



Catering Menu

Main Course Salads

Chef Salad \$7.95
Mixed greens, ham, chopped tomatoes, onions, cheese, boiled egg, cucumbers, freshly prepared croutons, served with your choice of dressing and saltine crackers

Caesar \$7.95
Romaine lettuce dressed with a Caesar dressing, grilled chicken breast, freshly prepared croutons, and grated parmesan cheese

Sandwiches

Trays include pasta salad or potato chips, mayonnaise, mustard, and cookies.

Deli Sandwich Tray \$9.50/person
Bread of the day, assorted sliced deli meats and cheeses, lettuce, and tomatoes

Wrap Sandwich Tray \$9.50/person
Assorted sliced deli meats and cheeses, lettuce, and tomatoes wrapped in a flour tortilla

Soup & 1/2 Sandwich \$7.95/person
1/2 sandwich described above served with soup of the day or small salad. (Available Tuesday and Thursday only)

TCT Take-N-Go Lunch \$7.95/person
Your choice of a deli sandwich, or wrap, 1 bag of chips and 2 cookies in a box

Desserts

Fruit Crumble (apple, peach or cherry)
Carrot Cake **Red Velvet Cake**
Strawberry Shortcake **Chocolate Cake**

Lunch/Dinner Buffets

Lemon Herb Chicken \$15/person
Lemon thyme herb sauce served over a grilled chicken breast with wild rice, a vegetable, tossed green salad, freshly baked dinner rolls, dessert, and iced tea

TCT Choice Buffet \$15/person
Choose one of the following main dishes:
Dijon chicken, pork tenderloin, chicken fried chicken, roast beef or beef burgundy; served with wild rice or potato, a vegetable, tossed green salad, freshly baked dinner rolls, dessert, and iced tea

Italian Buffet \$15/person
Choice of lasagna or chicken Alfredo, served with garden salad, a vegetable, garlic bread, dessert, and iced tea

Plated Meals \$19.95/person

Meal includes tossed green salad dressed with an fresh prepared vinaigrette dressing, freshly baked dinner rolls, dessert, and iced tea.

Surf & Turf

Slow roasted beef tenderloin served with grilled skewered shrimp, rustic garlic mashed potatoes, and choice of vegetable, grilled asparagus, steamed broccoli, or sauteed brussels sprouts with bacon and onion

Cordon Bleu

Chicken cordon bleu, herb roasted *potatoes, choice of oven roasted green beans or grilled squash medley

Coffee Service available for additional cost.
*Some substitutions may be made by Culinary Arts Catering.

Some food products included in this menu may contain tree nuts.

TO ORDER, CALL THE EVENTS OFFICE AT (918)331-3233



Catering Menu

Beverages

Coffee Service \$12/gal
Serves approximately 16-8 oz. cups.

Iced Tea Service \$10/gal
Serves approximately 10-12 oz. cups.

Soft Drinks \$1.25 ea
Choose from Coke, Dr. Pepper, Pepsi, or Sprite - Diet available upon request.

Bottled Juice \$1.50 ea
Apple, Grape, or Orange

Bottled Water \$1.25 ea

Conference Refreshment Packages

Conference Package 1 \$7.50 /person
Assorted pastries, coffee, and juice served in the morning. Assorted soft drinks and cookies in the afternoon.

Conference Package 2 \$6.50/person
Assorted pastries, coffee, and juice served in the morning. Iced tea service, and cookies in the afternoon.

Conference Package 3 \$3.00/person
Coffee served in the morning.
Iced tea served in the afternoon.

From the Bakery

Cinnamon Rolls \$10/dz
Muffins - Assorted \$10/dz
Pastries - Assorted \$10/dz
Cookies - Assorted \$5.50/dz

Snacks

Salsa and Chips \$9
Serves approximately 10.

Tri County Trail Mix \$9
Serves approximately 10 - Includes a mixture of nuts, dried fruit, and something sweet.

Breakfast

Breakfast Casserole \$8.95/person
Served with biscuits and gravy, coffee, and water.

Traditional Breakfast Buffet \$8.95/person
Served with biscuits and gravy, bacon, scrambled eggs, hash browns, coffee, and water.
Individual bottles of juice available \$1.50 each.

Some food products included in this menu may contain tree nuts.

TO ORDER, CALL THE EVENTS OFFICE AT (918)331-3233