**CATERING GUIDE**

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*ASK OUR CATERING SPECIALIST ABOUT OUR CARVING STATIONS THAT ARE AVAILABLE

*ASK OUR CATERING SPECIALIST ABOUT OUR KID CORNER MENU (UNDER 10 YEARS OF AGE)
BREAKFAST

"FULL BREAKFASTS"
All breakfasts include fresh brewed coffee, juice and water.

COWBOY SCRAMBLER  ♤ 6.50
Scrambled eggs, bacon (two strips), home fries, assorted breakfast breads

OUTLAW  ♤ 7.50
Spinach and mushroom frittata, sausage (two patties), potatoes O’Brian, assorted breakfast breads

LASO  ♤ 8.50
Sausage and cheese strata, country ham, hash brown potatoes, assorted breakfast breads

DEUL  ♤ 9.25
Omelet station made to order with grated cheese, salsa, ham, bacon, mushrooms, peppers, onions, diced tomatoes, spinach and skillet potatoes, assorted breakfast breads
**BREAKFAST A LA CARTE**
Price per serving.

- Fresh baked scones $1.25  
- Cinnamon rolls $1.75  
- Muffins mini (two) regular (one) $2.25  
- Breakfast bread $2.25  
- Donuts $12.00 per dozen  
- Croissants $1.25  
- Danish $2.25  
- Bagels $2.25  
- French toast $2.50  
- Biscuits & gravy $1.50  
- Blueberry bread pudding $2.25  
- Fruit pizza with streusel topping $2.75  
- Granola $1.25  
- Yogurt $1.75  
- Bacon, sausage link or patty, country ham $1.25  
- Breakfast sandwiches $2.50

Fruit trays (with assorted melons, strawberries, pineapple and grapes)  
Small (15) $5.00  
Medium (30) $10.00  
Large (75) $19.00
**BOX LUNCHES**
Turkey, ham, roast beef or vegetarian sandwich on choice of bread (wheat berry, rye or ciabatta). Includes individual bag of chips, condiments, meal kit and choice of cookies (two) or whole fruit.

**GOURMET BOX LUNCH**
Sold in quantities of 15 boxes per option. Choice of sandwich below with individual chips, condiments, meal kit and choice of cookie (two) or whole fruit.

- **CLUB WRAP**
  Bacon, turkey, Swiss with lettuce, tomato and ranch dressing in sundried tomato wrap
  $9.25

- **CALIFORNIA SANDWICH**
  Sliced turkey, provolone, avocado spread, tomato, sprouts, and Italian dressing on wheat berry bread
  $9.75

- **MEDITERRANEAN**
  Mixed greens, feta cheese, kalamata tapenade, red onions, tomatoes and balsamic aioli on herb focaccia
  $9.75

- **ITALIAN HOAGIE**
  Sliced ham, salami, provolone, banana peppers, tomatoes, lettuce, herb seasoning and parmesan dressing
  $9.25

- **CHICKEN SALAD CROISSANT**
  Diced chicken mixed with apples, grapes, celery and creamy tarragon sauce
  $9.25

- **CHICKEN CAPRESE**
  Grilled chicken, pesto, mozzarella, sliced tomatoes and basil leaves on ciabatta
  $9.75

- **GARDEN SANDWICH**
  Assorted grilled vegetables and sun dried tomato spread on focaccia bread
  $9.75

- **ORCHARD SANDWICH**
  Sliced brie cheese, green apples, field greens and balsamic vinegar in a spinach tortilla
  $9.25
# Gourmet Salad Box Lunches

Sold in quantities of 15 boxes per option. Choice of salad below with meal kit and choice of cookies (two) or whole fruit.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Orzo Pasta Salad</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>Orzo pasta tossed in olive oil and lemon juice with diced cucumber, tomatoes, broccoli and feta cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Ginger Salmon Salad</strong></td>
<td>$10.75</td>
</tr>
<tr>
<td>Salmon with a sesame ginger glaze on bed of greens with julienne carrots, tomatoes and wonton crisps with Asian dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Buffalo Chicken Salad</strong></td>
<td>$10.75</td>
</tr>
<tr>
<td>Buffalo chicken on crispy romaine with parmesan cheese tossed in blue cheese dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Strawberry Shortcake Salad</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Field greens tossed with sliced strawberries, almonds, pound cake croutons with a raspberry vinaigrette dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Greek Salad</strong></td>
<td>$8.00</td>
</tr>
<tr>
<td>Hummus topped with romaine salad greens, roasted tomatoes, olives, artichokes and feta cheese served with a pita wedge and roasted garlic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Southwest Salad</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>Choice of seasoned beef or grilled chicken tossed with corn, black beans, tomatoes, cheddar cheese and romaine with a chipotle dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>$9.50</td>
</tr>
<tr>
<td>Crisp romaine lettuce tossed in a Caesar dressing topped with sundried tomato pesto chicken with croutons and shaved parmesan cheese</td>
<td></td>
</tr>
</tbody>
</table>
BUFFET

