



CATERING MENU

Celebrations Catering

405-744-7053

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dining.okstate.edu/catering

BREAKFAST

Includes fresh-brewed coffee, orange juice and water served by catering staff

Cowboy Scrambler Bowl \$9/guest

Scrambled eggs, bacon, morning potatoes, biscuits and gravy

Continental \$7.25/guest

Mixed fruit cup, granola bars and assorted individually wrapped danishes and muffins served with whipped butter

BREAKFAST À LA CARTE

Single Assorted Yoplait Yogurt \$18/doz

Assorted Muffins *Individually Wrapped* \$18/doz

Mixed Fruit Cup \$3/ea

Breakfast Sandwiches *Biscuit or Croissant* \$3.75 ea

Sausage, Egg and Cheese

Bacon, Egg and Cheese

Vegetarian Sausage, Egg and Cheese

BOXED LUNCHES Select Up To Two

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

Choice of jumbo cookie or whole fruit

Traditional Sandwich Box \$8.50/guest

Meat: turkey, roast beef or ham

Cheese: cheddar or Swiss

Bread: white or wheatberry

Served with lettuce and tomato

Chef Salad Box \$8.50/guest

Ham salad, turkey, smoked bacon, grape tomatoes and egg with choice of ranch or Italian dressing

Vegetarian Box \$8.50/guest

Vegetarian Muffuletta

Roasted squash, zucchini, mushrooms, bell peppers, olives, goat cheese, lettuce and tomato served on wheatberry bread

Fruit Cobb Salad

Romaine lettuce, spinach, strawberries, blueberries, grapes and sliced almonds with choice of ranch or Italian dressing

BEVERAGES

Bottled Water \$1.75/ea

Bottled Juice *Orange or Apple* \$2.25/ea

Canned Soda \$1.50/ea

Orange Crush Soda \$2.25/ea

Perrier Sparkling Water \$2.25/ea

BOWLS

Includes house salad with ranch or Italian dressing

Served with tea and water

Chicken Burrito Bowl \$13/guest

Grilled chicken tinga, flour tortilla, Spanish rice, corn, peppers and black beans smothered in a smokey ranchero crema

Smoked Beef Brisket Bowl \$17/guest

Served with macaroni and cheese, green beans, grilled onions and Head Country BBQ sauce

Grilled Chicken Tortellini Bowl \$15/guest

Served with marinara sauce, roasted vegetables and parmesan cheese

PLATED & SERVED MEALS

Includes house salad with ranch or Italian dressing

Served with tea and water

Chicken Picatta \$19/guest

Parmesan-crust chicken breast, lemon caper sauce, pesto whipped potatoes, sautéed green beans and grape tomatoes

Served with strawberry and chocolate cheesecake

Short Rib "Pot Roast" \$24/guest

Braised boneless short rib with natural reduction, caramelized onion, whipped potatoes, roasted carrots and celery

Served with strawberry and chocolate cheesecake

Grilled Filet Mignon \$30/guest

Filet mignon, green peppercorn sauce, Boursin whipped potatoes, roasted asparagus and glazed carrots

Served with chocolate pot de crème, white chocolate mousse and strawberries

BREAKS

Individual Bags of Mixed Nuts \$2/ea

Individual Bags of Chips \$1.50/ea

Assorted Wrapped Nutrigrain Bars \$2/ea

Assorted Individual Granola Bars \$1/ea

Assorted Candy Bars \$2/ea

DESSERTS

New York Cheesecake \$4/ea

Vanilla, Chocolate or Strawberry

Chocolate Overload Cake \$4/ea

Chocolate Pot de Crème \$5/ea

Please visit with our catering specialist for special dietary needs