



RENAISSANCE® WATERFORD
OKLAHOMA CITY HOTEL

R
RENAISSANCE®
HOTELS

6300 WATERFORD BOULEVARD
OKLAHOMA CITY, OK 73118
MARRIOTT.COM/OKCBW
+1 405-848-4782



TABLE OF CONTENTS

BREAKFAST: 3-8

A LA CARTE / BREAKS: 9-12

BRUNCH: 13

LUNCH: 14-19

DESSERTS: 20

MEETINGS PACKAGES: 21

DINNER: 22-29

RECEPTION: 30-35

BAR: 36-42

CATERING GUIDELINES: 43

CONTINENTAL BREAKFAST

Minimum of 10 guests; 1 Hour Duration

the classic | \$20

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Selection of Breakfast Pastries, Croissants, Bagels, and Breads

Whipped Sweet Butter, Cream Cheese, and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

healthy café | \$24

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Assorted Yogurts with Granola

Assorted Nutri-Grain and Power Bars

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

deluxe continental | \$28

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Assorted Yogurts with Granola

Grapefruit Halves and Cottage Cheese

Assorted Cold Cereals with Assorted Milks

Selection of Breakfast Pastries, Croissants, Bagels, and Breads

Whipped Sweet Butter, Cream Cheese, and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

BREAKFAST BUFFETS

Minimum of 20 guests; 1 Hour Duration. Additional \$8 per person if less than 20 guests.

the americas | \$25

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Fresh Scrambled Eggs with Salsa and Cheddar Cheese

Hickory Smoked Bacon and Country Sausage

Home Fries with Caramelized Onions and Roasted Peppers

Selection of Breakfast Pastries, Croissants, Bagels, and Breads

Whipped Sweet Butter, Cream Cheese, and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

southwestern | \$27

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Mexican Scramble with Green Chiles, Pico de Gallo, and Cheese

Crispy Bacon and Chorizo Patties

Refried Beans and Flour Tortillas

Chili Spiced Breakfast Potatoes with Bell Peppers and Onions

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

BREAKFAST BUFFETS

Minimum of 20 guests; 1 Hour Duration. Additional \$8 per person if less than 20 guests.

fresh country | \$30

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Fresh Scrambled Eggs with Salsa and Cheddar Cheese

Hickory Smoked Bacon and Country Sausage

Biscuits and Gravy

Chicken Fried Steak with Country Gravy

Cheesy Southern Grits

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

healthy start | \$28

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Grapefruit Halves with Cottage Cheese

Assorted Yogurts with Granola

Assorted Cold Cereals with Assorted Milks

Fresh Scrambled Egg Whites

Turkey Sausage

Home Fries with Caramelized Onions and Roasted Peppers

Steel Cut Oatmeal Station to include Cinnamon Sugar, Assorted Dried Fruits, and Nuts

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

PLATED BREAKFAST

all american | \$24

Fresh Scrambled Eggs

Your Choice of Hickory Smoked Bacon or Country Sausage

Home Fries with Caramelized Onions and Roasted Peppers

Seared Tomato Halves and Toast

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

french toast | \$23

Thick Hand Cut Sourdough Slices infused with Orange Zest and Cinnamon Sugar Batter served with

Powdered Sugar, Berries and Mint

Your Choice of Hickory Smoked Bacon or Country Sausage

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

western scramble | 25

Fresh Scrambled Eggs with Ham, Bell Peppers, Onions, and Cheese

Home Fries with Caramelized Onions and Roasted Peppers

Seared Tomato Halves and Toast

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

huevos rancheros | \$25

Fresh Scrambled Eggs over Corn Tortillas with Cheese, Red Chili Sauce, Black Beans, and Roasted Corn with

Chipotle Crema and Cilantro

Chili Spiced Breakfast Potatoes with Bell Peppers and Onions

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

PLATED BREAKFAST

traditional eggs benedict (50 guest maximum) | \$27

Soft Poached Eggs atop Canadian Bacon and a Crispy English Muffin smothered in Rich Hollandaise Sauce and Alfalfa Sprouts

Home Fries with Caramelized Onions and Roasted Peppers

Seared Tomato Halves

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

southern chicken fry and eggs | \$28

8 oz Chicken Fried Steak topped with Country Gravy

Fresh Scrambled Eggs

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

BREAKFAST STATIONS

\$100 attendant fee will apply. One attendant per 50 guests.

the omelet station | \$13

Fresh Whole Eggs, Egg Whites (Egg Beaters available upon request)
Peppers, Onions, Mushrooms, Spinach, Tomatoes, Jalapenos, and Cheese
Hickory Smoked Bacon, Country Sausage, and Ham

belgian waffle station | \$12

Fresh Belgian Waffles
Cinnamon Sugar, Fresh Berries, and Bananas
Whipped Sweet Butter, Whipped Cream, and Maple Syrup

BREAKFAST ENHANCEMENTS

Prices listed are per item.

