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. 7.00

HEALTHY
Greek yogurt, breakfast bars, whole seasonal fruits and bottled smoothies. 8.00

COWBOY CAFÉ SCRAMBLE
Scrambled eggs, bacon and sausage, home fries, biscuits and gravy. 9.00
BREAKFAST À LA CARTE

GLAZED DONUTS
10.00 per dozen

SPECIALTY DONUTS
12.00 per dozen

MINI DANISH PASTRIES
12.00 per dozen

MUFFINS
21.00 per dozen

CROISSANTS
24.00 per dozen

CINNAMON ROLLS
21.00 per dozen

BAGEL WITH CREAM CHEESE
27.00 per dozen

FRESH BAKED BANANA NUT BREAD
20.00 per loaf

SINGLE ASSORTED YOGURT
1.75

CHOBANI GREEK YOGURT
2.25
with granola & mixed berries
5.00

SAUSAGE ROLLS
2.50 (minimum of 6)

BREAKFAST SANDWICH
Egg and cheese with choice of bacon, sausage or ham on a biscuit or croissant. 3.75 (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. 65.00

GRILLED VEGETABLE PLATTER 🥦
Freshly grilled and seasoned asparagus, grape tomato, zucchini, bell peppers, onion and mushrooms. Served with red pepper aioli. 65.00

ANTIPASTO PLATTER
Salami, capicola ham, pepperoncini, grape tomatoes, mozzarella balls, marinated olives, artichokes hearts and mushrooms served with crackers. 100.00

SPECIALTY CHEESE PLATTER
Havarti, Gouda, Muenster, Cheddar, Swiss and Monterey Jack cheeses served with mixed nuts and crackers. 100.00
<table>
<thead>
<tr>
<th>TRAYS</th>
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<tbody>
<tr>
<td><strong>VEGETABLE TRAY</strong></td>
</tr>
<tr>
<td>An assortment of fresh seasonal vegetables served with ranch dip.</td>
</tr>
<tr>
<td>SMALL (serves 25) 65.00</td>
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<tr>
<td>MEDIUM (serves 50) 120.00</td>
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<tr>
<td>LARGE (serves 75) 165.00</td>
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<tr>
<td><strong>FRUIT TRAY</strong></td>
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<tr>
<td>Fresh seasonal fruit served with fruit dip.</td>
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<tr>
<td>SMALL (serves 25) 75.00</td>
</tr>
<tr>
<td>MEDIUM (serves 50) 135.00</td>
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<tr>
<td>LARGE (serves 75) 185.00</td>
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<tr>
<td><strong>CLASSIC CHEESE TRAY</strong></td>
</tr>
<tr>
<td>Cheddar, Swiss and pepper jack cheeses served with grapes and crackers.</td>
</tr>
<tr>
<td>SMALL (serves 25) 70.00</td>
</tr>
<tr>
<td>MEDIUM (serves 50) 130.00</td>
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<tr>
<td>LARGE (serves 75) 180.00</td>
</tr>
<tr>
<td><strong>CHEESE BALL</strong></td>
</tr>
<tr>
<td>(serves 25) 21.00</td>
</tr>
<tr>
<td>Bacon Ranch</td>
</tr>
</tbody>
</table>
SAVORY APPETIZERS

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

SWEET & SOUR MEATBALLS 2.50

SATAY CHICKEN SKEWERS (with Peanut Sauce) 2.75

ASSORTED PINWHEELS 2.50

ENGLISH CUCUMBERS (with Hummus) 2.00

ANTIPASTO SKEWERS 2.25

COCKTAIL SAUSAGES (with BBQ Sauce) 2.50

MINI QUICHE 3.00

FRANK IN A BLANKET 4.00

SHRIMP COCKTAIL 4.50

MINI CRAB CAKES 5.00

STUFFED MUSHROOMS 5.00

CHIPS & SALSA 3.00

CHIPS & QUESO 4.00

SOUTHWEST SEVEN LAYER DIP (served with tortilla chips) 3.75

HOUSE-MADE FRENCH ONION DIP OR RANCH DIP (served with potato chips) 2.75

PRETZELS (per pound) 9.00

GARDETTOS (per pound) 10.00

MIXED NUTS (per pound) 24.00

BONE-IN CHICKEN WINGS (per pound) 12.00
(With ranch, bleu cheese or BBQ sauce)
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. 12.00

