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## BREAKFAST À LA CARTE

Minimum purchase of one dozen

<table>
<thead>
<tr>
<th><strong>Scones</strong></th>
<th><strong>Croissants</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$24/dozen</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>With whipped butter and assorted jellies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Scrambled Eggs</strong></th>
<th><strong>Single Assorted Yoplait Yogurt</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.50/guest</td>
<td>$18/dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Biscuits &amp; Gravy</strong></th>
<th><strong>Cinnamon Rolls</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$15/dozen</td>
<td>$12/dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Plain Mini Bagels</strong></th>
<th><strong>Assorted Mini Muffins</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$24/dozen</td>
<td>$18/dozen</td>
</tr>
<tr>
<td>With assorted cream cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Fruit Tray</strong></th>
<th><strong>Oatmeal</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$3/guest</td>
<td>$2.50/guest</td>
</tr>
<tr>
<td>Cantaloupe, honeydew and pineapple garnished with grapes and strawberries</td>
<td>With almonds, raisins and brown sugar</td>
</tr>
</tbody>
</table>
BREAKFAST À LA CARTE

Applewood-Smoked Bacon
$2.50/guest

Vegetarian Breakfast Sausage
$2.75/guest

Pork Sausage Patty
$2/guest

Turkey Sausage Patty
$2.50/guest

Breakfast Sandwich
$3.75/guest
Choice of Biscuit or Croissant and Type of Sandwich:
Sausage, egg and cheese
Bacon, egg and cheese
Vegetarian sausage, egg and cheese
FULL BREAKFAST

All breakfasts priced per guest.
Minimum of 20 guests for breakfast.

Continental
$7.25/guest
Seasonal fruit display, assorted danishes and muffins, plain mini bagels served with cream cheese, assorted jellies and whipped butter. Served with freshly brewed coffee, orange juice and water

Healthy Bowl
$8.50/guest
Vanilla Greek yogurt and oatmeal bowl
Served with bran muffin, seasonal fruit, sliced strawberries, blueberries, almonds, raisins and honey. Served with freshly brewed coffee, orange juice and water

Cowboy Scrambler
$9.00/guest
Scrambled eggs, bacon, morning potatoes, biscuits and gravy. Served with freshly brewed coffee, orange juice and water

Breakfast Taco
$8.75/guest
Scrambled eggs, morning potatoes, bacon, chorizo, shredded cheese, salsa, sour cream and flour tortillas. Served with freshly brewed coffee, orange juice and water

Up and Running
$8.50/guest
Egg white fritatta with ham, spinach, tomatoes, low-fat mozzarella, overnight oats and morning potatoes. Served with freshly brewed coffee, orange juice and water
**BOXED LUNCHES**

Includes individual bag of chips, mustard, mayonnaise and cutlery kit

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**TRADITIONAL SANDWICH BOX**

$8.50/guest  
Served with Lettuce and Tomato  
Choice of Jumbo Cookie or Whole Fruit  
Choose One of Each

<table>
<thead>
<tr>
<th>Meat</th>
<th>Turkey, roast beef or ham</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>Cheddar or Swiss</td>
</tr>
<tr>
<td>Bread</td>
<td>White or wheatberry bread</td>
</tr>
</tbody>
</table>

**THAT’S A WRAP BOX**

$8.50/guest  
Choice of Jumbo Cookie or Whole Fruit

- **The Cowboy Club**
  Turkey, ham, bacon, cheddar, lettuce, tomato, pesto and mayo

- **Green Goddess Wrap**
  Chicken salad, spinach, bacon, tomato, red onion, feta and green goddess dressing

- **Greek Wrap**
  Grilled chicken, romaine, olives, feta cheese, cucumber, tomato and tzatziki

**VEGETARIAN BOX**

$8.50/guest  
Choice of Jumbo Cookie or Whole Fruit

Vegetarian Muffuletta Sandwich Box
Roasted squash, zucchini, mushroom and bell peppers, queen olives stuffed with pimentos and goat cheese, lettuce and sliced roma tomatoes on wheatberry bread

Fruit Cobb Salad Box
Romaine lettuce, spinach, strawberries, blueberries, grapes, sliced almonds, feta and citrus vinaigrette

**PLANT BOX**

$8.50/guest  
**VEGAN & GLUTEN-FRIENDLY**  
Served with a Fresh Fruit Cup

Taco Salad Box
Lettuce, walnut taco meat, black bean & corn, avocado, tomato, chipotle sour cream, salsa vinaigrette, served with Tostitos
BOXED LUNCHES

