

# CATERING MENU



[osuit.edu/cowboycafe](http://osuit.edu/cowboycafe)

# WELCOME

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 The orange symbol indicates a healthy choice that meets USDA Dietary Guidelines.

 The leaf symbol identifies our vegetarian options.



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# FULL BREAKFAST BUFFET

All breakfasts are priced per person with a minimum of 12 guests. All breakfasts include fresh brewed coffee, orange juice and water.

## CONTINENTAL BREAKFAST

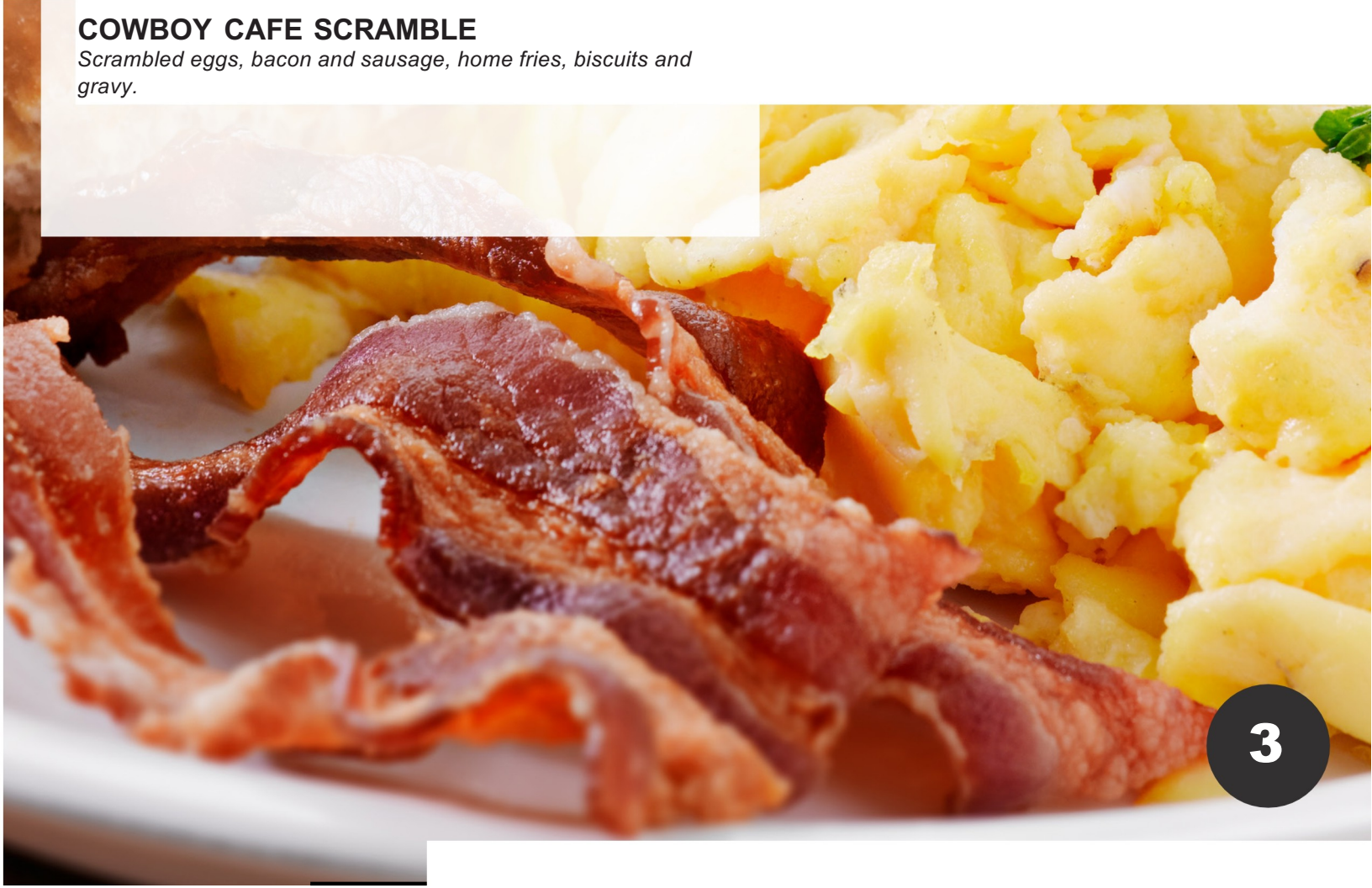
*Whole seasonal fruits, assorted bagels, muffins and croissants served with assorted jelly, cream cheese and granola bars.*