Smoked Salmon Display with Capers, Red Onions, Spring Mix, Cream Cheese, Tomato Slices with Mini Bagels or Bagel Chips | \$10

Chorizo Burrito to include Peppers, Onions, Pico de Gallo, and Pepper Jack Cheese | \$6

Egg Croissant Sandwich to include Cured Ham and Aged Cheddar | \$6

English Muffin Sandwich to include Eggs, Bacon and Gruyere Cheese | \$5

French Toast or Belgian Waffles with Maple Syrup and Butter | \$6

Steel Cut Oatmeal Station to include Cinnamon Sugar, Assorted Dried Fruits and Nuts with Milk | \$6

Grapefruit Halves with Cottage Cheese | \$4

Assorted Cold Cereals with Assorted Milks | \$5

A LA CARTE BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee | \$52 per gallon

Regular Iced Tea and Herbal Hot Teas | \$40 per gallon

Hot Chocolate with Whipped Cream | \$40 per gallon

Fruit Punch or Lemonade | \$40 per gallon

Infused Water Display to include Cucumber, Berry and Lemon \$30 per three gallons

Orange, Cranberry, Apple, V8 or Tomato Juice | \$40 per gallon

Assorted Bottled Juices (Orange, Apple, Cranberry, or V8) | \$5 each

Regular or Sugar Free Red Bull | \$6 each

Assorted Gatorade or G2 | \$6 each

Bottled Water | \$4 each

Fiji Bottled Water | \$6 each

Perrier Sparkling Water | \$6 each

Assorted Flavored Sparkling Water | \$5 each

Vitamin Enriched Water | \$6 each

Assorted Soft Drinks | \$4 each

A LA CARTE BREAKS

bakery

Assorted Jumbo Muffins, Danishes and Croissants | \$42 per dozen

Assorted NY Style Bagels and Individual Cream Cheese | \$42 per dozen

Sliced Sweet and Savory Breakfast Breads | \$42 per dozen

Assorted Oven Fresh Cookies | \$42 per dozen

Jumbo Pretzels with Cheese and Mustard | \$42 per dozen

market

Protein, Granola and Candy Bars | \$4 each

Individual Bags of Kettle Chips or Pretzels | \$4 each

Assorted Yogurts | \$4 each

Whole Fresh Fruit | \$3 each

Mixed Nuts | \$5 per person

House-made Potato Chips with Dip | \$5 per person

Tortilla Chips with Salsa, Guacamole, and Sour Cream | \$12 per person

Popcorn | \$3 per person

Chef's Blend Trail Mix | \$4 per person

Famous Amos Cookie Packs | \$4 each

Naked Smoothies | \$8 each

BREAK PACKAGES

Priced per person. 30 Minute Duration, Minimum of 10 Guests;
Additional \$6 per person if less than 10 guests.

everyone's favorites | \$14

Freshly Baked Cookies, Brownies, and
Lemon Bars
Assorted Nuts and Trail Mix Packs
Assorted Milks, Assorted Soft Drinks, and
Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

chips 'n dips | \$16

House-made BBQ Chips with Ranch Dip
Tortilla Chips with Charred Chipotle Salsa and
Guacamole
Bavarian Cream stuffed Churros
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

health nut | \$14

Assorted Granola Bars
Assorted Nuts and Trail Mix Packs
Assorted Yogurts with Granola
Whole Fruits
Peanut Butter stuffed Celery Sticks
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

morning essence | \$15

Assorted Naked Smoothies
Fresh Sliced Fruit
Sweet and Savory Breakfast Breads
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

candy shoppe | \$14

Assorted Candy Bars and Gummy Candies
Assorted Oven Fresh Cookies
Freshly Popped Popcorn and Potato Chips
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

state fair | \$19

Mini Corn Dogs and Fried Mac n Cheese Bites
Fresh Baked Pretzels with Beer Cheese
Fried Pies and Choco Tacos
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

BREAK PACKAGES

Priced per person. 30 Minute Duration, Minimum of 10 Guests;
Additional \$6 per person if less than 10 guests.

energy break | \$17

Chef's Blend Trail Mix
Whole Fresh Fruit
Assorted Naked Smoothies
Vitamin Enriched Water
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

muffins and more | \$15

Fresh Sliced Fruit
Assorted Jumbo Muffins
Assorted Naked Smoothies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

discover your own

To include Assorted Soft Drinks and Water

select three | \$15 select five | \$19

Chef's Blend Trail Mix
Power and Granola Bars
Assorted Nuts and Trail Mix Packs
Assorted Candy Bars
Whole Fresh Fruit
Freshly Baked Cookies
Brownies and Lemon Bars
BBQ Chips with Dip
Individual Bags of Chips and Pretzels
Famous Amos Cookies Packs
Freshly Popped Pop Corn
Freshly Baked Pretzels with Beer Cheese
Fried Mac n Cheese Bites

BRUNCH BUFFET

Minimum of 20 guests; additional \$8 per person if less than 20 guests.
Served with Selection of Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Hot Teas

starters (select one)

Sliced Seasonal Fresh Fruit and Berry Display
Smoked Salmon and Bagels Display
Charcuterie Board

breakfast

Spinach and Mushroom Quiche
Eggs Benedict
French Toast with Warm Syrup

brunch

Garden Salad Bar Bowl with Assorted Dressings
Penne Pasta Primavera with Broccoli, Squash, Zucchini, Carrots, Spinach, Onions and Bell Peppers in a Creamy White Sauce
Herb Roasted Potatoes
Wild Rice Pilaf
Fresh Baked Croissants

entrees (select two)