**CROISSANT SANDWICH BOX**

$8.50/guest
Served with Lettuce and Tomato
Choice of Jumbo Cookie or Whole Fruit

- Tuna Salad
- Grilled Chicken Salad
- Ham and Cheddar Salad with Roasted Pepper

**SALAD BOX**

$8.50/guest
Choice of Jumbo Cookie or Whole Fruit

- **Chicken Salad Cobb**
  Tomato, avocado, egg, smoked bacon, blue cheese, green onion and ranch dressing

- **Chef Salad**
  Ham salad, turkey, smoked bacon, grape tomatoes, egg and balsamic dressing

- **Grilled Chicken Caesar**
  Romaine lettuce, shaved Parmesan, croutons, Caesar dressing
THEMED BUFFETS

All themed buffets include tea and water. Buffets are priced per guest with a minimum of 20 guests and a maximum of two hours of service.

### Pete’s Picnic

$14/guest

**Includes Relish Tray and Condiments**

**SALAD:** House salad with ranch and Italian dressing
**SIDES:** Potato salad and assorted individual chips
**MEAT:** Sliced turkey, roast beef and ham
**CHEESE:** Sliced cheddar and Swiss
**BREAD:** White and wheatberry
**DESSERT:** Fresh baked cookies

### Cowboy Cookout

$13/guest

**Includes Relish Tray and Condiments**

**SALAD:** Potato Salad
**SIDES:** Baked beans and assorted individual chips
**MEAT:** Grilled hamburgers and hot dogs with buns
**CHEESE:** Sliced Swiss, American and shredded cheddar
**DESSERT:** Brownie bites

### Chicken Sandwich Buffet

$14/guest

**Includes BBQ Sauce, Honey Mustard, Sweet and Sour, Ranch and Mayonnaise**

**TOPPINGS:** Hamburger buns, lettuce, tomato and pickles
**MEAT:** Crispy fried chicken breast or grilled chicken breast

### Oklahoma Smokehouse

$18/guest

**Includes Head Country BBQ Sauce**

**SALAD:** Garden salad with ranch and Italian dressing
**SIDES:** Coleslaw, macaroni & cheese and seasoned green beans
**BREAD:** Split-top slider rolls
**MEAT:** Smoked pulled chicken and smoked brisket
**DESSERT:** Peach cobbler

### The Wok

$16/guest

**SALAD:** Mandarin orange salad with ginger sesame dressing
**SIDES:** Steamed dumplings with soy chili dipping sauce, stir-fry vegetables and vegetable fried rice
**MEAT:** Teriyaki chicken and Mongolian beef
**DESSERT:** Youtiao - donut stick rolled in citrus sugar

### Pizza Party

$15/guest

**Two Pizza Slices Per Person**

**SALAD:** Caesar salad, Parmesan, croutons and Caesar dressing

**CHOOSE TYPES:** Cheese, pepperoni, sausage or supreme
**DESSERTS:** Lemon and seven-layer dessert bars

### Pizza Pies

$12.50/pizza

**A LARGE 16" Pizza**

**CHOOSE TYPE:** Cheese, pepperoni, sausage or supreme
THEMED BUFFETS

**Souper Spud Combo**
$14/guest

**SOUPS:** Tomato tortellini pasta and chicken enchilada  
**SALAD:** Romaine and spring mix lettuce blend with choice of balsamic, Italian and ranch dressing  
**BAKED POTATO**  
**SALAD & POTATO TOPPINGS:** Grape tomatoes, mushrooms, cucumbers, black olives, carrots, sliced almonds, croutons, broccoli, grilled chicken, chopped bacon, shredded cheese, sour cream, green onions and butter  
**DESSERT:** Assorted dessert bars - rocky road, Dutch apple, peanut butter chocolate and tropical

**Border Street Tacos**
$15/guest

*Includes Mini Flour and Corn Tortillas*

**SALAD:** Caesar salad, croutons, Parmesan and Caesar dressing  
**SIDES:** Spanish rice, refried black beans and charred zucchini with corn and peppers  
**MEAT:** Grilled chicken tinga and pork carnitas  
**TOPPINGS:** Cilantro, onions, shredded cheese, cabbage, sour cream, pico de gallo and ranchero salsa  
**DESSERT:** Cinnamon and sugar-rolled churros