## HEALTHY<sup>e</sup>

*Greek yogurt, breakfast bars, whole seasonal fruits and bottled smoothies*

## COWBOY CAFE SCRAMBLE

*Scrambled eggs, bacon and sausage, home fries, biscuits and gravy.*







## BREAKFAST ALA CARTE

GLAZED DONUTS

FRESH BAKED  
BANANA NUT BREAD

SPECIALTY DONUTS

SINGLE  
ASSORTED YOGURT

MINI DANISH  
PASTRIES

CHOBANI  
GREEK YOGURT 

MUFFINS

*with granola & mixed berries*

CROISSANTS

SAUSAGE ROLLS  
*(minimum of 6)*

CINNAMON ROLLS



BAGEL WITH  
CREAM CHEESE

BREAKFAST SANDWICH

*Egg and cheese with choice of bacon, sausage or ham on a biscuit or croissant. (minimum of 20)*





# PLATTERS

Pricing is per platter and each platter serves 25 guests.

## TEA SANDWICHES

Your choice of three of the following: ham, turkey, pimento cheese, chicken salad or tuna salad. Served on white or wheat bread.

## GRILLED VEGETABLE PLATTER **e t**

Freshly grilled and seasoned asparagus, grape tomato, zucchini, bell peppers, onion and mushrooms. Served with red pepper aioli.

## ANTIPASTO PLATTER

Salami, capicola ham, pepperoncini, grape tomatoes, mozzarella balls, marinated olives, artichokes hearts and mushrooms served with crackers.

## SPECIALTY CHEESE PLATTER

Havarti, Gouda, Muenster, Cheddar, Swiss and Monterey Jack cheeses served with mixed nuts and crackers.





## TRAYS

### VEGETABLE TRAY **e t**

An assortment of fresh seasonal vegetables served with ranch dip.

**SMALL**  
(serves 25)

**MEDIUM**  
| (serves 50)

**LARGE**  
| (serves 75)

### FRUIT TRAY **e**

Fresh seasonal fruit served with fruit dip.

**SMALL**  
(serves 25)

**MEDIUM**  
| (serves 50)

**LARGE**  
| (serves 75)

### CLASSIC CHEESE TRAY

Cheddar, Swiss and pepper jack cheeses served with grapes and crackers.

**SMALL**  
(serves 25)

**MEDIUM**  
| (serves 50)

**LARGE**  
(serves 75)

### CHEESE BALL

(serves 25)

Bacon Ranch | Ham | Taco **t**, | Cheese **t**,



# SAVORY APPETIZERS

Appetizers are priced per serving with a minimum of 12 servings.

**SWEET &. SOUR  
MEATBALLS**

**SATAY  
CHICKEN SKEWERS**  
*(with Peanut Sauce)*

**ASSORTED PINWHEELS**

**ENGLISH CUCUMBERS **e t**,**  
*(with Hummus)*

**ANTIPASTO SKEWERS**

**COCKTAIL SAUSAGES**  
*(with BBQ Sauce)*

**MINI QUICHE**

**FRANK IN A BLANKET**

**SHRIMP COCKTAIL**

**MINI CRAB CAKES**

**STUFFED  
MUSHROOMS**

**CHIPS&. SALSA**

**CHIPS &- QUESO**

**SOUTHWEST  
SEVEN LAYER DIP**  
*(served with tortilla chips)*

**HOUSE-MADE  
FRENCH ONION DIP  
OR RANCH DIP**  
*(served with potato chips)*

**PRETZELS**  
*(per pound)*

**GARDETTOS**  
*(per pound)*

**MIXED NUTS**  
*(per pound)*

# BUFFET ENTREES

All buffet meals are served with rolls, iced tea, water and choice of salad, vegetable and starch.  
Minimum of 12 guests.