Shrimp and Grits
Herb Roasted Turkey Breast
Chicken Marsala
Roasted Pork Loin
Seared Salmon

desserts

Chef's Grand Dessert Display

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

the deli | \$32

Chef's Soup of the Day

Garden Salad Bowl with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Hickory Smoked Turkey Breast, Top Round Roast Beef, Honey Smoked Ham and Salami

American, Swiss, Cheddar and Pepper Jack Cheese

Fresh Cut Leaf Lettuce, Tomatoes, Red Onion and Pickles

Honey Wheat Bread, Sourdough and Potato Bread

Mayonnaise, Light Mayonnaise, Dijon Mustard, Deli Mustard and Stone Ground Mustard

Individual Bags of Chips

Freshly Baked Cookies and Brownies

Freshly Brewed Iced Tea and Water

the farmers table | \$28

Chef's Soup of the Day

Build your own Salad Bar: Spring Mix, Romaine and Spinach

Cherry Tomatoes, Red Onions, Black Olives, Cucumbers, Shredded Carrots and Croutons

Hard-boiled Eggs, Bacon Bits, Julienne Turkey and Ham

Assorted Dressings

Build your own Baked Potato Bar: Jumbo Baked Potatoes

Butter, Sour Cream, Chives and Shredded Cheese

Bacon Bits, Chili Beans and Diced Grilled Chicken

Steamed Broccoli and Cheese Sauce

Corn on the Cob

Freshly Baked Dinner Rolls

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

tailgate party I \$32

Field Greens Salad with Assorted Dressings

American Coleslaw

House Potato Salad

Flame Grilled Angus Burgers, Grilled Marinated Chicken Breasts and Bratwursts

Crispy Bacon, Grilled Onions, Sautéed Mushrooms, Jalapenos, Guacamole and Fire Roasted Green Chiles

Fresh Cut Leaf Lettuce, Tomatoes, Red Onions and Pickles

American, Swiss, Cheddar and Pepper Jack Cheese

Potato, Onion and Hot Dog Buns

Traditional Condiments

Baked Beans

Mac n Cheese

House Potato Chips

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

backyard BBQ I \$34

Garden Salad Bowl with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Smoked Brisket

Grilled Bone-In BBQ Chicken

Slow Simmer Beans with Brisket Burnt End

Grilled Corn on the Cob

Ham Hock Green Beans

Jalapeno Cheddar Cornbread

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

little italy | \$35

Caesar Salad with Garlic Croutons

Caprese Salad with Fresh Mozzarella, Tomatoes, Sweet Basil and Balsamic Glaze

Bowtie and Fettucini Noodles

Marinara and Roasted Garlic Alfredo Sauce

Chicken Parmesan

Italian Meatballs

Italian Roasted Fingerling Potatoes

Sauteed Zucchini and Yellow Squash with Fresh Basil

Steamed Broccoli and Cauliflower with Lemon Thyme Butter

Grilled Asparagus with Lemon Wine Sauce

Garlic Bread

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

southwest fest | \$32

Southwest Salad with Assorted Dressings

Spicy Ground Beef and Diced Grilled Chicken

Crunchy Corn Tortillas and Soft Flour Tortillas

Shredded Lettuce, Pico de Gallo and Pickled Jalapenos

Sour Cream, Salsa, Guacamole, Green Chili Queso and Tortilla Chips

Corona Drunken Beans

Cilantro Lime Rice

Simmered Mexican Style Street Corn

Bavarian Cream Stuffed Churros with Dip

Freshly Brewed Iced Tea and Water

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

lunch special at the waterford | \$38

Renaissance House Salad with Assorted Dressings
Herb Marinated Grilled Chicken Breasts with Red Pepper Coulis
Seared Salmon with Lemon Tarragon Sauce
Wild Rice Pilaf
Roasted Asparagus
Freshly Baked Dinner Rolls
Freshly Brewed Iced Tea and Water

BOX LUNCHES

All boxed lunches include pasta salad, potato chips, Famous Amos cookie pack, whole fruit, Bottled Water with Crystal Light drink mix, cutlery packs and assorted condiments

wraps | \$27

Grilled Chicken Caesar
Southwest Chipotle Chicken
Baked Sweet Potato

sandwiches | \$25

Turkey and Pepper Jack
Ham and Swiss
Roast Beef and Cheddar
Vegetarian

EXPRESS PLATED LUNCH

All express plated lunches include Tea and Water, Fresh Baked Bread, and a Dessert Selection

cobb salad | \$25

Romaine, Bleu Cheese, Hard-boiled Egg, Bacon Bits, Grilled Chicken Cherry Tomatoes, Red Onion, Cucumbers, Sliced Avocado and Pepperoncini

chef salad | \$25

Spring Mix, Julienne Turkey and Ham, Hard-boiled Egg, Grape Tomatoes, Cucumbers, Red Onion, Black Olives and Croutons

grilled chicken caesar | \$24

Romaine, Diced Grilled Chicken, Cherry Tomatoes, Black Olives, Red Onion, Pepperoncini and Croutons

blackened shrimp salad | \$26

Arcadian Spring Mix, Blackened Shrimp, Blackberries, English Cucumbers, Red Onion, Cherry Tomatoes, Sliced Avocado and Sliced Almonds

wraps with house-made chips (select one) | \$24

Grilled Chicken Caesar

Southwest Chipotle Chicken

Turkey BLT

Baked Sweet Potato

PLATED LUNCH

All Lunch Entrees include a choice of Salad, Entrée and Dessert
Fresh Baked Bread, Coffee, Tea and Water

salads (select one)