**The Carvery**
$28/guest

**SALADS:** *Iceberg Wedge Salad* with bacon, grape tomato, blue cheese and green goddess dressing  
**Marinated Tomato Salad** with cucumber, red onion and baby spinach  
**CARVING STATIONS:** *Beef Steamship Round* with rosemary scented au jus and horseradish crème  
**Roast Turkey Breast** with sage gravy and cranberry-mandarin orange sauce  
**SIDES:** Dinner rolls, smoky scalloped potatoes, wild mushroom stuffing and chef’s selection of sautéed vegetables  
**DESSERT:** Warm bread pudding with caramel sauce

**India Experience**
$17/guest

**SALAD:** Kachumber with romaine lettuce  
**SIDES:** Papad, naan, green chutney and raita  
**ENTRÉES:** Chicken biryani, vegetable biryani and palak corn  
**DESSERT:** Mango custard with fresh fruit

**Taste of Italy**
$19/guest

**APPETIZERS:** Caprese platter  
**SALAD:** Italian salad with charred lemon vinaigrette  
**SIDES:** Garlic bread sticks, roasted vegetable with drizzled balsamic reduction, cheese ravioli with smoky Cowboy sauce  
**ENTRÉES:** *Grilled Tuscan Pork Chop* with rosemary and roasted pomodoro sauce  
**Chicken Piccata** with lemon caper crème  
**Grilled Italian Sausage** with pepper and onions  
**DESSERT:** Tiramisu with fresh strawberries

**Classic Italian**
$16/guest

*Includes Marinara and Alfredo Sauces*

**SALAD:** Italian salad with olives, tomatoes, croutons, pepperoncini, shaved Parmesan with Italian and ranch dressing  
**SIDES:** Fire-roasted vegetables and garlic bread sticks  
**ENTRÉES:** Spaghetti and cheese tortellini  
**MEAT:** Italian meatballs and grilled chicken  
**DESSERT:** Assorted cheesecakes
THEMED BUFFETS

**Celebrations Reception**
$14/guest

*Select an Additional Two Hors D’oeuvres from the Appetizer Menu*
Served with Tea and Water

Spinach & Artichoke Dip                  Cocktail Sausages with BBQ sauce
Bruschetta with French Basil              Waldorf Salad Martinis
Grilled Vegetable Platter                  Tortilla Chips and Grilled Crostini
Chicken Thai Bites with Sweet Chili Sauce

**Decorated Celebrations Sheet Cake**
- White or Chocolate Cake
- White or Chocolate Buttercream Icing

**Butcher Block Carvery - Chef Attended**
Served as an Addition to a Buffet

**HERB-ROASTED DOUBLE TURKEY BREAST**
$175
With turkey gravy, cranberry sauce and split-top rolls
(Serves 40 guests)

**SALT-CRUSTED RIBEYE**
$400
With rosemary scented jus, horseradish cream and French roll
(Serves 40 guests)

**GARLIC AND HERB BEEF STEAMSHIP ROUND AU JUS**
$300
With horseradish cream and yeast rolls
(Serves 75 guests)

**SMOKED PORK LOIN**
$150
With red ham gravy and biscuits
(Serves 35 guests)
PLATED ENTRÉES

All plated meals served with a house salad, dressing, rolls, butter, dessert, iced tea and water. Please let us know about any dietary restrictions your guests may have in advance. Priced per guest. Minimum 20 guests.

**CHICKEN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/ guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Citrus-Roasted Chicken Breast</td>
<td>$18/guest</td>
<td>Herb-roasted chicken breast, citrus thyme chicken jus, garlic whipped potatoes and seasonal vegetables with alternating strawberry and chocolate cheesecake</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>$19/guest</td>
<td>Parmesan-crusted chicken breast, lemon caper sauce, pesto whipped potatoes, sautéed green beans and grape tomatoes with alternating strawberry and chocolate cheesecake</td>
</tr>
<tr>
<td>Grilled Chicken Cacciatore</td>
<td>$19/guest</td>
<td>Grilled chicken breast, cacciatore sauce, creamy Parmesan polenta and roasted vegetable ragu with alternating strawberry and chocolate cheesecake</td>
</tr>
</tbody>
</table>

