

South Penn Campus: Required in-house catering

B&B Catering
2200 N Bryant Ave
Oklahoma City, OK 73121
405 427-7675
www.bandcateringokc.com

Breakfast on the Go

Ala Carte by the Dozen

Large Bagels with Cream Cheese \$30.00

Mini Bagels with Cream Cheese \$20.00

Muffins (Assorted Flavors) \$30.00

Mini Muffins (Assorted Flavors) \$13.00

Coffee Cakes \$30.00

Cinnamon Rolls \$30.00

Danish (Assorted Flavors) \$30.00

Mini Danish (Assorted Flavors) \$25.00

Donuts

Regular \$15.00

Specialty \$18.00

Tumovers \$35.00

Apple or Cherry

Mixed Fruit Bowl \$36.00

Feeds 12

Breakfast Breads \$4.25

Choose your bread: Croissant or Biscuit

Choose your meat: Bacon, Sausage,
Ham or Turkey with egg and cheddar
cheese

Assortment Tray \$85.00

One dozen each of Muffins, Danish,
and Cinnamon Rolls.

Mini Assortment Tray \$50.00

One dozen each of Mini Muffins, Mini
Danish, and Mini Bagels.

Breakfast Breads

Assorted Seasonal Flavors

Small Loaf \$10.00

Large Loaf \$17.50

Gluten Free Pumpkin Walnut Muffins \$20.00

Quiche \$40.00

Feeds 8-10

Ham & Swiss,

Sausage, Bacon & Cheese,

Spinach & Mushroom

Quiche Lorraine

Breakfast & Brunch

All breakfast meal include Orange Juice and Coffee. All prices are per person. Service on china is an additional charge.

Continental Breakfast

Fruit Bowl w/ Greek Yogurt, Muffins, Danish, and Mini Bagels with Cream Cheese.
\$9.50 per person

Deluxe Brunch

Orange Juice, Fresh Seasonal Fruit w/ Greek Yogurt, Hawaiian Chicken Salad with Grapes, Your Choice of Egg Entree, Rosemary & Fennel Roasted Potatoes, Fresh Bake and Honey Buttered Croissants, Chef's Featured Pastry
\$11.95 per person

Sunshine Special

B & B Signature Coffee Cake and Bagels w/ Cream Cheese, Fresh Seasonal Fruit, Scrambled Eggs and Bacon **or** Frittatta Fruit Bowl and .
\$10.95 per person

Heart Healthy Breakfast

Greek Yogurt Parfait w/ Fresh Granola, Fresh Fruit, Turkey Bacon Oatmeal Bar, Boiled Eggs, Cottage Cheese and Whole Grain Toast,
\$10.95 per person

Breakfast Buffet or Omelet Bar

Assorted Fruit Juice , Choice of Egg Entree, Choice of Potato, Choice of Two Meats, Choice of Pastry, Choice of Breakfast Bread. Fresh Fruit & Yougurt
\$13.95

Egg Entree

Breakfast Burrito
Scrambled Eggs
Breakfast Skillet
Ham & Cheese
Quiche

Meat

Sausage
Grilled Ham
Turkey Bacon
Bacon

Potato

Home Fries
Southern Style
Red Potatoes
Hash Browns

Pastry

Cinnamon
Rolls
Donuts
Muffins
Danishes

Breads

Petite Croissants
Raisin Breads
Fluffy Pancakes
Buttermilk
Biscuits
Belgian Waffles

Fruit Juice

Apple
Cranberry
Grape Fruit
Orange

Please add applicable sales tax and a 20% service fee. Also, prices are subject to change.

Light & Healthy Lunches

Please add Sales Tax, Service Fee, Wait Staff and/or Delivery Fee.

Taco Salad (Beef) \$13.95

Tortilla shell, fresh bed of lettuce, seasoned ground beef, pinto beans, shredded cheese, sour cream, picante sauce, diced tomatoes and onions with guacamole on the side.

Quiche Lorraine \$11.95

Egg, Spinach and Cheeses baked until golden in a pastry crust Served with tossed Salad or Fruit Salad

Chopped Salad, Chef Salad or Fried Chicken Salad \$13.95

Fresh Mixed Greens with Bacon, Ham, Turkey, Cheeses, Boiled Egg, Tomato Wedges, Sliced Cucumbers,. Served with Parmesan Crostini and Chipotle Ranch Dressing.

Greek Salad w/Grilled Chicken \$15.95

Fresh Romaine Lettuce topped with Grilled Chicken Breast, Tomatoes, Black Olives, Sliced Red Onion, Pepperoni, Feta & Parmesan Cheese. Served with Parmesan Crostini.

Salmon w/Organic Greens \$16.95

Salmon Fillet, Organic Greens, Grape Tomatoes, Broccoli, Bell Peppers and Carrots. Served with Apple Herb Vinaigrette.