TRADITIONAL FRIED CHICKEN
An assortment of crispy fried chicken breast, thighs, wings and legs. 12.00

LEMON PEPPER GRILLED CHICKEN BREAST
Chicken breasts seasoned with lemon pepper spices and grilled to perfection. 12.00

POT ROAST
Slow-cooked pot roast with onions, carrots and potatoes in a rich mushroom gravy. 13.00

TURKEY & DRESSING
Oven roasted turkey breast with corn bread dressing and gravy. 13.00

BACON WRAPPED PORK LOIN
Pork loin covered in pineapple salsa, wrapped in bacon and slow smoked to perfection. 15.00

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

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

SALADS
Garden Salad | Caesar Salad | Pasta Salad | Coleslaw

BEEF BOURGUIGNON
Served in a rich Burgundy sauce with pearl onion, carrots and mushrooms. 14.00

CHEESE TORTELLINI
Ricotta-stuffed tortellini with Alfredo sauce served with seasonal vegetables. 12.00

STUFFED PORTABELLA MUSHROOM
Portabella mushroom stuffed with spinach, onions and tomatoes topped with parmesan bread crumbs. 11.00

SHRIMP & GRITS
Perfectly seasoned shrimp served with creamy cheese grits. 15.00

CAJUN FRIED SWAI (AKA CATFISH)
Light, flaky white fish coated with seasoned cornmeal and served with hushpuppies. 11.00
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
Marinated chicken, cucumber, scallions, mandarin oranges, cilantro and Chinese noodles served on a bed of mixed greens with ginger sesame dressing. 9.00

CHICKEN CAESAR SALAD
Crisp romaine lettuce topped with grilled chicken, parmesan cheese and croutons served with Caesar dressing. 9.00

STRAWBERRY FETA SALAD
Sliced strawberries, feta cheese, and candied pecans served on a bed of mixed greens with raspberry vinaigrette. 8.00

MEDITERRANEAN GARDEN SALAD
Chickpeas, feta cheese, cucumbers, tomatoes, Kalamata olives and red onions served on a bed of romaine and mixed greens with Greek vinaigrette. 8.00
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 8.00

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 🍓
Lettuce, tomato and tuna or chicken salad on focaccia. 9.00

COWBOY CLUB
Roast beef, turkey, ham, bacon and Swiss with lettuce and tomato on Ciabatta. 10.00

GREEK VEGETARIAN 🍃
Mixed greens, feta cheese, Kalamata olives, red onion, cucumber, tomatoes and Greek vinaigrette in a pita pocket. 9.00

Gluten-free bread is available upon request.
BUILD YOUR OWN DELI SANDWICH

Priced per person with a minimum of 30 guests. **12.00**

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 6.00

ONE MEAT - 8.00

TWO MEATS - 10.00

Pulled Pork
Chopped Brisket
Cowboy Chili
Vegetarian Chili 🌿
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. 7.00

HOT DOGS
Char-grilled all beef quarter pound hot dogs served on a fresh bun with ketchup, mustard, mayo, relish and individual potato chips. 5.00

CHILI CHEESE HOT DOG
Char-grill all beef quarter pound hot dogs served with chili, onions, shredded cheese and individual potato chips. Includes condiments. 7.00

COWBOY CHILI
Hearty beef chili with red and black beans served with shredded cheese, cornbread and crackers. 6.00

VEGETARIAN CHILI
Zucchini, yellow squash, onions, garlic and tomatoes served with shredded cheese, cornbread and crackers. 6.00

B.B.Q. BRISKET SANDWICH
Chopped brisket sandwich served with B.B.Q. sauce, baked beans and potato salad or chips. 9.00