**BEEF**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/ guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Short Rib &quot;Pot Roast&quot;</td>
<td>$24/guest</td>
<td>Braised boneless short ribs with natural reduction, caramelized onion, whipped potatoes and roasted carrots and celery with alternating strawberry and chocolate cheesecake</td>
</tr>
<tr>
<td>Grilled New York Strip Steak</td>
<td>$28/guest</td>
<td>New York strip steak, roasted red pepper chimichurri, blue cheese, twice-baked potato, young green beans and baby carrot with s’mores tartlet with roasted marshmallow</td>
</tr>
<tr>
<td>Grilled Filet Mignon</td>
<td>$30/guest</td>
<td>Filet mignon, green peppercorn sauce, Boursin whipped potatoes, roasted asparagus, glazed carrots with chocolate pots de crème, white chocolate mousse &amp; strawberries</td>
</tr>
</tbody>
</table>
PLATED ENTRÉES

PORK

Grilled Boneless Pork Chop
$20/guest
Grilled pork loin chop, red ham gravy, chipotle mashed sweet potatoes, sautéed green beans and caramelized onions with alternating strawberry and chocolate cheesecake

SEAFOOD

Bengali Fish
$19/guest
Pan-seared cod with toasted cumin and tomato yogurt, tarka dal (lentils), baby spinach, and carrots with vanilla cheesecake with aamras, rosewater crème and pistachio

Blackened Salmon
$22/guest
Blackened salmon with tomato coconut sauce, jalapeño and cheddar yellow grits, charred squash and zucchini with Bananas Foster cheesecake with whipped sour cream

MAKE A DUET

Served as an addition to Plated Entrées

Applewood Bacon-Wrapped Poblano Chicken
$3.75/guest

Maple Sherry-Glazed Pork Belly
$3.75/guest

Herb-Roasted Atlantic Salmon
$6.95/guest

Trio Herb-Roasted Shrimp
$5/guest
<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price</th>
<th>Serving Options</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southwest White Bean Hummus</strong></td>
<td>$18/pound</td>
<td>With pita chips (Serves 10 guests)</td>
</tr>
<tr>
<td><strong>Spinach &amp; Artichoke Dip</strong></td>
<td>$20/pound</td>
<td>With tortilla chips (Serves 5 guests)</td>
</tr>
<tr>
<td><strong>French Onion Dip</strong></td>
<td>$17/pound</td>
<td>With potato chips (Serves 5 guests)</td>
</tr>
<tr>
<td><strong>Seven-Layer Dip</strong></td>
<td>$18/pound</td>
<td>With tortilla chips</td>
</tr>
<tr>
<td><strong>Chips &amp; Queso</strong></td>
<td>$18/pound</td>
<td>With tortilla chips (Serves 5 guests)</td>
</tr>
<tr>
<td><strong>Chips &amp; Salsa</strong></td>
<td>$17/pound</td>
<td>With tortilla chips (Serves 5 guests)</td>
</tr>
<tr>
<td><strong>Bruschetta</strong></td>
<td>$18/pound</td>
<td>With grilled baguettes (Serves 8 guests)</td>
</tr>
<tr>
<td><strong>Thai Chicken Bites</strong></td>
<td>$18/pound</td>
<td>With sweet chili sauce (Serves 4 guests)</td>
</tr>
<tr>
<td><strong>Cocktail Sausages</strong></td>
<td>$18/pound</td>
<td>With BBQ sauce (Serves 5 guests)</td>
</tr>
<tr>
<td><strong>Pretzels</strong></td>
<td>$9/pound</td>
<td></td>
</tr>
<tr>
<td><strong>Mixed Nuts</strong></td>
<td>$24/pound</td>
<td></td>
</tr>
<tr>
<td><strong>Gardettos</strong></td>
<td>$10/pound</td>
<td></td>
</tr>
<tr>
<td><strong>Potato Chips</strong></td>
<td>$9/pound</td>
<td></td>
</tr>
</tbody>
</table>
HORS D’OEUVRES

Priced per dozen

Assorted Mini Quiches $30/dozen
Proscuitto & Asparagus, Spinach & Artichoke
and Smoked Salmon & Herb

