIAN MEATBALLS |

Topped with chopped parsley

## STUFFED MUSHROOMS |

with herb & cream cheese filling

## BEEF SATAY SKEWER |

Ginger garlic marinated grilled sirloin strips.  
Served with spicy peanut dipping sauce

## CHICKEN TENDERS |

Served with honey mustard and BBQ sauce

## SHREDDED PORK |

Served in a tomato phyllo cup with smoky  
onion marmalade

## BUFFALO CHICKEN DIP |

Zesty & creamy dip made with chicken, cheese  
and buffalo sauce. Served warm with tortilla  
chips & celery sticks



## SPINACH & ARTICHOKE DIP |

Served with fresh pita bread

## LOADED MINI POTATOES |

Stuffed with sharp Cheddar, sour cream,  
bacon bits & chopped chives

## HOUSE STUFFED MUSHROOMS |

Stuffed with bleu cheese, apples & Parmesan.  
Topped with toasted pecans



## BACON WRAPPED SCALLOPS |

Served with sweet Bourbon sauce

## FRIED POT STICKERS |

Fried pork & cabbage dumpling with chive soy  
sauce

## TOASTED RAVIOLIS |

Breaded herb and cheese ravioli with marinara  
dipping sauce

## CARAMELIZED ONION PESTO FLATBREAD |

All baked on crisp flatbread

## MINI CRAB CAKES |

Served with Cajun remoulade sauce

## PHYLLO WRAPPED ASPARAGUS |

Asparagus tips wrapped in phyllo dough with  
blended Asiago & Fontina cheese



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# WARM HORS D'OEUVRES

*Priced per 100 pieces*

## HAM & GRUYERE CHEESE PALMIERS |

Baked in puff pastry with apricot chutney

## SALMON CAKES |

Served with lemon dill aioli, wasabi sour cream

## CHICKEN WAFFLE FRITTER BITE |

White meat chicken deep fried in sweet waffle batter and served with creamy Dijon maple sauce

## MINI QUICHE BITES |

Spinach & Feta **OR** Ham and Cheddar

## BACON WRAPPED DATES |

Stuffed with cream cheese

## SOUTHWEST CHICKEN EGGROLL |

With roasted corn, black beans & jack cheese  
Served with avocado ranch

## BACON WRAPPED JALAPENOS |

Grilled Jalapenos stuffed with bacon, cream cheese, cheddar cheese, green onions and lime juice

## BAKED MINI CHICKEN KABOBS |

Chicken breast skewered with pineapple, green peppers with mango pineapple salsa

## MINI SOFT PRETZELS STICKS |

Served with spicy mustard and beer cheese

## MINI BEEF WELLINGTON |

With mushroom duxelle baked in puff pastry

## CRAB RANGOON |

Served with sweet & sour sauce

## SOUTHWEST QUICHE BITE |

Mini quiche filled with jack cheese, corn, black beans and green peppers

## MINI BAKED BRIE PUFF |

Bite of creamy brie cheese baked in a flaky pastry shell & topped with raspberry marmalade

## SPINACH, FETA, ARTICHOKE |

## & SUN-DRIED TOMATO DIP

Served with fresh pita bread

## LEMON GARLIC SHRIMP |

2 Medium shrimp brushed with garlic butter & served with lemon pepper aioli

## CAJUN CRAB DIP |

Lump blue crab meat mixed with cream cheese and Old Bay seasoning.  
Served warm with toasted baguettes and crackers

## MINI FLAT BREAD PIZZA |

Goat cheese, basil pesto & sun dried tomato

## FIESTA STUFFED JALAPENOS |

Deep fried jalapenos stuffed with tangy Chile cream cheese. Served with ranch dip

## CALZONE PINWHEELS |

Warm crescent rolls baked with shredded mozzarella, parmesan, pepperoni & peppers.  
Served with warm marinara dipping sauce