House Signature

Spring Mix in a Cucumber Belt, Shredded Carrots, Cherry Tomatoes, Blackberries, Red Onion and Balsamic Drizzle served with Ranch or Balsamic Vinaigrette

Caesar Wedge

Baby Romaine Wedge with Garlic Crostini, Cherry Tomatoes, Black Olives, Pepperoncini and Grated Parmesan

Strawberry Balsamic Salad

Baby Spinach, Sliced Strawberries, Blueberries, Red Onion, Toasted Pecans, Goat Cheese and Balsamic Reduction

entrees (select one)

Herb Marinated Airline Chicken Breast topped with Red Pepper Coulis served with Buttermilk Mashed Potatoes and Sautéed Greens Beans with Caramelized Onions | \$32

Grilled Chicken and Shrimp topped with Zesty Chimichurri served with Wild Rice Pilaf and Lemon Thyme Broccolini | \$38

Seared Salmon topped with Lemon Tarragon Sauce served with Wild Rice Pilaf and Garlic Roasted Asparagus | \$35

Blackened Catfish topped with Creole Cream Sauce served with Cajun Rice and Lemon Thyme Broccolini | \$32

Blackened Rainbow Trout served with Wild Rice Pilaf and Sautéed Green Beans | \$38

Balsamic Marinated Flat Iron Steak with Peppercorn Cream Sauce served with Buttermilk Whipped Potatoes and Garlic Roasted Asparagus | \$33

Braised Short Ribs topped in a Burgundy Demi served with Buttermilk Whipped Potatoes and Glazed Baby Carrots | \$34

6 oz Petit Filet topped with Burgundy Mushroom Sauce served with Buttermilk Whipped Potatoes and Sautéed Green Beans | \$52

Herb Roasted Pork Tenderloin topped with Apple Fennel Demi served with Buttermilk Whipped Potatoes and Garlic Fried Brussel Spouts | \$32

DESSERT SELECTIONS

Triple Chocolate Mousse Cake
Marble Banana Chocolate Cake
Chocolate Overload Oreo Crusted Cake
Italian Cream Cake
Red Velvet Cake
Salted Caramel Cheesecake
Strawberry Symphony Cheesecake
Lemon Raspberry Cheesecake
Coconut Passionfruit Cheesecake
Sweet Potato Maple Cheesecake
Brulee Cheesecake
Carrot Cake
Coconut Cream Pie
Banana Cream Pie
Cookies and Cream Pie
Strawberry Cream Pie
Lemon Meringue Pie
Key Lime Pie

ALL DAY MEETING PACKAGES

all day beverages | \$18

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Regular and Herbal Hot Teas
Assorted Soft Drinks
Bottled Water

basic | \$42

All Day Beverages
Continental Breakfast Choice
AM or PM Break

silver | \$70

All Day Beverages
Continental Breakfast Choice
AM or PM Break
Lunch Buffet Choice

gold | \$80

All Day Beverages
Continental Breakfast Choice
AM and PM Break
Lunch Buffet Choice