**THEMED BUFFETS**
All themed buffets include tea and water.

**PICNIC AT THETA POND**
$9.75/person
Comes with relish tray, condiments and potato chips.
- Meat (choose two): Roast beef, corned beef, roast turkey, ham, tuna salad, chicken salad
- Cheese (choose two): Swiss, cheddar, American, provolone, Monterey Jack
- Side Salad (choose one): Cole slaw, Tuscan pasta salad, potato salad, house salad
- Bread (choose two): Kaiser buns, sliced white, wheat berry, rye, ciabatta

**TRIP TO LITTLE ITALY**
All pasta buffets come with choice of Caesar salad or garden salad
- One each: pasta, meat, sauce, bread and vegetable $10.75/person
- Two each: pastas, meats and sauces. One bread and vegetable $13.75/person
  - Pasta choices: Spaghetti, penne, fettuccini, tortellini
  - Meat choices: Meat balls, Italian sausage, chicken, grilled portobello (vegetarian)
  - Sauces: Marinara, alfredo, pesto, sundried tomato pesto, olive oil herbs & garlic
  - Breads: Garlic bread sticks, focaccia, garlic toast, assorted rolls
  - Vegetables: Green Beans, roast vegetable mix, broccoli

**OKLAHOMA GRILL**
- One each: meat, vegetable, starch, salad and bread $10.75/person
- Two meats and salads. One each: vegetable, starch and bread $13.75/person
  - Meats: Grilled chicken, brisket, pulled pork, pulled chicken, fajita chicken, smoked sausage, grilled portobello (vegetarian)
  - Vegetables: Green beans, fire roasted vegetables, broccoli, sautéed squash, peppers and onions, baked beans
  - Starches: Potato chips, twice baked potatoes, baked potatoes, corn, mac n cheese, mashed potatoes, Spanish rice
  - Salads: Garden salad, cole slaw, potato salad, pasta salad
  - Bread: Kaiser buns, dinner rolls, garlic toast, tortillas
**THEMED BUFFETS**

**COWBOY COOKOUT**
- 10.50/person
Hamburgers and hot dogs with baked beans, potato chips and potato salad served with lettuce, tomato, pickles, onions and buns

**THE LIBRARY LAWN**
- 9.75/person
- Salad mix (choose one): Spring mix, romaine greens, spinach
- Meats (choose two): Bacon bits, grilled chicken, grilled beef, shrimp, or roasted turkey
- Toppings (choose five): Shredded cheese, tomatoes, red onions, broccoli, black olives, carrots, peppers, croutons, mushrooms, peas, sunflower seeds, Mandarin oranges, cranberries, sliced almonds, Gorgonzola cheese, sprouts, raisins or cucumbers
- Dressings (choose two): Ranch, blue cheese, Italian, Caesar, raspberry vinaigrette, balsamic, honey mustard, or thousand island
- Bread (choose one): Baguette bread, assorted rolls, assorted crackers or bread sticks

**PIZZA**
- 18.50/person
Your choice of pepperoni, sausage, cheese or supreme pizzas cut into eight large pieces
**ENTREES**

**PLATED ENTREES**

All plated meals come with a house salad, rolls, iced tea and water. Please let us know about any dietary restrictions your guests may have in advance.

