

COWBOY CATERING

BY C2 CATERING





▣ **Cowboy Catering (External)** ▣
By C2 Catering

Our catering team has put together the following menus with pricing to simplify your selection process. However, please do not feel limited to the following options. We literally have thousands of menu items to choose from. Our menus are perfect for an array of different events and functions and can be customized to deliver the perfect experience.

We at C2 Catering take great pride in our breathtaking presentations, our unconditional service and our award-winning cuisine.

Oklahoma State University–Oklahoma City
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Oklahoma City, Oklahoma, 73107
405-945-3398

Younes Rebbaj
C2 Catering General Manager
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campuscatering@osuokc.edu **www.c2catering.com**

PLANNING YOUR EVENT

Begin by contacting the Student Center Scheduling Office to reserve conference rooms. Room setup and equipment requirements will be reviewed to meet your needs. OSU-OKC The HUB is the exclusive catering provider on campus for all food and beverage services. No outside catering may be provided without the prior approval of the Food Service Department. Infractions are subject to a surcharge of \$25.

Event Services Manager & Catering Coordinator

Phung Yip (405)-945-3238

Email: phungt@osuokc.edu

OSU- OKC C2 Catering General Manager

Younes Rebbaj (405)-945-3398

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CATERING ARRANGEMENTS

Contact C2 Catering at (405) 945-3398 to initiate your catering order and discuss the types of service and menu options. To provide proper staffing and assure that your menu selections will be available. **We request notification seven (7) days prior to your event for food orders and three (3) days for beverage only orders.** An approximate final guest count is required by 11:30am three (3) business days before your event. For example, for events on Saturday-Monday, final guarantees are due by Wednesday at 11:30am. Tuesday guarantee is due on Thursday at 11:30am. Last minute bookings will be subject to availability of items. Special dietary needs requests need to be turned in with the initial order. OSU-OKC policy prohibits the possession or consumption of alcoholic beverages on OSU-OKC premises.

Any changes within 24 hours will be subject to an additional \$10 fee.

BILLING PROCEDURES

When booking your event, please provide the estimated number of guests expected. Your final guarantee is due three (3) days prior to the event. An invoice will be sent out from C2 catering for all catering charges before the event, to be paid in full the day of the event. There will be an 8.5% sales tax charge on all caterings bills. If the company is tax exempt, please inform us during the ordering process. All room rental charges will be billed separately from OSU-OKC.

A separate check is required for each invoice. We require a billing address of the institution responsible for the bill. Any discrepancies in count or charges should be identified and resolved with the manager prior to departure.

SERVICE CHARGES

We will serve you promptly at the time you have requested. We cannot guarantee the quality of the food that is held longer than fifteen (15) minutes. Leftover food may not be removed from the serving location by attendees due to liability and safety issues. For the safety of our guests it is our strict policy and that of the Oklahoma County Health Department (OCCHD) that all remaining food at the end of an event is disposed of. Basic price includes full disposable service. Therefore, we cannot allow any guests or clients to remove any remaining food or beverage from an event. Thank you for your understanding in this matter.

***An additional charge of \$40.00 (per catering setup) will be added for events beginning after 6pm on weekdays or anytime on Saturday or Sunday. For example: if you have a breakfast, lunch, and Dinner catered on a Saturday or Sunday there will be three charges of \$40.00. (One charge per requested setup)**

All food orders will be billed for the amount ordered; we do not base any charges upon consumption.

- After normal business hours, a \$40 service fee will be incurred.
- Weekend service charge of \$40 for each service*.
- Any changes within 24 hours may be subject to an additional \$10 fee.
- Full China Service-\$5.00 per person
(Includes China plates, bowls, glassware, silverware and linen napkins)
- Linen Tablecloth-\$5.50 each
- Additional Attendant-\$75.00 per hour
- Standard Table Skirting \$10.00/table (Buffet/drink tables are already included)
- Cancellation fee: 2 days advance notice is required, or \$25 cancellation fee will be applied to the account.
- Cancellations received less than 24 hours prior to the event will be charged 100% of the guaranteed number.
- Last minute new catering with less than 72 hours notice will incur a \$50 service charge.
- There will be a \$100 charge for a client that brings in an outside caterer without prior approval.
- There will be an **8.5% sales tax** charge on all catering bills.
- There will be a 5% service charge on orders that do not meet the minimum quantity stated.