platinum | \$87

All Day Beverages
Breakfast Buffet Choice
AM and PM Break
Lunch Buffet Choice

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

the waterford preferred I \$52

Renaissance House Salad with Assorted Dressings

Italian Pasta Salad

Corn Succotash Salad

Grilled Chicken Breasts with Red Pepper Coulis

Seared Salmon with Shrimp Etouffee

Flat Iron Steak with Peppercorn Burgundy Sauce

Twice Baked Potatoes

Wild Rice Pilaf

Roasted Asparagus with Lemon and Parmesan

Glazed Carrots

Hot Cobbler and Ice Cream Station

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

surf and turf I \$54

Field Greens Salad with Assorted Dressings

Italian Pasta Salad

Shrimp Skewers in Garlic Wine Butter

Seared Salmon with Lemon Tarragon Sauce

Balsamic Grilled Flank Steak with Peppercorn Burgundy Sauce

Garlic Whipped Potatoes

Wild Rice Pilaf

Roasted Asparagus with Lemon and Parmesan

Glazed Carrots

Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

pork loin and chicken breasts | \$40

House Salad with Assorted Dressings

Creamy Macaroni Salad

Herb Marinated Grilled Chicken Breasts with Red Pepper Coulis

Herb Crusted Pork Loin with Apple Fennel Demi Sauce

Herb Buttermilk Mashed Potatoes

Wild Rice Pilaf

Roasted Asparagus with Lemon and Parmesan

Glazed Carrots

Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

chicken and salmon | \$45

Garden Salad with Assorted Dressings

Creamy Broccoli Salad

Herb Marinated Grilled Chicken Breasts with Red Pepper Coulis

Seared Salmon with Lemon Tarragon Sauce

Roasted Rosemary Fingerling Potatoes

Wild Rice Pilaf

Roasted Asparagus with Lemon and Parmesan

Glazed Carrots

Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

oklahoma country dinner | \$40

Garden Salad with Assorted Dressings

Macaroni Salad

Buttermilk Breaded Chicken Fried Steaks with Country Gravy

Parmesan Meatloaf with Roasted Tomato Demi Sauce

Herb Buttermilk Mashed Potatoes

Mac n Cheese

Ham Hock Simmered Green Beans

Buttery Corn on the Cob

Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

mardi gras | \$48

Spring Mix Salad with Assorted Dressings

Chef's Special Gumbo

Fried Catfish and Shrimp with Hot Sauce Remoulade

Blackened Pork Chops with Creole Cream Sauce

Cajun Chicken Pasta Alfredo

Red Beans and Rice

Scalloped Potatoes

Corn Succotash

Ham Hock Simmered Turnip Greens

Assorted Desserts to include Beignets

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

bbq smoke house | \$48

Garden Salad Bowl with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Smoked Brisket

Grilled Bone-In BBQ Chicken

Smoked Ribs

Slow Simmer Beans with Brisket Burnt End

Grilled Corn on the Cob

Ham Hock Green Beans

Jalapeno Cheddar Cornbread and Freshly Baked Dinner Rolls

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

tex mex griller | \$45

Southwest Salad with Assorted Dressings

Marinated Skirt Steak and Chicken Fajitas with Grilled Bell Peppers and Onions

Chili Rubbed Salmon topped with Mango Habanero Salsa

Soft Flour Tortillas

Shredded Lettuce, Pico de Gallo and Pickled Jalapenos

Sour Cream, Salsa, Guacamole, Green Chili Queso and Tortilla Chips

Corona Drunken Beans

Cilantro Lime Rice

Simmered Mexican Style Street Corn

Assorted Desserts to include Bavarian Cream Stuffed Churros with Dip

Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

southern italy I \$44

Antipasto Board

Caesar Salad with Garlic Croutons

Caprese Salad with Fresh Mozzarella, Tomatoes, Sweet Basil and Balsamic Glaze

Bowtie and Fettucini Noodles

Marinara and Roasted Garlic Alfredo Sauce

Chicken Parmesan

Italian Meatballs

Spicy Italian Sausage with Fennel and Grilled Peppers and Onions

Lasagna Pomodoro

Italian Roasted Fingerling Potatoes

Sauteed Zucchini and Yellow Squash with Fresh Basil

Steamed Broccoli and Cauliflower with Lemon Thyme Butter

Grilled Asparagus with Lemon Wine Sauce

Garlic Bread

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

PLATED DINNER

All Dinner Entrees include a choice of Salad, Entrée and Dessert (upgrade to soup additional \$4)
Fresh Baked Bread, Coffee, Tea and Water (add soup to meal additional \$4 to listed meal price)

salads (select one)

House Signature

Spring Mix in a Cucumber Belt, Shredded Carrots, Cherry Tomatoes, Blackberries, Red Onion and Balsamic Drizzle served with Ranch or Balsamic Vinaigrette

Caesar Wedge

Baby Romaine Wedge with Garlic Crostini, Cherry Tomatoes, Black Olives, Pepperoncini and Grated Parmesan

Iceberg Wedge

Baby Iceberg Wedge with Bacon Bits, Hard-boiled Egg, Red Onion, Cherry Tomatoes, Cucumber and Cheddar Cheese

Strawberry Balsamic Salad

Baby Spinach, Sliced Strawberries, Blueberries, Red Onion, Toasted Pecans, Goat Cheese and Balsamic Reduction

Caprese Salad

Hothouse Tomatoes, Mozzarella Cheese, Balsamic Reduction, Alfalfa Sprouts and Fresh Basil

soups

Chicken Noodle

Tomato Basil

Creamy Potato

Poblano Corn Chowder

Vegetable Soup

Lobster Bisque

PLATED DINNER

All Dinner Entrees include a choice of Salad, Entrée and Dessert (upgrade to soup additional \$4)
Fresh Baked Bread, Coffee, Tea and Water (add soup to meal additional \$4 to listed meal price)

entrees (select one)

Herb Marinated Airline Chicken Breast topped with Red Pepper Coulis served with Buttermilk Mashed Potatoes and Sautéed Greens Beans with Caramelized Onions | \$35

Grilled Chicken and Shrimp topped with Zesty Chimichurri served with Wild Rice Pilaf and Lemon Thyme Broccolini | \$40

Seared Salmon topped with Lemon Tarragon Sauce served with Wild Rice Pilaf and Garlic Roasted Asparagus | \$37

Seared Scallops topped with Burgundy Rouge Butter Sauce served with Herb Sweet Pea Risotto and Garlic Roasted Asparagus | \$40

Blackened Catfish topped with Creole Cream Sauce served with Cajun Rice and Lemon Thyme Broccolini | \$35