## HOT MEXICAN STREET CORN DIP |

Sweet corn baked with creamy cheese and hot sauce topped with queso fresco and cilantro & served with tortilla chips



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# COLD HORS D'OEUVRES

*Priced per 100 pieces*

## FRESH ASPARAGUS |

Wrapped in Prosciutto Ham

## GOURMET DOLLAR ROLL SANDWICHES |

Smoked Turkey & Swiss, Honey Ham & Cheddar. Served with deli mustard & mayo

## SMOKED CHICKEN CROSTINI |

Diced smoked chicken tossed with black bean & roasted corn salsa on a toasted round. Drizzled with chipotle aioli

## CAPRESE SALAD SKEWER |

Fresh cherry tomato, mozzarella cheese, fresh basil leaf & drizzled with balsamic reduction



## CHILLED COCKTAIL SHRIMP |

With tangy cocktail sauce & mini lemon wedges  
Served on ice

## SHRIMP SHOOTERS |

Individual cocktail shrimp served in a shot glass with cocktail sauce & mini lemon wedge

## PROSCIUTTO APPLE WRAP |

Savory prosciutto wrapped around a crisp green apple slice with gouda cheese & arugula

## GORGONZOLA PEAR CRISP |

Baked cheese crisp topped with fresh sliced pear, gorgonzola cheese & toasted pecans

## SOUTHWEST CANAPE |

Spiced cream cheese with black bean & corn salsa served in mini cornet

## FETA BRUSCHETTA |

Classic blend of tomato, fresh basil, olive oil & spices served with toasted rounds

## CHIVE INFUSED GOAT CHEESE |

Served on a baked Parmesan crisp

## SANTA FE NINE LAYER DIP |

Creamy spiced spread topped with chopped chives, tomatoes, black olives & cheese served with tri colored tortilla chips

## FRUIT AND CHEESE SKEWER |

Fresh sliced strawberries & pineapple paired with cubed cheeses with honey yogurt dipping sauce

## FRESH SPRING ROLL |

Crisp vegetables tossed in Asian dressing wrapped in rice paper with peanut dipping sauce

## ANTIPASTO SKEWER |

Cured meat, tomato, artichoke, cheese & black olive marinated in garlic olive oil drizzle

## CUCUMBER CANAPES |

Sliced English cucumbers piped with Vegetable cream cheese

## SEARED TUNA |

Topped with Thai sauce and diced red onion presented in tasting spoon

## SPICY SHRIMP BITE |

Corn chip topped with guacamole and chili dusted shrimp

## JALAPENO CORN DIP |

Creamy dip with sweet corn, jalapenos & cheese served with wheat thin crackers and tortilla chips

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# COLD HORS D'OEUVRES

*Priced per 100 pieces*

## BRIE CROSTINIS |

Topped with a berry jam and candied pecans

## ROASTED PORKLOIN |

Thin sliced and served on a toasted round with cranberry chutney & crumbled bleu cheese

## CLASSIC PINWHEELS |

Turkey and ham with herb cream cheese or spicy buffalo chicken with shredded cheddar cheese. Served with ranch dip

## SHRIMP SALAD BITES |

Baby shrimp salad served in mini phyllo cups

## CHEESE PAIRING SAMPLER |

Assortment of bite sized portions of gourmet cheeses each topped with a paired fruit preserve & presented on a tasting fork

## CRUDITE SHOOTER |

Fresh sliced vegetables presented in a shot glass with herb dipping sauce

## MUSHROOM RAGOUT |

With fresh garlic, cream cheese in phyllo shell

## CANDIED BACON CANAPES |

Mini blini topped with thin sliced apple, bleu cheese spread & candied bacon

## SMOKED TROUT TARTLET |

Smoked trout mousse served in a bite sized pastry shell & garnished with shaved red onion

## ANTI PASTO BITE |

Crisp pepperoni cup filled with marinated artichokes, mozzarella & roasted red peppers

## BLT BITE |

Smokey bacon & grape tomato on a toasted sourdough toasted round with tarragon aioli