CANCELLATIONS

If it should become necessary to cancel an event, please notify your event specialist as soon as possible by either email or phone. If your event is scheduled for an evening or weekend, you will need to contact the manager on the number they have provided to ensure they receive the cancellation notice in a timely manner. If your event is after normal business hours, they will have provided you with the appropriate contact numbers. Notification is required a minimum of three (3) business days prior to the event. Catering cancellations received 24 h prior to the event will be charged a cancellation fee. Cancellations received less than 24 h prior to the event will be charged 100% of the guaranteed number. In the event of a late cancellation due to inclement weather, OSU-OKC foodservice will make every attempt to keep the cost billed to the customer at a minimum.

BREAKFAST

Includes your choice of Coffee or Tea

(Minimum of 15)

The Deluxe Breakfast (\$11.99)

Scrambled Eggs with Cheese

Carved Ham

With sweet honey and brown sugar glaze

C2 Catering's Signature Breakfast Potatoes

Served with ketchup and hot sauce

Assorted Mini Muffins

Seasonal Fresh Fruit Presentation

Accompanied by Vanilla Bean Cream Cheese Dip

Assorted Chilled Fruit Juices and coffee

Healthy Start (\$12.99)

Seasonal Fresh Fruit Presentation

Accompanied by Vanilla Bean Cream Cheese Dip

Greek Yogurt and Granola

Turkey Sausage links

Hard Boiled Eggs OR Light Cottage Cheese

Assorted Chilled Fruit Juices and coffee

Sunrise Start Continental (\$14.99)

Assorted Breakfast Pastries: Danish, croissant, muffins

With Whipped Butter and preserves

Baked bagels or bagel bites served with our specialty cream cheese

Bagel Flavors: Plain, everything, blueberry; Cream cheese flavors: Strawberry, Garlic-herb, Plain

Seasonal Sliced Fresh Fruits

Accompanied by our signature Honey Vanilla Cream Cheese Dip

Assorted Yogurts and Granola

Assorted Chilled Fruit Juices and Coffee

Country Breakfast (\$15.99)

Seasonal Fresh Fruit Presentation
With Vanilla Bean Cream Cheese Dip

Pancakes

Served with Maple Syrup

Apple Wood Smoked Bacon

Scrambled Eggs with Cheese

Biscuits with Gravy (with sausage)

Hash Browns

Served with Ketchup and Hot Sauce

Assorted Chilled Fruit Juices and coffee

Go Pokes Special (\$16.99)

Baked Classic Frittata

Choose from: Spinach, Ham, Bacon, Mushroom, Cheese

Red Skin Potatoes Served with Ketchup and Hot Sauce

Seasonal Fresh Fruit Presentation With Cream Cheese Yogurt Dip

Assorted Bagels With Flavored Cream Cheese

Raspberry Almond Scones

Carved Ham With sweet honey and brown sugar glaze OR Apple Wood-Smoked Bacon

Assorted Chilled Fruit Juices and coffee

A La Carte Breakfast Additions

A la Carte Item	Price
Ham and Potato Frittata	\$2.50 per person
Quiche Lorraine	\$3.00 per person
Individual Cereals with Milk	\$2.50 per person
Yogurt and Granola Parfaits	\$2.50 per person
Fruit, Yogurt and Granola Parfaits	\$3.25 per person
Fresh Seasonal Sliced Fruit	\$2.25 per person
Scrambled Eggs	\$2.00 per person
Bacon (2 pieces)	\$2.25 per person
Sausage (2 pieces)	\$2.00 per person
Ham Steak (4oz)	\$2.50 per person
French Toast with Maple Syrup and Butter	\$2.50 per person
Pancakes with Syrup, Butter	\$3.00 per person
Biscuits and Gravy	\$2.00 per person
Home-Fried Potatoes	\$1.25 per person
Grits	\$1.25 per person
Pigs-in-a-Blanket	\$2.75 per person
Sausage and Egg Breakfast Burritos	\$3.00 per person
Bacon and Egg Breakfast Burritos with Salsa	\$3.00 per person
Potato and Egg Breakfast Burritos with Salsa	\$2.00 per person
Beverages	
Starbucks Coffee	\$18.00 per Gallon
Hot Chocolate	\$12.00 per Gallon
Iced Tea	\$9.00 per Gallon
Hot Tea	\$4.50 per ½ Gallon
Orange or Apple Juice	\$14.00 per Gallon
Bottled Water	\$1.50 Each
Assorted Soft Drinks	\$1.50 Each (12oz)
Lemonade/Fruit Punch	\$12.00 per Gallon
Milk	\$9.00 per Gallon

* Breakfast

12 oz. cups = 10 cups per gallon

16 oz. cups = 8 cups per gallon

SEASONAL SALAD SELECTIONS

Salads are served plated or buffet-style. They come with Bread and a drink.