Blackened Rainbow Trout served with Wild Rice Pilaf and Sautéed Green Beans | \$40

Seared Mahi Mahi topped with Mango Habanero Salsa served with Cilantro Lime Rice and Corn and Roasted Pepper Succotash | \$42

Balsamic Marinated Flat Iron Steak with Peppercorn Cream Sauce served with Buttermilk Whipped Potatoes and Garlic Roasted Asparagus | \$38

Braised Short Ribs topped in a Burgundy Demi served with Buttermilk Whipped Potatoes and Glazed Baby Carrots | \$40

8 oz Filet topped with Burgundy Mushroom Sauce served with Buttermilk Whipped Potatoes and Sautéed Green Beans | \$56

10 oz NY Strip Steak topped with Peppercorn Cream Sauce served with Buttermilk Whipped Potatoes and Garlic Fried Brussels Sprouts | \$50

Herb Roasted Pork Tenderloin topped with Apple Fennel Demi served with Buttermilk Whipped Potatoes and Garlic Fried Brussel Spouts | \$36

Balsamic Grilled Bone-In Pork Chop topped with Apple Fennel Demi served with Buttermilk Whipped Potatoes and Garlic Fried Brussel Sprouts | \$40

PLATED DINNER

All Dinner Entrees include a choice of Salad, Entrée and Dessert (upgrade to soup additional \$4)
Fresh Baked Bread, Coffee, Tea and Water (add soup to meal additional \$4 to listed meal price)

dual entrees (select one)

Herb Roasted Airline Chicken Breast and Grilled Shrimp served with Wild Rice Pilaf and Garlic Roasted Asparagus topped with Chardonnay Cream Sauce | \$40 per person

Herb Marinated Grilled Chicken Breast and Petit Filet served with Garlic Whipped Potatoes and French Green Beans topped with Peppercorn Demi | \$55 per person

Seared Atlantic Salmon and Grilled Shrimp served with Wild Rice Pilaf and Garlic Roasted Asparagus topped with Chardonnay Cream Sauce | \$45 per person

Seared Atlantic Salmon and a Petit Filet served with Garlic Whipped Potatoes and French Green Beans topped with Bearnaise Sauce | \$59 per person

Herb Roasted Airline Chicken Breast and Petit Salmon Filet served with Wild Rice Pilaf and Garlic Roasted Asparagus topped with Chardonnay Cream Sauce \$50 per person

HORS D' OEUVRES

Minimum of 25 pieces ordered per item.

If requested, \$100.00 Butler Passed Hors d'oeuvres fee per 50 guests.

chilled

Prosciutto Wrapped Asparagus & Boursin Bites | \$5

Assorted Finger Sandwiches | \$4

Watermelon & Feta Skewers | \$4

Dill Cream Cheese & Smoked Salmon Cucumber Cups | \$6

Jalapeno Bacon Deviled Eggs | \$5

Shrimp Cocktail Shooters | \$6

Tomato Basil Bruschetta | \$4

Saffron & Zucchini Bruschetta | \$5

Turkey & Ham Pinwheels with Herb Cream Cheese | \$5

Hummus Shooters with Pita & Veggie Sticks | \$4

Gazpacho Shooters | \$5

Chilled Leek & Potato Soup (Vichyssoise) Shooters | \$4

Caprese Skewers | \$5

Mexican Shrimp Cocktail Bloody Mary Shooters | \$6

Antipasto Skewers | \$5

Seafood Salad Lettuce Cups | \$6

Chicken Salad Lettuce Cups | \$5

Assorted Dessert Shooters | \$5

Assorted Mini Cake Petit Fours | \$5

Assorted Mini Cheesecakes | \$5

HORS D' OEUVRES

Minimum of 25 pieces per item required.

If requested, \$100.00 Butler Passed Hors d'oeuvres fee per 50 guests.

hot

Bacon Wrapped Cream Cheese Stuffed Jalapenos | \$5

Meatballs – BBQ, Marinara, or Swedish | \$5

Pretzel Dogs | \$4

Crab Cakes | \$6

Coconut Shrimp | \$6

Mini Green Chili Flautas | \$4

Mini Taco Salad Cups | \$5

Build it yourself Mini Mexican Street Corn station | \$5

Crab Rangoon | \$6

Spinach & Artichoke Rangoon | \$4

Bacon Wrapped Shrimp with Habanero Crema | \$6

Potato Cups with Bacon and Blue Cheese | \$4

Black Pepper Burgundy Beef Skewers | \$6

Chicken Skewers – BBQ, Hoisin Sesame, or Sweet Chili | \$5

Sliders – BBQ Pulled Pork, Burgers, Chicken Parmesan or Meatball Mozzarella | \$5

Stuffed Mushrooms – Clam Mozzarella, Crab & Corn, Chorizo & Cheese, Spinach &

Bacon, Boursin Artichoke | \$5

Egg Rolls – Southwest Style, Vegetable or Pork | \$4

Bacon Wrapped Scallops with Rosemary Skewers | \$6

Gouda Mac and Cheese Bites | \$4

Popcorn Chicken with Assorted Sauces | \$5

Wings – BBQ, Buffalo, Sweet Chili, or Hoisin | \$5

Chicken and Waffle Skewers | \$5

Beef Empanadas | \$6

Mini Wellingtons | \$6

Mini Quiches | \$4

DISPLAYS

Minimum of 25 pieces per item required.