- **ROASTED BEEF FILLET**
  Served with tomato tarragon vinaigrette, fingerling potatoes and steamed asparagus

- **FILET OF BEEF WITH BÉARNAISE SAUCE**
  Served with blue cheese whipped potatoes and garden vegetables

- **CAJUN SHRIMP AND GRITS**

- **BARBECUED SAUSAGE WITH CHIANTI SAUCE**
  Served over herb mashed potatoes with green beans and caramelized pearl onions

- **SMOKED PORK LOIN**
  Served with sweet potatoes and succotash

- **CAJUN SPICED SHRIMP OVER ANGEL HAIR PASTA**
  Served with lemon cream sauce

- **TILAPIA FILLET WITH TOMATO SHALLOT VINAIGRETTE**
  Served with wild rice and steamed broccoli

- **BACON WRAPPED APPLE SMOKED PORK LOIN**
  Served with glazed carrots and potatoes au gratin

- **STUFFED CHICKEN BREAST**
  Stuffed with spinach, ricotta, pine nuts and tomatoes with a pepper coulis served alongside rice pilaf and sautéed vegetables

- **TUSCAN CHICKEN**
  Chicken with artichoke hearts, onions, tomatoes and mushrooms with a garlic wine sauce and penne pasta

- **HONEY APRICOT CHICKEN**
  Served with sweet mashed potatoes and steamed broccoli

- **GLAZED HAM WITH PINEAPPLE SALSA**
  Served with mashed potatoes and vegetable succotash

- **BAKED BREADED CHICKEN WITH DIJON CREAM**
  Served with succotash and new potatoes

- **BRAISED PORK WITH LEEKS AND BOK CHOY**
  Served on a bed of steamed rice

- **GRILLED BALSAMIC CHICKEN**
  Served with roasted tomatoes, basil and wild rice
### Buffet-Style Entrees

All traditional and vegetarian buffet meals come with a house salad, rolls, iced tea, water and choice of vegetable and starch (listed on following page). Please let us know about any dietary restrictions your guests may have in advance.

#### Traditional Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated London Broil</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Sliced and served with a tomato tarragon vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Individual Grilled Flat Iron Steaks</td>
<td>$17.75/person</td>
</tr>
<tr>
<td>Served with demi-glaze sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Florentine Lasagna</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Beef Tips</td>
<td>$17.75/person</td>
</tr>
<tr>
<td>Served in a mushroom ragout sauce</td>
<td></td>
</tr>
<tr>
<td>Barbeque Chicken</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Topped with bacon, tomatoes, onions and jack cheese</td>
<td></td>
</tr>
<tr>
<td>Tomato Vodka Pasta Bake with Chicken</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Tilapia Fillet with Tomato Shallot Vinaigrette</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Served with wild rice</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Apple Smoked Pork Loin</td>
<td>$16.75/person</td>
</tr>
<tr>
<td>Stuffed Chicken Breast</td>
<td>$18.75/person</td>
</tr>
<tr>
<td>Served with spinach, ricotta, pine nuts and tomatoes with a pepper coulis</td>
<td></td>
</tr>
<tr>
<td>Tuscan Chicken</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Served with artichoke hearts, onions, tomatoes and mushrooms with a garlic wine sauce</td>
<td></td>
</tr>
<tr>
<td>Glazed Ham with Pineapple Salsa</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Braised Pork with Leeks and Bok Choy</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Served on a bed of steamed rice</td>
<td></td>
</tr>
<tr>
<td>Grilled Balsamic Chicken</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>with roasted tomato and basil</td>
<td></td>
</tr>
</tbody>
</table>
VEGETARIAN ENTREES

- PORTOBELLO STROGANOFF  
  - Portobello Stroganoff  
  - 13.75/person

- TUSCAN POLENTA  
  - Tuscan Polenta  
  - With roasted eggplant, zucchini and red peppers  
  - 13.75/person

- CHEESE TORTELLINI  
  - Cheese Tortellini  
  - With sundried tomato alfredo and fresh broccoli, onions, squash and peppers  
  - 13.75/person

- STUFFED PORTOBELLO  
  - Stuffed Portobello  
  - With spinach, tomatoes, onions and garlic, topped with cheese  
  - 13.75/person

- BAKED ZUCCHINI  
  - Baked Zucchini  
  - With wild mushroom risotto  
  - 13.75/person

STARCH OPTIONS
- Whipped potatoes
- Baked polenta
- Rice pilaf
- Risotto
- Roasted potatoes
- Green chili grits
- Couscous
- Twice baked potatoes
- Potato gratin
- Fingerling potatoes
- Corn on the cob
- Sweet kernel corn with peppers and onions
- Parsley red new potatoes
- Steamed rice
- Sweet potatoes

VEGETABLE CHOICES
- Glazed carrots with thyme and lemon
- Zucchini and squash sautéed
- Haricot vert almandine
- Malibu blend
- Asparagus (seasonal)
- Roasted assorted vegetables
- Steamed broccoli
- Peas, onions and carrots

*Ask our catering specialist about our carving stations that are available
*Ask our catering specialist about our Kid Corner Menu (under 10 years of age)
BEVERAGES

Priced per gallon. One gallon serves 17 people.