Buffet style: \$12.99/person or Plated: \$13.99/person

Served with a choice of: Grilled Chicken, Crispy Fried Chicken or Sliced Turkey and Ham.

FALL Salad (Sept – Nov)

Romaine Lettuce, Sweet Dehydrated Red Apple Slices, Crushed Pecan Crusted Cherry Goat Cheese Discs, Dried Cherries, Spicy Bourbon Pecan Halves, Crumbled Feta, Cornbread and Pumpernickel Croutons Apple Cider Bacon Vinaigrette and Buttermilk Ranch

WINTER Salad (Dec – Feb)

Iceberg Romaine Blend, Tri Colored Cherry Tomatoes, Red Carrot Slices, Cucumbers, Red Onions, Daikon Radishes, Tri Colored Bell Peppers, Rosemary and Goat Cheese Potato Crouton Shaved, Parmesan and Blueberry Vanilla Bean Vinaigrette and Buttermilk Ranch

SPRING (March – May)

Spring Mix, Blueberries, Candied Walnuts, Strawberries, Cara Cara Orange, Watermelon Radishes, Dried Cranberries, Colored Julienned Carrots, Purple Cabbage, Candied Walnuts, Garlic Croutons, Feta Cheese Garlic Cheese Croutons Vidalia Onion Vinaigrette and Buttermilk Ranch

SUMMER (June – Aug)

Spinach, Strawberries, Red Onion, Black Berries, Blue Berries, Watermelon Radishes, Cara Cara Orange, Grilled Peaches, Fire Roasted Yellow Bell Peppers, Feta Cheese, Blood Orange Citrus Champagne Vinaigrette and Buttermilk Ranch

Blackened Chicken Caesar

Romaine Lettuce, Blackened Chicken, Lemon Wedges, Parmesan Cheese, Garlic & Herb Croutons Creamy Caesar Dressing and Hot Bacon Vinaigrette

Mexican Fiesta

Fajita Chicken, Shredded Romaine, Queso Fresco Cheese, Avocado, Tomatoes, Onion, Corn and Black Beans, Tri Colored Tortilla Strips, Chipotle Ranch

Asian Chop Chop

Pagoda Pails with Chop Sticks, Spring Mix, Water Chestnuts, Bamboo Shoots, Mini Corn, Crunch Lo Mein Noodles, Sesame Ginger Vinaigrette

Wedge Salad

Wedge of Iceberg Lettuce, Diced Tomatoes, Bacon, Crumbled Maytag Blue Cheese and House Blue Cheese Dressing

Box Lunches

Minimum of 15 people

\$10.99/person

Pick any of these:

Club Sandwich

Turkey Provolone

Vegetable Wraps

Thai chicken Salad wrap

Chicken Salad with Grapes and Walnuts

Blackened Chicken Caesar

Pulled Pork Sandwiches

Includes:

Assorted Chips

Fresh Sliced Fruit or Pasta Salad

Napkin-wrapped utensils, condiments & drink

Add:

Cookies and Brownies

\$1.5/person

Sandwich Buffets

Minimum of 15 People

Includes a drink

Build Your Own Sandwich (\$8.99/person)

Bread selections: croissant, oat nut bread, white bread

Deli meats: turkey breast, ham, roast beef

Cheese: swiss, cheddar, provolone

Relish tray: tomato, lettuce, onions, pickles

Condiments: mayo, mustard

Individual bags of Chips

Pulled Pork Sandwiches (\$8.99/person)

Our signature BBQ Pulled Pork served with Coleslaw on a croissant

Pre-made Sandwiches: built and wrapped (\$9.50/person)

Come with bags of chips, onions upon request

Thai chicken Salad wrap (\$9.50/person)

Shredded lettuce, shredded Thai chicken salad

Turkey Club wrap (\$9.50/person)

Turkey, ham, bacon, lettuce, tomato, ranch

Chicken salad on a croissant (\$8.25/person)

Add soup: \$1.50/person

** Add Pasta Salad, House Salad, or Tuna Salad to any sandwich buffet \$1.25/Person**

** Add a Large Salad Bowl (feeds 15 people) to Any sandwich Buffet for only \$15.00**

Themed Lunch Buffets

Minimum of 20 People; Includes a drink

\$15.95 per Person

Asian Sensation

Chicken and Vegetable Stir Fry OR Beef with Broccoli Stir-fry, Sesame-Soy Noodles, Egg Roll