If requested, \$100.00 Butler Passed Cold Hors d'oeuvres fee per 50 guests.

artisanal cheese display | \$12 per person

Selection of Imported and Domestic Cheeses served with Baguettes, Crostini and Gourmet Crackers

vegetable crudité | \$7 per person

Broccoli, Cauliflower, Carrots, Celery, Sliced Portobello Mushrooms, Green Onions, Heirloom Tomatoes, Artichoke Hearts and Assorted Olives with Ranch Dip

grand charcuterie display | \$12 per person

Fine Cured Meats, Cheeses, Antipasto Favorites with Crostini and Gourmet Crackers

seasonal fruit display | \$8 per person

Freshly Sliced Seasonal Fruit with Honey Yogurt Dip

jumbo shrimp cocktail | \$16 per person

Chilled Seasonal Shrimp with Traditional Cocktail Sauce and Condiments

dip trio | \$10 per person

Pimento Cheese, Hummus, and Ranch Dip with Triangle Toasted Pita, Crackers, and Vegetables

trio slider display | \$18 per person (select three)

BBQ Pulled Pork

Mini Burgers

Chicken Parmesan

Mozzarella Meatball

Crab Cakes with Cajun Remoulade on Mini Buns

ACTION STATIONS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.
\$100.00 attendant fee will apply; one attendant mandatory per 50 guests.

italian pasta station | \$17

Served with Garlic Bread and Shaved Parmesan

Pasta: Farfalle and Penne

Sauces (select 2): Alfredo, Marinara or Pesto Cream

Grilled Chicken, Italian Meatballs, Sundried Tomatoes, Wild Mushrooms, Artichokes, Julienne Vegetables, Broccoli and Cauliflower Florets, Olives and Garlic

south of the border fajitas | \$16

Beef and Chicken Fajitas

Sautéed Fresh Peppers and Onions

Mini Flour Tortillas

Pico de Gallo, Guacamole, Salsa, Sour Cream, Jalapenos, Pepper Jack, and Monterey Jack Cheese

mac n cheese station | \$16

Classic Mac n Cheese and Gouda Mac n Cheese

Grilled Chicken, Shrimp, Hickory Smoked Bacon, Ham, Brisket,

Lobster (\$3 additional per person)

Cherry Tomatoes, Caramelized Onion, Mushrooms, Spinach, Olives, Jalapenos, Parmesan and Cheddar Cheese

mashed potato bar | \$15

Creamy Whipped Regular and Sweet Potatoes

Bacon, Chicken and Ham

Shredded Brisket or Pulled Pork (\$3 additional per person)

Feta, Cheddar, Bleu Cheese, and Swiss

Spinach, Mushrooms, Jalapenos, Roasted Garlic, Broccoli, Marshmallows, Candied Pecans, Brown Sugar, Golden

Raisins and Chives

Pesto, Ranch, Butter and Sour Cream

ACTION STATIONS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.
\$100.00 attendant fee will apply; one attendant mandatory per 50 guests.

street taco station – \$19

Mini Tacos build to your Guest's Specifications with Steak and Chicken

Cilantro, Onions, Diced Jalapenos, Diced Tomatoes, Mexican Slaw, Queso Fresco, Cheddar and Mini Corn and Flour Tortillas

bananas foster and strawberry romanoff live! | \$14

Bananas Fosters Flambé served over your choice of Cake and Vanilla Bean Ice Cream

Cake Choices: Banana Bread, Lemon Pound Cake, Chocolate Banana Pound Cake or Cheesecake

Sliced Strawberries marinated in Gran Marnier topped with Chantilly Cream served over Vanilla Ice Cream

CARVING STATIONS

Minimum of 25 guests required.

\$100.00 attendant fee will apply; one attendant mandatory per 50 guests.

herb roasted turkey with creamy turkey gravy | \$9 per person

Served with Cranberry Compote and Fresh Baked Rolls

rosemary roasted prime rib | \$16 per person

Served with Horseradish Cream, Au Jus and Fresh Baked Rolls

coffee crusted beef tenderloin | \$19 per person

Served with Red Wine Demi Glace and Fresh Baked Rolls

herbed roasted pork loin | \$9 per person

Served with Bourbon Demi Glace and Fresh Baked Rolls

spicy pineapple glaze black forest ham | \$9 per person

Served with Brown Sugar Glaze and Fresh Baked Rolls

bbq smoked brisket | \$10 per person

Served with House BBQ Sauce and Fresh Baked Rolls

COCKTAILS

HOST BAR

Premium Bar	\$9 per drink
Select Bar	\$7 per drink
Imported Beer	\$5 per bottle
Domestic Beer	\$4 per bottle
Local Craft Beer	\$7 per drink
House Wines	\$8 per drink
Soft Drinks	\$3 per drink
Bottled Water	\$3 per bottle

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100
guests required)
\$25 for each additional hour