Roasted Vegetable Salad \$13.95

Roasted butternut squash, blue cheese, organic spring mix, cranberries, golden raisins, walnuts, arugula. Served with Parmesan Crostini and Lime-Poppyseed Dressing.

Deli Style Boxed Lunch \$11.95

Hormel Roast Beef, Baked Ham, Smoked Turkey, Our Famous Hawaiian Chicken Salad or Albacore Tuna Salad. Served on a Freshly Baked Croissant with Lettuce, Tomato, Pickle, Red Onion, Bag of Chips and a Freshly Baked Cookie or Brownie

Hearty Soup Salad & Baked Potato or Sandwich Bar \$13.95

Your choice of Cream of Potato, Hearty Chicken Noodle, Vegetable, Beef & Vegetable, Broccoli Cheese or Homestyle Chili. Served with our Garden Salad with Sliced Cucumbers, Tomatoes, Ranch or Balsamic vinaigrette Dressing. then Build your own Baked Potato with your choice of Sour Cream, Butter, Cheese, Green Onions, Bacon Bits, and Steamed Broccoli Florets. Your choice of Mini Dessert Bars or Freshly Baked Cookies.

Cheeses:

Cheddar, Swiss, Pepperjack or Provolone

Dressings:

Ranch, Italian, Ceasar, French, Apple Herb Vinaigrette

Please add applicable sales tax and a 20% service fee. Also, prices are subject to change.

Classic Lunch/Dinner

All hot food include one entree, a tossed salad, hot rolls, two side items (unless otherwise noted) one standard dessert, iced tea and water All prices are per person. Service on china is an additional charge.

Chicken

Herb Roasted Chicken - 2pcs pp

L \$12.95 **DW** \$15.95

Hawaiian Chicken

L 12.95 **DW** \$15.95

Fried Chicken

L \$12.95 **DW** \$15.95

Grilled Chicken Breast with Peppers & Onions

L \$12.95 **DW** \$15.95

Chicken Fried Chicken

L \$12.95 **DW** \$15.95

Parmesan Chicken w/Marinara

L \$12.95 **DW** \$15.95

Chicken Marsala

L \$12.95 **DW** \$15.95

Grilled Chicken Lemone

L \$12.95 **DW** \$15.95

Seafood

Blackened or Fried Fish Filet

L \$13.95 **DW** \$17.95

Baked or Fried Tilapia

L \$12.95 **DW** \$15.95

Beef

Mim's Meatloaf

L \$12.95 **DW** \$15.95

Chicken Fried Steak

L \$12.95 **DW** \$15.95

Grilled Petite Sirloin Steak - add \$2 per person

L \$12.95 **DW** \$17.95

Chopped Sirloin Steak

L \$12.95 **DW** \$15.95

Country Style Pot Roast with potatoes & onions

L \$12.95 **DW** \$15.95

Sirloin Tips with Onions & Mushrooms in Brown Gravy

L \$12.95 **DW** \$15.95

Pork

Grilled Pork Chops

L \$12.95 **DW** \$15.95

Roasted Pork Loin

L \$12.95 **DW** \$15.95

L Lunch- 4-5oz Serving

DW Dinner or Weekend - 6-8oz Serving

Please add applicable sales tax/8% gratuity and 20% service fee. Prices subject to change.

Deluxe Lunch/Dinner

All hot food include two entree, two tossed salads, hot rolls, three side items (unless otherwise noted), two desserts, iced tea and water. All prices are per person. Service on china is an additional charge.

Chicken

Herb Roasted or Fried Chicken

L \$16.95 **DW** \$18.95

Grilled Chicken Breast with Peppers & Onions

L \$16.95 **DW** \$18.95

Chicken Marsala

L \$16.95 **DW** \$18.95

Grilled Chicken Lemone

L \$16.95 **DW** \$18.95

Chicken Fried Chicken

L \$16.95 **DW** \$18.95

Parmesan Chicken w/Marinara

L \$16.95 **DW** \$18.95

Beef

Mimi's Meatloaf

L \$16.95 **DW** \$18.95

Country Style Pot Roast with potatoes & onions

L \$16.95 **DW** \$18.95

Chicken Fried Steak

L \$16.95 **DW** \$18.95

Chopped Sirloin Steak

L \$16.95 **DW** \$18.50

Sirloin Tips with Onions & Mushrooms in Brown Gravy

L \$16.95 **DW** \$18.95

L \$16.95 **DW** \$18.95

L \$16.95 **DW** \$18.95

Seafood

Fried Catfish (5-7 ounce)

L \$16.95 **DW** \$18.95

Grilled Salmon - add \$2 per person

L \$16.95 **DW** \$18.95

Pork

Grilled Pork Chops

L \$16.95 **DW** \$18.95

Honey Cajun Pork Loin

L \$16.95 **DW** \$18.95

L Lunch- 4-5oz Serving

DW Dinner or Weekend - 6-8oz Serving

Please add applicable sales tax and a 20% service fee. Also, prices are subject to change.