## CHICKEN CORDON BLEU

*Lightly breaded and baked chicken breast stuffed with sliced ham and Swiss cheese. Supreme sauce served on the side.*

## TRADITIONAL FRIED CHICKEN

*An assortment of crispy fried chicken breast, thighs, wings and legs.*

## LEMON PEPPER GRILLED CHICKEN BREAST

*Chicken breasts seasoned with lemon pepper spices and grilled to perfection.*

## POT ROAST

*Slow-cooked pot roast with onions, carrots and potatoes in a rich mushroom gravy.*

## TURKEY &. DRESSING

*Oven roasted turkey breast with corn bread dressing and gravy.*

## BACON WRAPPED PORK LOIN

*Pork loin covered in pineapple salsa, wrapped in bacon and slow smoked to perfection.*

## VEGETABLES **e t,**

*Seasonal Roasted Vegetables | Broccoli | Green Beans | Brussel Sprouts | Baked Beans | Brown Beans*

## STARCHES

*Com | Mac & Cheese | Mashed Potatoes | Rice Pilaf | Potato Salad*

## SALADS **e**

*Garden Salad | Caesar Salad | Pasta Salad | Co/es/aw*

## BEEF BOURGUIGNON

*Served in a rich Burgundy sauce with pearl onion, carrots and mushrooms.*

## CHEESE TORTELLINI **t-**

*Ricotta-stuffed tortellini with Alfredo sauce served with seasonal vegetables.*

## STUFFED

## PORTABELLA MUSHROOM **t.**

*Portabella mushroom stuffed with spinach, onions and tomatoes topped with parmesan bread crumbs.*

## SHRIMP &,. GRITS

*Perfectly seasoned shrimp served with creamy cheese grits.*

## CAJUN FRIED SWAI (AKA CATFISH)

*Light, flaky white fish coated with seasoned cornmeal and served with hushpuppies.*



A close-up photograph of a piece of grilled steak with a charred, browned exterior and a juicy, pinkish interior. The steak is garnished with small, dark, possibly herb-based toppings. The background is blurred, showing more of the grill and the fire.

# **GRILLED STEAK &- SEAFOOD**

**(Market Price)**

All steak and seafood entrees will be quoted upon request with a minimum of 24 guests. Entrees are served with side salad, rolls, baked potato, choice of vegetable, iced tea and water.

**RIBEYE STEAK**

**NEW YORK STRIP**

**FILET MIGNON**

**LOBSTER TAIL**

**SALMON**

**TUNA**





## SALAD BOX LUNCHES

Salad box lunches include cutlery kit, fruit cup, cookie and canned soda or bottled water.  
Priced per person with a minimum of 6 boxes.

### CHINESE CHICKEN SALAD <sup>'''</sup>e

*Marinated chicken, cucumber, scallions, mandarin oranges, cilantro and Chinese noodles served on a bed of mixed greens with ginger sesame dressing.*

### CHICKEN CAESAR SALAD <sup>'''</sup>e

*Crisp romaine lettuce topped with grilled chicken, parmesan cheese and croutons served with Caesar dressing.*

### STRAWBERRY FETA SALAD <sup>'''</sup>e,t,

*Sliced strawberries, feta cheese, and candied pecans served on a bed of mixed greens with raspberry vinaigrette.*

### MEDITERRANEAN GARDEN SALAD <sup>'''</sup>e•

*Chickpeas, feta cheese, cucumbers, tomatoes, Kalamata olives and red onions served on a bed of romaine and mixed greens with Greek vinaigrette.*



# BOX LUNCHES

Box lunches are priced per person with a minimum order of 6 boxes and include a cutlery kit, condiments, fruit cup, cookie, bag of chips and canned soda or bottled water.

## MEAT &- CHEESE

### MEAT

(choose one)

*Turkey, Ham, Roast Beef or Vegetarian*

### CHEESE

(choose one)

*Cheddar, Swiss, American, Provolone or Pepper Jack*

### BREAD

(choose one)

*Ciabatta, Honey Wheat Hoagie, Sliced White or Wheat*

## TUNA OR CHICKEN SALAD **e**

*Lettuce, tomato and tuna or chicken salad on focaccia.*

## COWBOY CLUB

*Roast beef, turkey, ham, bacon and Swiss with lettuce and tomato on Ciabatta.*

## GREEK VEGETARIAN **et**

*Mixed greens, feta cheese, Kalamata olives, red onion, cucumber, tomatoes and Greek vinaigrette in a pita pocket.*

*Gluten-free bread is available upon request.*







## **BUILD YOUR OWN DELI SANDWICH**

Priced per person  
with a minimum of 30 guests.

Service includes all of the following:

### **MEAT**

*turkey breast, honey ham, roast beef*

### **CHEESE**

*american, cheddar, swiss, pepper jack*

### **BREAD**

*ciabatta, sourdough, croissants, sliced white and sliced wheat*

### **TRIMMINGS**

*lettuce, tomato, red onion, black olives, pickles*

### **CONDIMENTS**

*mustard, mayonnaise, chipotle mayo, ranch*

### **CHOICE OF THREE**

*potato salad, pasta salad, fresh fruit medley or coleslaw*

*Gluten-free bread is available upon request.*





## BAKED POTATO

Potatoes are priced per person with a minimum of 12 guests.  
Potato buffet includes tossed salad, tea and water.