VEGETARIAN

Goat Cheese & Red Onion Marmalade
$33/dozen

Spanakopita
$33/dozen
With spinach and feta

Mini Baked Brie Tartlet
$33/dozen
With peach compote

Roasted Zucchini
$33/dozen
With walnut romesco on multigrain blini

PORK

Lil’ Smokies Corndogs
$33/dozen
With honey mustard and BBQ sauce

Cozy Franks
$27/dozen
With honey dijonnaise

Pork and Apple Meatballs
$27/dozen

CHICKEN

Satay Chicken Skewers
$36/dozen
With peanut sauce

BBQ Chicken
$30/dozen
With pineapple salsa

BBE E EF

Satay Beef Skewers
$36/dozen
With spicy orange peanut sauce

Petite Filet Mignon Slider
$48/dozen
With green chili aioli

SEAFOOD

Coconut Shrimp Skewers
$36/dozen
With pineapple chutney

Crab Rangoon
$33/dozen
With Bang Bang sauce
<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Platter</td>
<td>$2.50/guest Zucchini, yellow squash, carrots, broccoli, cauliflower, grape tomatoes and ranch dressing</td>
</tr>
<tr>
<td>Bread &amp; Spreads</td>
<td>$4/guest Spinach and Artichoke Dip, Southwest White Bean Hummus, Bruschetta with Fresh Basil, Crostinis, Pita Chips and Crackers</td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>$5/guest Cheddar, Swiss, pepper jack, smoked Gouda and provolone cheese, garnished with grapes, seasonal berries and served with crackers</td>
</tr>
<tr>
<td>Antipasto Platter</td>
<td>$5/guest Assorted meats and cheeses, grilled and roasted vegetables and crackers</td>
</tr>
<tr>
<td>Tea Sandwiches</td>
<td>$15/dozen Cucumber, cream cheese and herb Chicken and grape salad Ham and cheddar with whole-grain mustard</td>
</tr>
<tr>
<td>Fruit Tray</td>
<td>$3/guest Cantaloupe, honeydew and pineapple garnished with grapes and strawberries</td>
</tr>
</tbody>
</table>
BAKERY SWEETS
Minimum purchase of one dozen

Salted Caramel and Ganache Tartlets
$30/dozen

Nutella Cheesecake and Chocolate Ganache Cups
$36/dozen

Key Lime Pie Verrine
$36/dozen
With fresh blueberries

Cheesecake Bites
$30/dozen

Assorted Bars
$24/dozen
Lemon, chocolate or blonde

Tartlets
$27/dozen
Choose the Flavor:
Pecan
or
Lemon

Assorted Cookies
$11/dozen

OSU Spirit Cookies
$24/dozen

Celebrations Cookies
$24/dozen

Pete’s Poke Dough Cookie Truffles
$18/dozen

Pete’s Poke Dough Cone
$45/dozen
Chocolate-covered and filled mini cone
DESSERTS

Individual desserts priced per guest

**Chocolate S'mores Tart**
- $5/guest
- With toasted marshmallow

**Apple Crisp**
- $3/guest
- With almonds and oats

**Peach Cobbler**
- $3/guest
- With lemon cornmeal

**NY Cheesecake**
- $4/guest
- Choose the Flavor:
  - Vanilla
  - Chocolate
  - Strawberry
  - Cherry

**Hazelnut Crème Brûlée**
- $5/guest
- Served with a shortbread cookie

**Chocolate S'mores Tart**
- $5/guest
- With toasted marshmallow

**Turtle Cheesecake**
- $4/guest
- Chocolate ganache-dipped, with salted caramel and pecan

**Cherry Cobbler**
- $3/guest
- With puff pastry

**Cakes**

- **Carrot** $4/guest
- **Chocolate Overload** $4/guest
- **Red Velvet** $4.50/guest

**Cherry Cobbler**
- $3/guest
- With puff pastry

**Tahitian Vanilla Bean Crème Brûlée**
- $5/guest
- Served with a shortbread cookie
DESSERT STATIONS

Priced per person

Dark Chocolate Fondue
$6.25/guest
Marshmallows, Rice Krispies treats, pound cake, mini cookies, strawberries and pineapple

Ice Cream Station
$6/guest
Chopped nuts, sprinkles, maraschino cherries, whipped cream, chocolate, caramel and strawberry sauce

Warm Sundae Station
$9/guest
Vanilla Ice Cream
Warm brownie bites and cookies, hot fudge, banana-caramel sauce, fresh strawberries and pineapple, chopped nuts, sprinkles, maraschino cherries and whipped cream

Specialty Cakes

White or Chocolate Cake with White or Chocolate Buttercream Icing

Half Sheet Cake $40
(Serves 25 guests)

Full Sheet Cake $80
(Serves 50 guests)

Assorted 16” Cookie Cake $25
Choose from chocolate chip, sugar, double chocolate or M&M’s
(Serves 16 guests)

The Chocoholic Break
$8/guest
White chocolate macadamia nut and chocolate chip cookies, chocolate-dipped strawberries, chocolate brownie bites and assorted candy bars. Served with white and chocolate milk, coffee and water

The Cookie Monster
$6/guest
Assorted cookie variety
Served with white and chocolate milk, coffee and water
## BEVERAGES

### PER GALLON

One gallon serves 17 guests.