Sides & Desserts

Vegetables

Whole Kernel Sweet Corn, Corn on the Cob, Sautéed Green Beans, Green Bean Casserole, Honey Glazed Carrots, Sugar Snap Peas, Vegetable Medley, Sautéed Zucchini & Squash, Fried Okra, Lemon Pepper Broccoli, Fresh Grilled Asparagus, Grilled or Roasted Fresh Vegetable, Buttered Cabbage

Starches

Mashed Potatoes with Gravy, Baked Potatoes, Garlic Mashed Potatoes, Potatoes Au Gratin, Garlic & Rosemary Roasted Potatoes, Wild Rice, Rice Pilaf, Spanish Rice, Refried Beans, Baked Beans, Pinto Beans, Macaroni & Cheese, Quinoa (Ken-Wah), Candied Yams

Side Salads

Garden Salad, Spinach Salad, Caesar Salad, Greek Salad, Broccoli Salad, Italian Pasta Salad, Ranch & Bacon Pasta Salad, Fruit Salad, Potato Salad, Hawaiian Cole Slaw

Standard Desserts

Peach Cobbler, Apple Cobbler, Brownies, Banana Cake, Buttered Pecan Caramel Cake, Strawberry Cake, Sinful Chocolate Cake, Freshly Baked Cookies, Cherry Pie

Premium Desserts

(add \$2.00 per person)

German Chocolate Cake, Cheesecake with Fresh Fruit, Black Forest Cake, Pecan Pie, Carrot Cake, Chocolate Mousse, Strawberry Banana Cake, Gluten Free Options

Seasonal Desserts

Sweet Potato Pie, Pumpkin Pie

Themed

*All Buffets can be served as Lunch or Dinner. Each includes:
Dessert, Iced Tea and Disposable Service Ware.*

Seafood Italian

Grilled Shrimp tossed in Garlic Butter,
Fresh Herbs and Spices. Rich
Rich and Creamy Parmesan Sauce
Served over Fettucine, Penne or Angel
Hair Pasta
Garlic Bread Sticks, Caesar Salad ,
Chef's Choice Dessert
\$18.95 per person

Italian

Meat and Cheese Lasagna
Fettuccini Alfredo w/ Grilled Chicken
Breast Greek Salad, Garlic Bread, Chef's
Choice Dessert
\$16.95 per person

Mexican

Marinated Grilled Beef and Chicken
Fajitas with Onions and Peppers
Beef, Chicken or Cheese Enchiladas
Build your own Burrito or Taco
Barrocho Beans, Mexican Rice, Soft Flour
Tortillas
Sour Cream, Grated Cheese, Jalapenos
Peppers, Diced Tomatoes and Lettuce
Chips and Salsa
\$16.95 per person

We don't have a minimum guest count; however, any event less than least 50 or 10% surcharge will apply. Applicable sales tax, service charge, wait staff and/or delivery fees not included in menu price.

Sandwiches

(Excluding boxed lunch)

All selections include one side salad, chips, one cookie or brownie, soda and water. All prices are per person. Service on china is an additional charge.

Roast Beef Special \$12.50

Sliced Roast Beef served on Sourdough with smoked Cheddar, lettuce, tomato, red onions, and our special horseradish sauce

Italian Submarine Sandwich \$12.50

Salami, Pastrami, and Pepperoni on a sub roll with Provolone cheese, shredded lettuce, tomato, red onion, black olives, and Italian dressing

Kitchen Club Submarine Sandwich \$12.50

Ham, Turkey, and Roast Beef on a sub roll with American cheese, shredded lettuce, tomato, red onion, black olives, and Ranch dressing

One Meat Boxed Lunch \$11.95

Choose one meat, one cheese, your choice of bread, leaf lettuce, tomato, pickle spear. Condiments served on the side. Chips and choice of beverage. Your choice of cookie or brownie

Meats

Smoked Turkey, Baked Ham, Roast Beef, Salami, Pastrami, Pepperoni, Chicken Salad or Tuna Salad

Cheeses

Cheddar, Pepper Jack, or Provolone

Bread

White, Wheat, Sub Roll, Croissant

Please add applicable sales tax and a 20% service fee. Also, prices are subject to change.

Conference Packages

All prices are per person. Service on china is an additional c\$4.50pp charge. Please add applicable sales tax and a 20% service fee. Service Attendant Required for every 50 Guest. Please Add \$100 per Attendant

Conference Package (Option 1)

\$39.00 per person (Plus tax & Service Fee)

Continental Breakfast

Chefs choice of an assortment of breakfast breads and pastries (such as: muffins, cinnamon rolls, turnovers, coffee cake, and bagels) and coffee.