### LOADED POTATO

*Butter, sour cream, shredded cheese, bacon bits  
and green onions*

### ONE MEAT

### TWO MEATS

*Pulled Pork  
Chopped Brisket  
Cowboy Chili  
Vegetarian Chili **t-***





# BURGERS &- SUCH

Priced per person with a minimum of 12 guests.  
Buffet includes all burger condiments, tea and water.

## CLASSIC BURGER BAR

*Char-grilled third pound angus beef burgers served on a fresh bun with cheddar, Swiss and pepper jack cheese; lettuce, tomato, onion and pickle with individual potato chips.*

## HOT DOGS

*Char-grilled all beef quarter pound hot dogs served on a fresh bun with ketchup, mustard, mayo, relish and individual potato chips.*

## CHILI CHEESE HOT DOG

*Char-grill all beef quarter pound hot dogs served with chili, onions, shredded cheese and individual potato chips. Includes condiments.*

## SIDES ITEMS

*Sour Cream | Shredded Cheese | Ja/apenos | Salsa*

## ADDITIONAL SIDES

*Baked Beans | Sauteed Mushrooms | Roasted Red Peppers  
Caramelized Onions | Pasta Salad | Potato Salad | Co/es/aw*

## COWBOY CHILI

*Hearty beef chili with red and black beans served with shredded cheese, cornbread and crackers.*

## VEGETARIAN CHILI t-

*zucchini, yellow squash, onions, garlic and tomatoes served with shredded cheese, cornbread and crackers.*

## B.B.Q. BRISKET SANDWICH

*Chopped brisket sandwich served with B.B.Q. sauce, baked beans and potato salad or chips.*



# COWBOY SMOKE

Priced per person with a minimum of 24 guests.  
All meals are served with sliced onions and pickles, iced tea and water.

## ONE MEAT:

*One each: vegetable, starch, salad and bread*

## TWO MEATS:

*One each: vegetable, starch, salad and bread*

## THREE MEATS:

*One each: vegetable, starch, salad and bread*

## MEAT CHOICES

*Smoked Chicken | Pulled Pork | Sliced Brisket  
Hot Links | Bologna | Grilled Portabella  
Ribs - Add 3.00 per person*

## VEGETABLES **et-**

*Green Beans | Brussel Sprouts | Baked Beans  
Broccoli | Seasonal Roasted Vegetables*

## STARCHES

*Mashed Potatoes | Corn | Mac & Cheese  
Rice Pilaf | Potato Salad*

## SALADS **et.**

*Garden Salad | Co/es/aw | Pasta Salad  
Caesar Salad*

## BREAD

*Hawaiian Dinner Rolls | Garlic Bread | Garlic Knots  
Sliced White | Sliced Wheat*





## SOUTH OF THE BORDER

Priced per person with a minimum of 24 guests.

### **FAJITAS**

*Served with warm tortillas, grilled peppers and onions, lettuce, shredded cheese, pico de gallo, sour cream, chips and salsa. Choose from refried beans or black beans; Mexican rice or cilantro lime rice.*

*Chicken | Beef*

### **TACO SALAD**

*Shredded chicken or ground beef (choose one)  
A crispy tortilla bowl with cheddar cheese, refried beans, crisp shredded lettuce, diced tomatoes, sour cream and chunky salsa.*



# COOKIES &- SUCH

## COOKIES

(per dozen)

*Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, M&M and Double Chocolate*

## GOURMET COOKIES

(per dozen)

*Turtle, Butter Toffee, White Chocolate Macadamia Nut and Snickerdoodle*

## BROWNIES

(per dozen)

*Warm chocolate brownies with dark chocolate chips. Topped with pecans or walnuts 14.00 (per dozen)*

## PIES

(serves 8)

*Chocolate Cream, Banana Cream, Coconut Cream, Pumpkin, Cherry, Apple, Peach, Chocolate Meringue, Lemon Meringue, or Coconut Meringue*

## BREAD PUDDING

(per person)

*Traditional or Banana Nut*

## CHEESECAKE

(per person)

*Vanilla Cheesecake - choice of strawberry, cherry or chocolate topping*

## COBBLERS

(per person)