COFFEE $16.00
regular and decaffeinated

HOT TEA SELECTION $16.00

HOT CHOCOLATE $16.00

HOT CIDER $19.00

ORANGE JUICE $19.00

WATER $5.00

TEA $12.00

LEMONADE $15.00

FRUIT SLUSH PUNCH $20.00

ORANGE PUNCH $20.00

CANNED SODA $1.25/person
Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite

BOTTLED WATER $1.50/person

INDIVIDUAL JUICES $1.75/person
orange, cranberry, cran-grape, apple, grape
DESSERTS
Served by the slice.

CHEESECAKE WITH CHOCOLATE OR STRAWBERRY SAUCE
➔ 2.75

COCONUT LIME CAKE
➔ 4.25

RED VELVET CAKE
➔ 3.75

WHITE CHOCOLATE RASPBERRY CAKE
➔ 4.25

FOUR-LAYER CAKE
➔ 3.75

BLACK FOREST CAKE
➔ 3.75

FUDGE CAKE
➔ 3.75

STRAWBERRY CAKE
➔ 3.75

ITALIAN CREAM CAKE
➔ 4.25

CHOCOLATE OVERLOAD CAKE
➔ 3.75

CHERRY, PEACH OR APPLE COBBLER
➔ 1.75

CARROT CAKE
➔ 3.75

MOIST LEMON CAKE
➔ 4.25

CHOCOLATE LAVA BUNDT
➔ 3.75
**DESSERT**

**SHEET CAKES AND STATIONS**

**DESSERT STATIONS**

- Chocolate fountain  
  $4.25/person
- Ice cream station  
  $4.25/person

**SPECIALTY CAKES**

All cakes are frosted with white or chocolate butter cream icing  
Decorations and designs are an additional charge

- Half sheet cake, single layer  
  $40.00
- Half sheet cake, double layer  
  $80.00
- Full sheet cake, single layer  
  $80.00
- Full sheet cake, double layer  
  $160.00

**COOKIES AND SUCH**

Minimum one dozen, priced per each

- Pecan Tarts  
  $2.25
- Raspberry Almond Fromage in Phyllo Cups  
  $2.25
- Cream Puffs  
  $1.75
- Assorted Bars: Lemon, Chocolate or Blonde  
  $1.75
- Cheesecake Bites  
  $1.75
- Chocolate Cups Filled with Fruit Sauce and White Chocolate Mousse  
  $2.25
- Chocolate Covered Strawberries  
  $1.75
- Spirit Cookies with Orange or White Glaze  
  $1.75
- Cookies: Chocolate Chip, Peanut Butter, Sugar, Macadamia Nut, Double Chocolate, or Oatmeal Raisin  
  $.75
- OSU Orange and Black Specialty Cookies  
  $2.00

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![Cake Image](image.png)
**SAVORY APPETIZERS**

Minimum one dozen, priced per serving.

- **Baked Baby Red Potatoes with Cheese and Chives** - $1.75
- **Pork and Apple Meatballs** - $2.25
- **Goat Cheese and Red Onion Marmalade Crostini** - $2.25
- **Spinach and Swiss Tarts** - $2.25
- **BBQ Chicken Pineapple Jalapeno Salsa Crostini** - $2.25
- **Caprese Canapé on Baguette** - $1.75
- **Meatball Sliders** - $1.75
- **Satay Chicken Skewers with Peanut Sauce** - $1.75
- **Petite Fillet Skewers with Garlic Cream Dip** - $2.25
- **Mini Mac and Cheese Bites** - $1.75
- **Thai Chicken Bites with Sweet Chili Sauce** - $1.75
- **Spinach and Cheese Stuffed Mushroom Caps** - $2.25
- **Pork and Vegetable Spring Rolls** - $1.75
- **Cocktail Sausages with Sauce** - $1.75

The following appetizers are sold and priced by the pound

- **Potato Chips** - $6.25/lb
- **Chips and Salsa** - $17.00/lb
- **Gardetto's** - $8.00/lb
- **Mixed Nuts** - $12.00/lb
- **Pretzel Rods** - $8.00/lb
- **Dry Roast Nuts** - $10.00/lb
- **Mini Candy Bars** - $15.00/lb
- **Trail Mix** - $12.00/lb

**DIPS**

- **Goat Cheese**
  Goat cheese, pesto and sundried tomato terrine with crackers - $2.25/person