AM Break

Replenish coffee, juice and pastries.

Lunch

BOXED LUNCHES - Assortment of smoked turkey, smoked ham, roast beef, chicken or tuna salad sandwiches, relishes, cookie or brownie, chips and soft drinks

PM Break

Assortment of popcorn, pretzels, cookies or brownies, mini candy bars, iced tea and soft drinks.

Conference Package (Option 3)

\$49.00 per person (Plus tax & Service Fee)

Complete Breakfast

Scrambled eggs, two meat choices, breakfast potatoes, one breakfast bread, pastries, fresh fruit, coffee and juice.

AM Break

Replenish coffee, juice and pastries.

Lunch

Entree Buffet - Includes 1 salad, 2 entrées, 2 sides, 2 desserts, rolls and iced tea

PM Break

Assortment of popcorn, pretzels, cookies or brownies, mini candy bars, iced tea and soft

Conference Package (Option 2)

\$59.00 per person (Plus tax & Service Fee)

Continental Breakfast

Chefs choice of an assortment of breakfast breads and pastries (such as: muffins, cinnamon rolls, turnovers, coffee cake, and bagels) coffee and juice.

AM Break

Replenish coffee, juice and pastries.

Lunch

Entree Buffet - Includes 2 Salads, 2 entrees, 3 Sides, 2 dessert, rolls and iced tea

PM Break

Assortment of popcorn, pretzels, cookies or brownies, lemon bars, mini candy bars, iced tea and soft drinks.

Please add applicable sales tax and a 20% service fee. Also, prices are subject to change.

Sweets and Treats

*All prices are per person. Service on china is an additional charge.
Cake servers are available for an additional charge.*

Specialty Bundt Cakes

Rum Cake \$45

Butter Pecan Caramel Cake \$45

Chocolate Praline \$55

Pound Cake \$50

Strawberry Banana Cake \$55

Sinful Chocolate Cake \$35

Freshly Baked

Cookies

\$25 per dozen

Brownies

\$36 per dozen

Assorted Dessert Bars

\$48 per dozen

Cobbler

\$35 (Feeds 10-12)

Flavors: Apple, Cherry or Peach

Beverages

Beverages per gallon, unless otherwise noted.

Coffee \$20.00

Box of Regular Joe. Decaf \$25

Lemonade/Sweet Iced Tea \$15.00

Old Fashioned Lemonade \$15

Jazz Berry Lemonade \$20 (made with real blueberries)

Iced Tea \$10

B&B Sweet Tea \$15.00

Hot Tea/Hot Cocoa,/Hot Apple Cider \$13.00 each

Per gallon of water with assorted flavored tea bags

Canned Sodas and Bottle Water \$1.50 each

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Mountain Dew, Root Beer, Orange, Strawberry, Pepsi

Water Service

Complimentary ice water will be provided with all food purchases. If no food is ordered, ice water may be purchased for \$5.00/gallon.

We will provide ice, water and cups.

Catered Coffee \$30.00

In Airpot or Stainless Coffee Urn w/ coffee accompaniments.

Hot Chocolate/Hot Cider

\$15

Juice \$15

Orange, Grape, Apple, Cranberry

Sparkling Punch \$25.00/gal

Punch Bowl Rental Additional

Glossary

Buffet - A meal consisting of several dishes from which guests serve themselves. If food is needed to be served at a particular portion to ensure everyone eats, wait staff can be added.

China - Dishes made of breakable content such as china, porcelain or such

Disposable - Single-use disposable products used by food vendors for serving or transporting prepared and ready-to-consume food or beverages. This includes but is not limited to plates, cups, bowls, trays and hinged or lidded containers. This definition does not include single-use disposable straws, utensils or cup lids.

Drop Off/Pick Up Service (Delivery)- Food prepared and delivered to customers additional catering material included such as: equipment, serving dishes, etc. that will be left but later picked up by the catering coordinator. Client will be charged an additional fee for anything lost, broken or not returned.

Drop Off Service (Delivery)- Food prepared and delivered to customer without any additional catering material such as: equipment, wait staff, serving dishes, etc.

Drop Off/Pick Up Service (Delivery)- Food prepared and delivered to customers additional catering material included such as: equipment, serving dishes, etc. that will be left but later picked up by the catering coordinator. Client will be charged an additional fee for anything lost, broken or not returned.

Plated- a meal that has been placed on a plate and hand served to customer(s) by waiter.

Gratuity-Tip Paid to Employees for their Service

Service Charge - the cost of items utilized to making your event happen behind the scenes such as:

- Serving Items
(i.e. chafers, platters, bowls, serving spoons, etc.)
- Large Equipment
(i.e. warmers, carts, etc.)
- Delivery Vehicles
(i.e. maintenance, purchasing, gas, etc.)