Chuck Wagon BBQ

BBQ Pulled Pork, Sausage Links, Bourbon Baked Beans, Fresh Coleslaw, Red Skinned Potato Salad, BBQ Sauce

Mexican Fiesta

Chicken OR Steak Fajitas, All Appropriate Condiments, Cilantro Lime Rice, Corn and Black Bean Casserole, 7 Layer Dip with Tortilla Chips, Add guacamole \$.75 per person

Tuscan Feast

Meaty Marinara, Chicken Alfredo, Pasta, Sautéed Vegetables, Garlic Breadstick, Caesar Salad

Island Oasis

Caribbean Jerk Boneless Breast of Chicken, Yellow Rice with Saffron, Sautéed Zucchini, Cuban Bread, Pineapple Slaw

On The Lighter Side

Grilled Boneless Breast of Chicken Sliced and Served Hot for topping off a Trio of Salads: House Garden Salad, Traditional Caesar Salad & Caribbean Salad (With Trio of Salad Dressings). Fresh Fruit Display with Berry Yogurt Dip, Garlic Cheese Bread, Soup of the Day

The Meat & Taters

Juicy Pot Roast, Sour Cream Mashed Potatoes, Rich Mushroom Brown Gravy, Green Beans, House Salad, Rolls with Butter

The Greek Isle

Grilled Chicken Gyros on Pita, With Dill Cucumber Sauce, Tabouli, Hummus with Pita Chips, Traditional Greek Salad

Deluxe Deli Bar

Shaved smoked ham & turkey, Assorted Breads, Cheddar & Swiss Cheese, All Appropriate Condiments, Broccoli Salad, House Salad, Assorted Chips, Pickle Spears

Build Your Own Buffet or Plated Lunch/Dinner

Single entrée Buffet \$17.95; Dual entrée Buffet \$19.95

Single entrée Plated \$20.95; Dual entrée Plated \$23.95

Includes: Fresh Baked Dinner Rolls with Whipped Butter, Freshly Brewed Iced Tea
and a Chef's Salad

(Soda \$1.25 extra per person)

Entrée Selection (Pick 1 or 2)

Apple wood-Smoked Bacon -Wrapped

Boneless Breast of Chicken

Served with Cognac and Smoked Gouda Cream
Sauce

Chicken Ana Capri

Fresh herbs, Parmesan, and Italian breadcrumb
coated chicken breast with a creamy tomato
Pomodoro

Smothered Southwest Chicken Santa Fe

Served in a pepper jack Mornay w/ fresh peppers
and onions

Tuscan Chicken

With Chardonnay Cream, Sliced Tomato and
Bubbling Provolone

Chicken Piccata

Sautéed chicken breast in a lemon caper
cream sauce

**Marinated Tequila Lime Skirt Steak or
Chicken**

With Sautéed Peppers & Onions & Drizzled With
a Cilantro Lime Glaze

Baked Crispy Coconut Chicken

Accompanied by a Spicy Honey Orange Sauce

Honey Sracha Grilled Chicken

Chicken Florentine

With Spinach, Mushrooms and 5 Cheese Blend
Cream Sauce

Chicken Fried Steak with Country Gravy

Roasted Turkey with Pan Gravy and Dressing

Crab Stuffed Tilapia with Lemon Caper
Cream

Breaded Tilapia with White Wine, Brown
Butter and Caper Berries

Salmon with Red Pepper Coulis

Blackened Salmon

With pineapple mango chutney or cool cucumber
dill sauce

Roast Pork Loin with Honey Chipotle Demi

Seared Pork Chops with Caramelized Apple
BBQ Sauce

Pulled Pork, with BBQ Sauce or Chili
Verde

Apple Wood Hot and Juicy Brisket

Smoked In-House,

Accompanied by With Your Choice of Sauce

Juicy Pot Roast

With Red Wine Mushroom Gravy

NY Strip Sirloin Steak

With Signature Sauce and Sautéed Mushrooms
& Onions

Meatloaf with Sweet Tomato Sauce

Florentine Lasagna (no meat)

With Wild Mushroom Roasted Peppers & Ricotta

Hand Rolled Meatballs In Marinara with

Spaghetti Pasta

Fajitas/Taco Bar

Pulled Pork, Ropa Vieja and Seasoned Chicken

Marinated Skirt Steak with Peppers and Onions

Starch Selections (Pick 1)