**Coffee** $18  
Regular or decaffeinated

**Mighty Leaf Hot Tea** $18  
Lemon wedges, honey and sugar

**Orange Punch** $15  

**Hot Apple Cider** $20  

**Iced Tea** $15  

**Lemonade** $15  

**Orange Juice** $19  

**Water** $5  
Assorted Crystal Light flavoring packets $1/guest

### PER BOTTLE

**Perrier Sparkling Water** $2.25  
Orange and lemon slices

**Bottled Water** $1.75  

**Bottled Juices** $2.25  
Orange or Apple

**Canned Soda** $1.50  
Dr. Pepper, Diet Dr. Pepper, Coke, Diet Coke or Sprite

**Orange Crush Bottles** $2.25  

### FRUIT-INFUSED

$17/gallon  
Choose:

- Water
- Lemonade
- Tea

**Berry Mint**  
Strawberry, blueberry, blackberry and mint

**Citrus Blueberry Basil**  
Orange, lemon, lime, blueberry and basil

**Strawberry Mint**  
Strawberry and mint

**Rosemary Peach**  
Peach, lemon and rosemary
**BOOKINGS**

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 10% will be assessed for any catering event orders placed within five business days of the desired event. Catering orders placed without sufficient notification may be subject to a limited menu and service availability.

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

- Wes Watkins Center, 10% of total food order
- ConocoPhillips OSU Alumni Center, 10% of total bill

**DELIVERIES**

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

*We do not provide tables outside the Student Union; please contact the OSU Facilities Management office at (405)744-7154.

**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 canceled within three 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.
ATTENDANCE GUARANTEE & MINIMUMS

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. five business days before your event. If the catering office does not receive a guaranteed count five business days before the event, the initial count given will be considered the set guarantee and the customer will be billed accordingly.

At this point, your numbers may increase, but they cannot decrease, as our preparation has already begun.

Any increase in the guest count after the guarantee 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 five business days prior to the event. Special meals added by a guest or client during the event are subject to additional charges.

MULTIPLE PLATED ENTRÉES

Requests for multiple plated entrée options for the same meal will incur a 15% premium of the highest priced entrée per plate and the guest must choose the same starch and vegetable side for both plated entrées. Vegetarian or other dietary restricted options are not charged a premium.

FOOD REMOVAL POLICY

In accordance with the Oklahoma State Department 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.
ADDITIONAL FEES AND SERVICES

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 disposable and eco-friendly products as our service standard outside of the Student Union, unless otherwise requested. 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.

We offer china service for any event outside of the Student Union at an additional charge:

- Full meal china and silverware service @ $4.25 per guest
- Reception china and silverware services @ $2.75 per guest
- Coffee or beverage china service @$2.00 per guest

We offer house-colored linen tablecloths and napkins for all served meals, while buffets receive linen tablecloths and table wraps on buffet lines only.

For events served on china, linens are also provided for the guest dining tables.

Our standard house linen colors include: black, white & orange

- Extra house linens are available at $5.00 each
- Specialty linens (linens other than standard house linen) start at $10.00 each

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.

Celebrations Catering provides services to all campus locations, on and off campus, for a wide range of activities. Room reservations are the sole responsibility of the client. For room reservations please contact the Meeting and Conference Services information desk in room 179 Student Union, 405-744-5232 or the Wes Watkins Center at 405-744-5356.
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. Before signing and returning the contract, review the cancellation policies and procedures of Celebrations Catering. The contract is due no later than five business days before the event date.

PAYMENTS
Oklahoma State University departments and student organizations can make payments through University bursar or CVI accounts.

Individuals or community groups without a university-approved account may pay by credit card, check, or cash. Any credit card, cash or check payments will incur a 5% administration fee. Oklahoma sales tax of (8.13%) will be added to each order unless a copy of the tax exempt certificate is provided five business days before the event date.

Any incidental charges incurred during functions will be added to the guest’s account. Any discrepancies in count or charges should be identified and resolved with management prior to departure from event.