- **Pizza Dip**
  Served with pita wedges - $1.75/person

- **Spinach and Artichoke Dip**
  Served with chips - $2.25/person

- **Roasted Red Pepper Hummus** - $1.75/person

- **Olive Tapenade** - $6.25/person

- **Bruschetta with Crostini** - $1.75/person
**APPETIZERS**

**PLATTERS**

- **BREAD STATION** Sliced baguette, bagels, crostini, pita and crackers with choice of three dips  
  $3.50/person

- **SMOKED SIDE OF SALMON** With dill, capers, red onions, boiled egg, sliced lemons and dill cream cheese served with crostini  
  $90.00/tray

- **BAKED CHEESE**: Brie wrapped in puff pastry served with fruit jelly, smoke Gouda wrapped in puff pastry served with assorted crackers  
  $40.00/tray

- **ANTIPASTO PLATE** With crostini containing salami, pepperoni, pepperoncini, grilled squash, grape tomatoes, olives, mozzarella balls, marinated artichoke hearts, marinated mushrooms, provolone cheese  
  $4.50/person

- **CHEESE PLATTERS** Cheese sold by the pound. One pound of cheese serves approximately 5 guests. Cheddar, Swiss, Bleu cheese, Gouda, Havarti dill. Served with assorted crackers.  
  $16.00/lb

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- **VEGETABLE PLATTER**
  Mini carrots, broccoli, cauliflower, tomatoes, celery sticks, sliced squash and a dip

  Small (15) $45.00  Medium (30) $85.00  Large (75) $155.00

- **FRUIT TRAY**
  Assorted melons, strawberries, pineapple and grapes

  Small (15) $55.00  Medium (30) $105.00  Large (75) $195.00
Prices quoted in the Celebrations Catering guide do not include sales tax. The prices in our catering guide are based upon current market conditions and are subject to change without notice. We reserve the right to adjust pricing based upon these conditions and will notify the client prior to the event.

A late reservation fee of 20% will be assessed for any catering event orders placed within three (3) business days of the desired event. Catering orders placed without sufficient notification will be subject to a limited menu and service availability.

All events that occur before 8:00 a.m. Monday – Friday or on weekends will require a cell phone number of the contact person, along with a home phone number if available.

Services and prices are for normal business days in accordance with the University calendar. Events scheduled on legal holidays or University shut-down periods will incur an increased labor charge, or charged a higher rate.

Events occurring outside the Student Union may incur an additional service charge or facility surcharge. The facility surcharges are as follows:

- Wes Watkins Center: 5% of food only
- Conoco Phillips Alumni Center: 10% of total bill

Please note: Celebrations Catering does not possess keys to any rooms or buildings on campus. Please ensure that the facilities are unlocked and ready for setup, pick-up, and/or delivery service. An additional delivery charge ($15.00) may be applied if rooms or buildings are not open and a second attempt at delivery must be made.

*WE DO NOT PROVIDE TABLES OUTSIDE THE STUDENT UNION. PLEASE CONTACT PHYSICAL PLANT @ (405)744-7154.

Deliveries made within the boundaries of the Oklahoma State University campus will incur a $35.00 fee for setup and pickup. Off-campus deliveries incur a $50.00 fee plus mileage for set-up and pickup. Events on campus that require multiple deliveries per day will incur a one time flat fee of $50.00.
CANCELLATIONS

If it should become necessary to cancel an event, please notify your Event Specialist as soon as possible. A cancellation fee will be charged for orders cancelled within three (3) business days of an event, based on food and labor costs accrued up to the time of the cancellation. If Oklahoma State University is closed due to inclement weather or other acts of God, all catered events will be automatically canceled and we can assist you with rescheduling at a future date.

ATTENDANCE GUARANTEE

In order to ensure that your event is successful it is imperative that we have an accurate count of guest participants. An approximate count should be provided at the time of booking your event. A guaranteed guest count is required at 11:30 a.m. three (3) business days before your event. If the catering office does not receive a guaranteed count three (3) business days before the event, the initial count given will be considered the set guarantee and the customer will be billed accordingly.

For example, for events on Saturday, Sunday and Monday guarantees are due by Wednesday at 11:30 a.m. Tuesday guarantee is due on Thursday at 11:30 a.m.

At this point, your numbers may increase, but they cannot decrease, as our preparation has already begun. For lunch and dinner events, an overset of 5% will be prepared and set up, to a count of 300. For parties over 300, there will be an overage of 15 meals and place settings prepared.