## WATERMELON SKEWERS |

With feta cheese, mint & balsamic reduction

## CRUNCHY ZUCCHINI ROUNDS |

Fresh sliced zucchini topped with sun dried tomato & goat cheese & seasoned with cracked pepper & salt

## ASAPRAGUS BEEF ROLL UP |

Tender asparagus spear wrapped in thin sliced roast beef with horseradish cream

## DEVILED EGGS |

Topped with roasted red pepper



## TORTELLINI SKEWERS |

Herb & cheese tortellini & sun-dried tomato brushed with fresh basil pesto

## SALAMI CORNETS |

Piped with sundried tomato cream cheese & topped with a green olive slice

## ROASTED RED PEPPER & GOAT CHEESE |

Served on a toasted round

## BLACK BEAN SALSA |

Seasoned black beans, sweet corn, onion, tomato, peppers & cilantro tossed with lime juice & garlic. Served with tortilla chips

# TRAY & DISPLAY PRESENTATIONS

*Priced per tray or display*



**EACH SERVES 50 GUESTS**

## DOMESTIC CHEESE BOARD |

Assorted cheeses artfully displayed with fresh fruit garnish & served with gourmet crackers

## IMPORTED BRIE EN CRUTE |

Pastry wrapped creamy Brie cheese baked golden brown in puff pastry with blackberry marmalade. Served with gourmet crackers

## INTERNATIONAL CHEESE DISPLAY |

Selection of outstanding cheeses from around the world presented in wheels & wedges with seasonal fruits, nuts, baguettes and crackers  
Displayed on a marble and wooden trays

**\*Minimum 50 people (due to special order food)**

## FRESH FRUIT TRAY |

Fresh cut seasonal fruit served with honey yogurt dip & marshmallow dip

## RELISH TRAY |

Assortment of olives, cocktail pickles, cubed Pepper jack cheese, marinated vegetables & sliced carrots & celery

## FRESH VEGETABLE TRAY |

Sliced seasonal vegetables served with ranch

## GRILLED VEGETABLE TRAY |

Sliced & seasoned zucchini, squash, tomatoes & red bell peppers. Drizzled with balsamic reduction. Served with garlic aioli

**EACH SERVES 50 GUESTS**

## ROASTED BEEF PLATTER |

Slow roasted New York strip thinly sliced and served with dollar rolls, horseradish cream & stone ground mustard

## PORK LOIN PLATTER |

Smoked pork loin thin sliced and served with dollar rolls, chipotle aioli & sweet mustard

## SMOKED SALMON LOX PLATTER |

Filet of Norwegian smoked salmon accompanied with herb cream cheese, diced red onion, hard boiled egg, capers, lemon wedges & sliced mini bagels

## DELI PLATTER |

Thin sliced assortment of deli meats and cheeses. Served chipotle aioli, stone ground mustard & dollar rolls

## CHARCUTERIE BOARD |

Selection of cured Italian meats, hard cheeses, marinated olives, artichoke hearts & stuffed Piquillo peppers. Served with flat breads and sliced baguette

## FRESH TORTILLA CHIP DISPLAY |

Rojo Salsa, Salsa Verde, Creamy White Queso & fresh Pico de Gallo. Served with tortilla chips

## GARDEN DIP DISPLAY |

Roasted red pepper hummus, creamy basil pesto, olive tapenade & creamy ranch dip. Served with gourmet crackers and sliced vegetables

## SIGNATURE FRUIT TREE |

Tree made with five whole pineapples. Fresh pineapple, strawberry and blueberry skewers . Served with marshmallow dip (100 skewers)



# STATIONS

*Priced per person | A \$75 Chef fee applies to all carving & quesadilla stations*