SIDES ITEMS .50
Sour Cream | Shredded Cheese | Jalapenos | Salsa

ADDITIONAL SIDES 1.50
Baked Beans | Sautéed Mushrooms | Roasted Red Peppers
Caramelized Onions | Pasta Salad | Potato Salad | Coleslaw
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:** 12.00
One each: vegetable, starch, salad and bread

**TWO MEATS:** 15.00
One each: vegetable, starch, salad and bread

**THREE MEATS:** 18.00
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 🥦**
Green Beans | Brussel Sprouts | Baked Beans
Broccoli | Seasonal Roasted Vegetables

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

**SALADS 🥗**
Garden Salad | Coleslaw | 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: 10.00  |  Beef: 12.00

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. 9.00
COOKIES & SUCH

COOKIES
7.00 (per dozen)
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, M&M and Double Chocolate

GOURMET COOKIES
8.00 (per dozen)
Turtle, Butter Toffee, White Chocolate Macadamia Nut and Snickerdoodle

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

PIES
12.00 (serves 8)
Chocolate Cream, Banana Cream, Coconut Cream, Pumpkin, Cherry, Apple, Peach, Chocolate Meringue, Lemon Meringue, or Coconut Meringue

BREAD PUDDING
2.00 (per person)
Traditional or Banana Nut

CHEESECAKE
2.50 (per person)
Vanilla Cheesecake - choice of strawberry, cherry or chocolate topping

COUBLERS
2.00 (per person)
Peach, Apple, Cherry, Blueberry

CAKES
30.00 (serves 24)
½ Sheet Cake
Vanilla or chocolate cake with choice of vanilla or chocolate icing

LAYERED CAKES
40.00 (serves 14)
Marble Banana Chocolate, Red Velvet, Lemon Italian Crème, Spiced Apple, Carrot, German Chocolate

DECORATED CAKES
Chocolate or vanilla cake with buttercream frosting, decorated to your specifications.
Half Sheet - 40.00 (serves 30)
Full Sheet - 70.00 (serves 60)

CUPCAKES
12.00 (per dozen)
Chocolate, Vanilla, Confetti or Red Velvet cake flavor. Chocolate, Vanilla or Buttercream icing.
# Beverages

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

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coffee</td>
<td>12.00</td>
</tr>
<tr>
<td>Regular and decaffeinated</td>
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</tr>
<tr>
<td>Iced Tea</td>
<td>10.00</td>
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<tr>
<td>LEMONADE</td>
<td>10.00</td>
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<tr>
<td>WATER</td>
<td>3.00</td>
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<tr>
<td>Fresh fruit infused</td>
<td>6.00</td>
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<tr>
<td>Hot Tea Selection</td>
<td>18.00</td>
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<tr>
<td>Fruit Punch</td>
<td>10.00</td>
</tr>
<tr>
<td>Orange Sherbet Punch</td>
<td>15.00</td>
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<tr>
<td>Canned Soft Drinks</td>
<td>1.00</td>
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<tr>
<td>Bottled Juices</td>
<td></td>
</tr>
<tr>
<td>Apple, orange, grape,</td>
<td></td>
</tr>
<tr>
<td>cranberry</td>
<td>1.75</td>
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<tr>
<td>Pint Milk</td>
<td></td>
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<tr>
<td>whole milk, 2% milk,</td>
<td></td>
</tr>
<tr>
<td>chocolate milk</td>
<td>1.75</td>
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<tr>
<td>Orange Crush Bottles</td>
<td>2.00</td>
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<tr>
<td>Sparkling Water</td>
<td></td>
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<tr>
<td>cherry limeade, orange</td>
<td></td>
</tr>
<tr>
<td>mango, strawberry kiwi</td>
<td>1.75</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
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<tr>
<td>(18 oz.)</td>
<td>1.00</td>
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</tbody>
</table>
COWBOY CAFÉ CATERING POLICIES

Kandace Dalcour  |  918.293.4964  |  dalcour@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.

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.

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.

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.

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.

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.

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.

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.

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.

CONTACT

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918.293.4940  
james.w.byrd@okstate.edu

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ann.mcgowin@okstate.edu