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RECEPTION FOOD

Priced per pound

Southwest White Bean Hummus

$18/pound
With pita chips

Spinach & Artichoke Dip

$20/pound
With tortilla chips

Bruschetta

$18/pound
With grilled baguettes

Thai Chicken Bites

$18/pound
With sweet chili sauce

French Onion Dip

$17/pound
With potato chips

Pretzels

$9/pound

Cocktail Sausages

$18/pound
With BBQ sauce

Mixed Nuts

$24/pound

Gardettos

$10/pound

Chips & Queso

$18/pound
With tortilla chips

Potato Chips

$9/pound

Chips & Salsa

$17/pound
With tortilla chips
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

Hot Chocolate Bar $20
French vanilla, caramel and mint flavorings, marshmallows, whipped cream, chocolate chips and sprinkles

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

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>

VEGETARIAN BOX
$8.50/guest
Choice of Jumbo Cookie or Whole Fruit

Sandwich or Wrap
Stack it: Wheatberry bread
Wrap it: Whole-wheat tortilla
Spinach, tomato, cucumber, grilled vegetables and crushed avocado

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

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

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

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
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
<table>
<thead>
<tr>
<th>Product Description</th>
<th>Price</th>
<th>Notes</th>
</tr>
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<tbody>
<tr>
<td>Salted Caramel and Ganache Tartlets</td>
<td>$30/dozen</td>
<td></td>
</tr>
<tr>
<td>Nutella Cheesecake and Chocolate Ganache Cups</td>
<td>$36/dozen</td>
<td></td>
</tr>
<tr>
<td>Tartlets</td>
<td>$27/dozen</td>
<td></td>
</tr>
<tr>
<td>Choose the Flavor: Pecan or Lemon</td>
<td></td>
<td></td>
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<tr>
<td>Assorted Cookies</td>
<td>$11/dozen</td>
<td></td>
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<tr>
<td>Key Lime Pie Verrine</td>
<td>$36/dozen</td>
<td>With fresh blueberries</td>
</tr>
<tr>
<td>Nutella Cheesecake and Chocolate Ganache Cups</td>
<td>$36/dozen</td>
<td></td>
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<tr>
<td>OSU Spirit Cookies</td>
<td>$24/dozen</td>
<td></td>
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<tr>
<td>Cheesecake Bites</td>
<td>$30/dozen</td>
<td></td>
</tr>
<tr>
<td>Celebrations Cookies</td>
<td>$24/dozen</td>
<td></td>
</tr>
<tr>
<td>Assorted Bars</td>
<td>$24/dozen</td>
<td>Lemon, chocolate or blonde</td>
</tr>
<tr>
<td>Pete’s Poke Dough Cookie Truffles</td>
<td>$18/dozen</td>
<td></td>
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<tr>
<td>Pete’s Poke Dough Cone</td>
<td>$45/dozen</td>
<td>Chocolate-covered and filled mini cone</td>
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BREAKFAST À LA CARTE

Minimum purchase of one dozen

Scones
$24/dozen
With whipped butter and assorted jellies

Croissants
$18/dozen

Scrambled Eggs
$2.50/guest

Biscuits & Gravy
$15/dozen

Single Assorted Yoplait Yogurt
$18/dozen

Cinnamon Rolls
$12/dozen

Plain Mini Bagels
$24/dozen
With assorted cream cheese

Asorted Mini Muffins
$18/dozen

Fruit Tray
$3/guest
Cantaloupe, honeydew and pineapple garnished with grapes and strawberries

Oatmeal
$2.50/guest
With almonds, raisins and brown sugar
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 frittata with ham, spinach, tomatoes, low-fat mozzarella, overnight oats and morning potatoes. Served with freshly brewed coffee, orange juice and water
Individual desserts priced per guest

DESSERTS

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 Pots de Crème
$5/guest
With white chocolate mousse and strawberries

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

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
## Hors d’Oeuvres

Priced per dozen

**Vegetarian**

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

- **Mini Baked Brie Tartlet**
  - $33/dozen
  - With peach compote

- **Goat Cheese & Red Onion Marmalade**
  - $33/dozen

- **Spanakopita**
  - $33/dozen
  - With spinach and feta

**Chicken**

- **Satay Chicken Skewers**
  - $36/dozen
  - With peanut sauce

- **BBQ Chicken**
  - $30/dozen
  - With pineapple salsa

- **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

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

- **Pork and Apple Meatballs**
  - $27/dozen

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

- **Cozy Franks**
  - $27/dozen
  - With honey dijon sauce
PLATTERS
Priced per guest unless otherwise stated

**Fresh Vegetable Platter**
$2.50/guest
Zucchini, yellow squash, carrots, broccoli, cauliflower, grape tomatoes and ranch dressing

**Bread & Spreads**
$4/guest
Spinach and Artichoke Dip, Southwest White Bean Hummus, Bruschetta with Fresh Basil, Crostinis, Pita Chips and Crackers

**Antipasto Platter**
$5/guest
Assorted meats and cheeses, grilled and roasted vegetables and crackers

**Tea Sandwiches**
$15/dozen
Cucumber, cream cheese and herb chicken and grape salad, ham and cheddar with whole-grain mustard

**Cheese Platter**
$5/guest
Cheddar, Swiss, pepper jack, smoked Gouda and provolone cheese, garnished with grapes, seasonal berries and served with crackers

**Fruit Tray**
$3/guest
Cantaloupe, honeydew and pineapple garnished with grapes and strawberries
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

Citrus-Roasted Chicken Breast
$18/guest
Herb-roasted chicken breast, citrus thyme chicken jus, garlic whipped potatoes and seasonal vegetables with alternating strawberry and chocolate cheesecake

Chicken Piccata
$19/guest
Parmesan-crusted chicken breast, lemon caper sauce, pesto whipped potatoes, sautéed green beans and grape tomatoes with alternating strawberry and chocolate cheesecake

Grilled Chicken Cacciatore
$19/guest
Grilled chicken breast, cacciatore sauce, creamy Parmesan polenta and roasted vegetable ragu with alternating strawberry and chocolate cheesecake

BEEF

Short Rib "Pot Roast"
$24/guest
Braised boneless short ribs with natural reduction, caramelized onion, whipped potatoes and roasted carrots and celery with alternating strawberry and chocolate cheesecake

Grilled New York Strip Steak
$28/guest
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

Grilled Filet Mignon
$30/guest
Filet mignon, green peppercorn sauce, Boursin whipped potatoes, roasted asparagus, glazed carrots with chocolate pots de crème, white chocolate mousse & strawberries
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
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
Inclues 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
Inclues 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
Inclues 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
**Sides:** Assorted individual chips and fruit salad
**Dessert:** Assorted dessert bars - rocky road, Dutch apple, peanut butter chocolate and tropical

**Oklahoma Smokehouse** $18/guest
Inclues 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:** Youxia - 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
**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

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**Border Street Tacos**

$15/guest

*Includes Mini Flour and Corn Tortillas*

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

**SIDES:** Spanish rice, refined 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

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**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

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**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

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**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

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**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
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)
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.