PREMIUM BAR

Johnnie Walker Black
Knob Creek
Jack Daniel's Tennessee Whiskey
Crown Royal
Grey Goose
Bombay Sapphire
Bacardi Superior
Patron Silver
Hennessey Privilege VSOP

SELECT BAR

Dewars
Jim Beam
Canadian Club
Smirnoff
Beefeater
Don Q Cristal
Jose Cuervo Silver
Courvoisier VS

HOUSE WINES

Salmon Creek
Chardonnay, Cabernet, Merlot
Lindeman's
Pinot Noir, Moscato

COCKTAILS

CASH BAR

Premium Bar	\$10 per drink
Select Bar	\$8 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$5 per bottle
Local Craft Beer	\$7 per drink
House Wines	\$9 per drink
Soft Drinks	\$4 per drink
Bottled Water	\$4 per bottle

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

PREMIUM BAR

Johnnie Walker Black
Knob Creek
Jack Daniel's Tennessee Whiskey
Crown Royal
Grey Goose
Bombay Sapphire
Bacardi Superior
Patron Silver
Hennessey Privilege VSOP

SELECT BAR

Dewars
Jim Beam
Canadian Club
Smirnoff
Beefeater
Don Q Cristal
Jose Cuervo Silver
Courvoisier VS

HOUSE WINES

Salmon Creek
Chardonnay, Cabernet, Merlot
Lindeman's
Pinot Noir, Moscato

COCKTAILS

BY THE HOUR - PREMIUM

First Hour	\$19 per person
Two Hours	\$29 per person
Three Hours	\$35 per person
Four Hours	\$39 per person

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

PREMIUM BAR

Johnnie Walker Black
Knob Creek
Jack Daniel's Tennessee Whiskey
Crown Royal
Grey Goose
Bombay Sapphire
Bacardi Superior
Patron Silver
Hennessey Privilege VSOP

HOUSE WINES

Salmon Creek
Chardonnay, Cabernet, Merlot
Lindeman's
Pinot Noir, Moscato

COCKTAILS

BY THE HOUR - SELECT

First Hour	\$17 per person
Two Hours	\$23 per person
Three Hours	\$29 per person
Four Hours	\$33 per person

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

SELECT BAR

Dewars
Jim Beam
Canadian Club
Smirnoff
Beefeater
Don Q Cristal
Jose Cuervo Silver
Courvoisier VS

HOUSE WINES

Salmon Creek
Chardonnay, Cabernet, Merlot
Lindeman's
Pinot Noir, Moscato

COCKTAILS

BY THE HOUR – BEER AND WINE

First Hour	\$15 per person
Two Hours	\$19 per person
Three Hours	\$25 per person
Four Hours	\$29 per person

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100
guests required)
\$25 for each additional hour

HOUSE WINES

Salmon Creek
Chardonnay, Cabernet, Merlot
Lindeman's
Pinot Noir, Moscato

WINE LIST

Mionetto Prosecco, Organic (Sparkling) | \$35 per bottle
Mumm Napa Brut Prestige (Sparkling) | \$45 per bottle
Charles Smith Kung Fu Girl (Riesling) | \$36 per bottle
Magnolia Grove by Château St. Jean (Rose) | \$35 per bottle
Magnolia Grove by Château St. Jean (Chardonnay) | \$35 per bottle
Kenwood Vineyards (Chardonnay) | \$35 per bottle
Copain Tous Ensemble (Chardonnay) | \$35 per bottle
Sonoma Cutrer Russian River Ranches (Chardonnay) | \$46 per bottle
Sea Pearl (Sauvignon Blanc) | \$40 per bottle
Magnolia Grove by Chateau St. Jean (Pinot Grigio) | \$35 per bottle
Line 39 (Pinot Noir) | \$35 per bottle
Magnolia Grove by Château St. Jean (Cabernet Sauvignon) | \$35 per bottle
Sledgehammer (Cabernet Sauvignon) | \$35 per bottle
Ferrari-Carano (Cabernet Sauvignon) | \$70 per bottle
Achaval-Ferrer (Malbec) | \$55 per bottle
Magnolia Grove by Château St. Jean (Merlot) | \$35 per bottle
Decoy by Duckhorn (Merlot) | \$55 per bottle
House Wines (Moscato, Chardonnay, Pinot Noir, Cabernet, Merlot) | \$35.00 per bottle

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

BLOODY MARY AND MIMOSA BAR

\$12 per person per hour
(Minimum of 2 Hours)
Bloody Mary Cocktails
Assorted Fruit Juices with Champagne

BARTENDER FEE

\$100 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

CATERING GUIDELINES

guarantees

A guaranteed number of attendees is due by noon, three business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guaranteed count. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees. The final guarantee must be at least 80% of the contracted number. If the count falls below this percentage you will be charged the difference. Final estimated payment is due with your guarantee.

room assignment

Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to reassign function space in order to best accommodate our guests.

service charge and tax

A 24% service charge and tax applies to all food, beverage, audio visual, and room rental charges. Service charges and taxes will be posted respectively and are subject to change. All prices are quoted exclusively of service charge and tax charge. For tax exempt groups, a copy of your state tax exemption form must be received thirty (30) days prior to your event