


CATERING MENU



osuit.edu/cowboycafe

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

 The leaf symbol identifies our vegetarian options.

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*

BREAKFAST SANDWICH

Egg and cheese with choice of bacon, sausage or ham on a biscuit or croissant. 3.75 (minimum of 20)

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)*

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**



TRAYS

VEGETABLE TRAY 🍊🌿

An assortment of fresh seasonal vegetables served with ranch dip.

SMALL **MEDIUM** **LARGE**
(serves 25) 65.00 | (serves 50) 120.00 | (serves 75) 165.00

FRUIT TRAY 🍊

Fresh seasonal fruit served with fruit dip.

SMALL **MEDIUM** **LARGE**
(serves 25) 75.00 | (serves 50) 135.00 | (serves 75) 185.00

CLASSIC CHEESE TRAY

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

SMALL **MEDIUM** **LARGE**
(serves 25) 70.00 | (serves 50) 130.00 | (serves 75) 180.00

CHEESE BALL

(serves 25) 21.00

Bacon Ranch | Ham | Taco 🌿 | Cheese 🌿

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

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

**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

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**

A close-up, high-angle photograph of a grill with glowing orange and yellow flames. A large piece of meat, likely a steak, is being cooked on the grill, showing a dark, charred exterior and a lighter, juicy interior. The background is blurred, focusing attention on the food 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 🍊

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**

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 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**

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

COBBLERS

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.

COFFEE

Regular and decaffeinated.
12.00

ICED TEA

10.00

LEMONADE

10.00

WATER

3.00
Fresh fruit infused
6.00

HOT TEA SELECTION

18.00

FRUIT PUNCH

10.00

ORANGE SHERBET PUNCH

15.00

OSUIT BOTTLED WATER

(18 oz.) 1.00

CANNED SOFT DRINKS

1.00

BOTTLED JUICES

*Apple, orange, grape,
cranberry* 1.75

PINT MILK

*whole milk, 2% milk,
chocolate milk*
1.75

ORANGE CRUSH BOTTLES

2.00

SPARKLING WATER

*cherry limeade, orange mango,
strawberry kiwi*
1.75

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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