Any increase in the guest count after the 11:30 a.m. three (3) business days deadline will incur a price increase of 1.5 times the regular cost. Please note, identical menu items are not guaranteed.

SPECIAL MEALS

Guests requesting specialty meals (i.e. vegetarian, diabetic or other food allergy requests) must also be confirmed three (3) business days prior to the event. Special meals added by a guest or client during the event are subject to additional charges.

MINIMUMS

Celebrations Catering sets a minimum of 15 guests for all meals, from Monday through Friday. For events with less than 15 guaranteed guests, a $30.00 fee will apply. However, for weekend reception service, a minimum food order of $300.00 is required.

To accommodate event requests below the minimum guest count requirements, such orders will be packaged in disposable containers and made available for pick-up from the catering office (284 Student Union). Disposable plates, cutlery, cups and paper table cloths will be provided.
**Policies**

**Delay in Service**

Attendants are provided for the first two hours on all full-service meals and upon request for buffet meals. An additional labor charge may be assessed to the group, or individual, if the serving time or departure time is delayed by more than 30 minutes through no fault of Celebrations Catering. This will be figured on a per hour fee for the total number of staff covering your event.

**Additional Attendants**

Services that require additional attendants will be assessed an additional labor fee at a rate of $20.00 an hour per attendant.

Linen Service: House-colored linen tablecloths and napkins are provided for all served meals, while buffeted events receive linen tablecloths and skirting on buffet lines. For events served on china, linens are also provided for the guest dining tables. (Standard house colors include: black, white, orange)

Extra house linens are available at $4.00 each
Extra color overlays at $4.00 each
Specialty linens (colors other than standard) start at $5.00 each
Extra skirting (black or white) $15.00 each

**China Service**

Our catering department provides a standard setting of china for all lunch and dinner events located within the Student Union unless otherwise requested by the guest. Celebrations Catering provides high quality plastic and eco-friendly products as our service standard outside of the Student Union, unless otherwise requested. We offer china service for any event outside of the Student Union at an additional charge:

- Full meal china and silverware service @ $3.75 per guest
- Reception china and silverware services @ $2.25 per guest
- Coffee or beverage china service @ $1.45 per guest

Should special equipment, china, or tables be required, we will charge for the required items and add the additional rental charges to your final bill. You will be apprised of the cost of the rental items when the arrangements for your event are finalized.

**Sustainability**

Celebrations Catering is committed to making environmentally and socially conscious decisions in all aspects of our catering applications while upholding the highest standards of food quality and service. As part of our commitment to supporting a sustainable catering program on campus, we provide eco-friendly, compostable, disposable wares.
FOOD REMOVAL POLICY

In accordance with the Board of Health codes, any leftover food cannot be distributed to the host, or guests following a catered function. Credit for those portions unused will not be made available.

CONTRACT

To ensure that all event details are accurate, a contract will be e-mailed regarding the details we discussed in our initial meeting or phone call. Please review the contract for accuracy; if there are any discrepancies you will need to contact us immediately by phone or e-mail (please do not fax changes). Before signing and returning the contract, review the cancellation policies and procedures of Celebrations Catering.

PAYMENTS

Oklahoma State University departments and student organizations can make payments through University bursar or accounts. Individuals or community groups without a university-approved account must make a 50% deposit, required at the time of reservation. The remaining balance for the order is due three (3) business days prior to the event. Major credit cards and checks are accepted. Oklahoma sales tax of (8.75%) will be added to each order unless a copy of the tax exempt certificate is provided one week prior to the event. Any incidental charges incurred during functions will be added to guest’s account. Any discrepancies in count or charges should be identified and resolved with management prior to departure from event.

Extended Room Services: Our facilities allow the accommodation of a wide range of activities from weddings and banquets to receptions, intimate dinner parties, and outdoor BBQ’s. Celebrations Catering provides services to all campus locations. Room reservations are the sole responsibility of the client. To guarantee your reservations in one of these wonderful spaces, a non-refundable deposit is required which will be applied to the final bill. For room reservations please contact the meeting and conference services information desk in room 242 Student Union 405-744-5232.

Additional Facility Contacts:
Wes Watkins Center 405-744-5356
Conoco Phillips Alumni Center 405-744-8015
Atherton Hotel 405-744-6835
CELEBRATIONS CATERING
179 Student Union Building
OSU Campus
Stillwater, Okla. 74078

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