## CARVING STATIONS

COCKTAIL PORTIONS SERVED WITH  
DOLLAR ROLLS

### SEARED BEEF TENDERLOIN |

With horseradish crème, herb au jus and bleu cheese & date compote

### ROSEMARY INSIDE ROUND OF BEEF |

With horseradish crème and caramelized onion au jus

### SMOKED BEEF BRISKET |

With our trio of house made BBQ sauces & caramelized onion

### BEEF FLANK STEAK |

Adobo marinated with Chimichurri sauce

### SMOKED PORK LOIN |

With chipotle aioli & sweet Honey Dijon Mustard

### HONEY GLAZED SPIRAL HAM |

Maple Dijon sauce

### OVEN ROASTED TURKEY |

With sage pan gravy & cranberry orange chutney

### ROASTED SUCKLING PIG | Market Price

Served with apple chutney & pineapple bourbon sauce



## TREND STATIONS

### MASHED POTATO-TINIS |

Home style mashed potatoes served with sour cream, butter, bacon bits, shredded cheese & fresh chopped chives

Martini Glasses | 1 EA



### MAC & CHEESE |

White cheddar macaroni and cheese

Served with bacon bits, diced tomatoes, parmesan panko breadcrumbs, bleu cheese crumbles & Siracha sauce

### QUESADILLA |

Guest's choice of grilled fajita chicken or sautéed vegetables prepared with cheese. Toppings include salsa, salsa Verde, Pico de Gallo & sour cream

### SMORES STATION |

Marshmallows toasted over an open flame! Served with all of the traditional favorites including Hershey's chocolate bars and Graham crackers

### STREET STYLE TACOS |

Carne Asada served on a mini flour tortillas with choice of diced onions, salsa, sour cream, fresh chopped cilantro & mini lime wedges

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# BAR SERVICE

Bar services includes a portable Bar Front, designated over 21 Area, Service Equipment and Ice.



## UNLIMITED HOST BAR

Priced based up to 4 hour event time  
50 guest minimum

**DOMESTIC BEER & WINE**      \$ PER PERSON  
Domestic beer, house wine, soda & bottled water

**FULL BAR**      \$ PER PERSON  
House liquor selection, house wine,  
Premium beer, domestic beer, soda, & bottled water

**PROFESSIONAL BARTENDER**      \$ EACH  
\*Up to 4 hour service time  
\*One bartender required per 100 guests  
\*Additional service hours available      \$ PER HR

## CASH & HOSTED BAR

**BAR SET UP & BARTENDER FEE**      \$250 EACH

Includes: House liquor selection, house wine, assorted  
beers, sodas and bottled water  
Service equipment, Cash register & Credit card machine  
\*Minimum 4 hour Bartender Service  
\*One bartender required per 100 guests  
\*Various bar packages available (Contact for details)

## TERMS OF SERVICE

### TAXES

All menus are subject to sales tax. All alcohol sales are subject to Sales tax and a 13.5 % Oklahoma ABLE Mixed Beverage Tax. The 13.5 % Oklahoma ABLE tax must be applied to all alcohol sales. This does include all non-profit groups and/or organizations.

### EVENT DEPOSITS & PAYMENTS

A deposit of 50 % of the total estimated charge is required With the signed agreement. The remaining charges are due at the time of final guest count guarantee or three (3) business days prior to the event. Any incidentals accrued will be billed after the event. \*For all hosted bars that are being charged on consumption, we will need a valid credit card on file prior to the beginning of the event.

### CANCELLATION POLICY

Deposits will be refunded in full with a minimum of 90 days notice. Deposits will be held as liquidated damages if cancellation is received with less than 90 days notice but prior to the date that the guaranteed number is required. Client is liable for 100 % of projected cost if cancellation is received after the date of the guaranteed number is required.

### MENUS

Firm prices are set 30 days in advance of the event. Quotes given prior to 30 days before the event are subject to proportionate increases due to fluctuating market prices. In the event of unexpected product shortages from suppliers, we reserve the right to make reasonable menu substitutions with the approval of the customer representative. Event day meal requests that are not included on the contract will be subject to a change order fee of the per person price of the meal + a 25 % fee.