Smoked Tomato Risotto w/ Parmesan	Tri Color Tortellini
Havarti Risotto with Caramelized onions and Thyme	Cheddar Au Gratin Potatoes
Smoked Gouda Risotto with apple and Bacon	Horseradish Mashed Potatoes with Bacon
Coconut Confetti Risotto	Bacon and Chive Roasted Red Skinned Potatoes
Roasted Sweet Corn Risotto	Roasted Garlic Mashed Potatoes
Boursin Champagne Risotto	Sweet Potatoes Mash
Italian Table Cheese Risotto	Cilantro Lime Rice
Parmesan & Herb Orzo	Basmati Rice with Roasted Almond
Penne Pasta Primavera	Rice Pilaf
Greek Vegetable Couscous (cold)	Cajun Rice
Israeli Couscous (hot)	

Vegetable Selections (Pick 1)

Roasted Cauliflower with Parmesan and garlic	Layered Squash and Zucchini Cheese Bake
Steamed Broccoli with Brown Butter	Roasted Corn on the Cob
Creamed Spinach	Roasted Corn and Black Bean Casserole
Green Beans with Brown Sugar & Bacon	Cilantro White Bean
Sautéed Fresh Vegetable Medley	Fried Okra
Ratatouille (Italian Vegetable Mixture)	Roasted Tomatoes/ Add Parmesan
Diced Zucchini, Yellow Squash, Red Peppers, Onions, Eggplant (optional)	Roasted Asparagus
& Italian herbs	
Southwestern Roasted Creamy Skillet Corn	

Dessert Selections (Pick 1)

Cobbler (Chef's choice)
Pie (Chef's choice)
Assorted Cakes (Chef's Choice)
Assorted Cookies (Chef's Choice)
NY Cheesecake (additional \$1.00)

*Additional Charge for Table Linen

*One attendant is included in the price for up to 10 people, \$75 charge for additional attendants.

DESSERTS

Desserts By the Dozen

Cookie Tray Presentation	12.95 a dozen
Rocky Road, Lemon White Chocolate Chip, Snickerdoodle, Cranberry White Chocolate (Seasonal), Chocolate Chip, M&M, Peanut Butter, Double Chocolate, Caramel Pecan, Oatmeal Raisin, Sugar Cookies Are Drizzled With A Choice Of Dark Or White Chocolate	
Assorted Brownies	14.95 a dozen
Chocolate Covered Strawberries	24.95 a dozen

A la Carte desserts

Assorted homemade cookies & brownies	\$ 1.25
Chocolate covered strawberries	\$ 1.75
Macaroons	\$ 1.15
Mini-cup cakes	\$ 1.50
Lemon bars	\$ 1.95
Cheesecakes Slices or Bites	\$3.00 (slices)
Your choice: Caramel, white chocolate, chocolate, raspberry or strawberry topping	\$ 1.50 (bites)
Cobbler or Crisps	\$2.75
Apple, Peach, Blueberry, Cherry, Mixed. With Whipped Cream	
Assorted Cakes	\$2.95
(Chocolate, red velvet, banana, carrot)	
Individual Pies	\$2.75
(Apple, pumpkin, pecan, chocolate, coconut)	

Hors d'oeuvre Packages

50 People Minimum

If guest count is below 50 guests, add \$2.00 per guest.

Bronze Package

Colorful Vegetable Crudités Basket

Served with Buttermilk Ranch Dressing

Fresh Seasonal Fruit Presentation

Accompanied by Honey Vanilla Cream Cheese Dip

Assorted Domestic Cheese Display

Served with Gourmet Crackers

Hot Spinach and Roasted Red Pepper Dip

Accompanied by Crisp Pita Chips

In-House Hand Rolled Meatballs

With a choice of sauce: Swedish, Roasted Garlic Cream, Marinara or Polynesian

Build Your Own Slider

Orange Honey BBQ Pulled Pork

Chunky Chicken Salad

Sliced Ham & Turkey

Cheddar & Swiss Cheeses, Lettuce, Onions, Tomatoes, Homemade Pickles, Mustards, Mayo & Flavored

Aioli's, Served with a Variety of Breads

\$17.95 per guest

Silver Package

Apple Walnut Brie En Croute

Drizzled with Balsamic Glaze and Complemented by Crostini and Lavosh Crackers

Fresh Seasonal Fruit Presentation Accompanied By Honey Vanilla Cream Cheese Dip

Oak Grilled Vegetable Display

Drizzled with Balsamic/Ginger Glaze and Crumbled Feta and Served With A Rosemary Aioli