*Peach, Apple, Cherry, Blueberry*

## CAKES

(serves 24)

*½ Sheet Cake*

*Vanilla or chocolate cake with choice of vanilla or chocolate icing*

## LAYERED CAKES

(serves 14)

*Marble Banana Chocolate, Red Velvet, Lemon Italian Creme, Spiced Apple, Carrot, German Chocolate*

## DECORATED CAKES

*Chocolate or vanilla cake with buttercream frosting, decorated to your specifications.*

*Half Sheet - (serves 30)*

*Full Sheet - (serves 60)*



## BEVERAGES

Beverages are priced per gallon.  
One gallon serves 12 guests.  
Canned and bottled juices and water  
are priced per serving.

### COFFEE

*Regular and decaffeinated.*

### ICED TEA

### LEMONADE

### WATER

*Fresh fruit infused*

### HOT TEA SELECTION

### FRUIT PUNCH

### ORANGE SHERBET PUNCH

### OSUIT BOTTLED WATER (18 oz.)

### CANNED SOFT DRINKS

### BOTTLED JUICES

*Apple, orange, grape,  
cranberry*

### PINT MILK

*whole milk, 2% milk,  
chocolate milk*

### ORANGE CRUSH BOTTLES

### SPARKLING WATER

*cherry limeade, orange mango,  
strawberry kiwi*



# COWBOY CAFÉ CATERING POLICIES

**Kandace Dalcour** | 918.293.4964 | dalcour@okstate.edu

**Hayley Holmes** | 918.293.5087 | hayley.holmes@okstate.edu

## BOOKINGS

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 am five (5) business days before your event. If the catering office does not receive a guaranteed count five (5) 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.

Prices quoted in the Cowboy Café 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. Okmulgee sales tax of (10.083%) will be added to each order unless a copy of the tax exempt certificate is provided one week prior to the event.

A late reservation fee of 15% 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.

Services and prices are for normal business days (M-F 7:30am to 4:30pm) in accordance with the University calendar.

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## MINIMUMS

Cowboy Café Catering sets a minimum of 12 guests for all meals unless otherwise stated on the menu. For events with less than 12 guaranteed guests, a \$30.00 Fee will apply.

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## DELIVERIES

Deliveries made within the boundaries of the OSUIT campus will incur a \$35.00 Fee for setup & 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.

# COWBOY CAFÉ CATERING POLICIES

## CANCELLATIONS

If it should become necessary to cancel an event, please notify Kandace Dalcour or Hayley Holmes 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 OSUIT is closed due to inclement weather or other acts of God, all catered events will be automatically canceled.

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## SPECIAL MEALS

Guests requesting specialty meals (i.e. vegetarian, diabetic or other food allergy requests) must also be confirmed five (5) business days prior to the event. Special meals added by a guest or client during the event are subject to additional charges.

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## LINEN SERVICE

Linen service: buffet events will receive black linen tablecloths and skirting on buffet lines. Events held in the Student union may choose dining table linens and napkins. (Standard house colors include: black & orange)

House table clothes are available at \$4.00 Each

Extra color overlays at \$4.00 Each

House linen napkins are available at \$1.50 Each

Specialty table clothes (colors other than standard) start at \$5.00 Each

Specialty napkins (colors other than standard) start at \$2.50 Each

Requests for linen service must be made a minimum of 10 business days prior to the event.

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## CHINA SERVICE

Our catering department provides a standard setting of china for all lunch events located within the Student Union unless otherwise requested by the guest. Cowboy Café Catering provides disposable products as our service standard outside of the Student Union.

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.

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## 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.

# COWBOY CAFÉ CATERING POLICIES

## 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 Cowboy Café Catering.

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## PAYMENTS

OSUIT departments and student organizations can make payments through University bursar or CVI accounts. Individuals or community groups without a university-approved account are required to place a 50% deposit on all orders 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. Any discrepancies in count or charges should be identified and resolved with management prior to departure from event.

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## SCHEDULING ROOMS IN THE STUDENT UNION

To reserve a conference room or dining area in the Student Union Building, contact the Student Union Services Office. Room set-up and equipment requirements will be reviewed to meet your needs. The Campus Food Services Office and the Culinary Arts Division are the exclusive providers of food and beverage services on the OSU Institute of Technology Campus. No outside catering may be provided without the prior approval of the Student Union Services Office.

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## CONTACT

### **James W. Byrd**

*Director*

Student Union Services

918.293.4940

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