Elegant Imported and Domestic Cheese Presentation Accompanied By Gourmet Crackers

Hot Parmesan Spinach and Artichoke Dip Complemented By Pita Chips

BBQ Pulled Pork Wonton Taco Topped With a Peach Salsa

Chicken Penne Carciofi Artichoke hearts, Roasted Red Peppers in a Basil Cream Sauce

Chef-Attended Interactive Stations

Chef Carved Smoked Brisket

Served With a Trio of BBQ Sauces and Silver Dollar Rolls

Garlic Mashed Potatoes and Mushroom Demi

\$22.95 per guest

Gold Package

Passed Hors d'oeuvre

Thai Chicken Salad

Sweet and Spicy Pulled Chicken Presented in a Crisp Wonton Cup

Bite-Size Triple Cream Baked Brie

In Miniature Phyllo Cups Drizzled with Orange Honey and Garnished with Fresh Seasonal Berries

Buffet Station

Antipasto Display

Cured Thinly Sliced Meats with a Selection of Bite-Size Vegetables and Cheeses

Elegant Fruit and Cheese Presentation

Traditional Italian-Style Bruschetta

Shrimp Cocktail Shooters

With Bombay Sapphire Cocktail Sauce and Lemon

Olive Bar

Peppered Meatball Wellington on a Skewer

Accompanied by a Mango Chutney BBQ Sauce

Skewered Chicken 3 ways Wonderfully Presented in a Paella Pan :

Chicken Ana Capri

Fresh herbs, Parmesan and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro

Chicken Brochettes

Chicken and Artichoke Wrapped in Bacon Served with Smoked Gouda and Cognac Cream

Tempura Chicken Lollipops

Complemented by With Ginger/ Orange/ Soy Dipping Sauces

Coconut Confetti Rice

Chef Attended Interactive Stations

Prime Rib Roulade

Carved Ribeye rolled with Italian meats & cheese, Spinach, roasted peppers, garlic & fresh basil served with a mushroom and tomato ragout accompanied by an herbed Pearl Pasta

\$28.95 per guest

Platinum Package

Passed Hors d'oeuvres

Seared Medium Rare Ginger Crusted Ahi

Atop Garlic Toast and Finished With Wasabi Cream

Caprese Baked Mushrooms

Traditional Caprese Components Baked in an Olive-Oiled Garden Mushroom
And Drizzled with a Balsamic Glaze

Buffet Station

Oak Grilled Vegetable Display

Drizzled With Balsamic/Ginger Glaze & Crumbled Feta and Served With A Rosemary Aioli

Elegant Imported and Domestic Cheese Presentation

With Gourmet Crackers

Raspberry Almond Baked Brie En Croute

Accompanied by Crostini and Lavosh Crackers

Shrimp & Grits Shooters

Sweet & Savory Marinated Shrimp, Cajun Spiced & Seared Atop Havarti Cheese Grits
& Topped with Candied Bacon

Mini Brisket Sandwiches on Pretzel Rolls

With Fried Onions & Gouda Cheese

Thai Pineapple Peanut Chicken Satay

With Coconut Confetti Rice

Chef Attended Interactive Stations

Martini Salad Bar

A Wide Selection of Seasonal Ingredients, Meats, Cheeses and Dressings, Masterfully Tossed
By a Chef in Action

Apple-Wood Smoked Bacon-Wrapped Pork Tenderloin

On A Bed of Garlic Mashed Potatoes, Finished With a Dijon-Apple Cream Sauce

\$34.95 per guest

Diamond Package

Passed Hors d'oeuvres

Caprese Phyllo Cups

Traditional Caprese Components Baked in a Phyllo Cup and Drizzled with a Balsamic Vinaigrette

Award-Winning Lobster Mac & Cheese Shooters

Sautéed Lobster Tossed With Orzo Pasta in a Madeira Cream W/ Wild Mushrooms and Sun-Dried Tomatoes

Buffet Station

Fresh Seasonal Fruit Presentation

Accompanied by a Honey Cinnamon Dip

Oak Grilled Vegetable Display

Drizzled with Balsamic/Ginger Glaze and crumbled Feta and served with a Rosemary Aioli

Elegant Imported and Domestic Cheese Presentation

Accompanied by Gourmet Crackers

Basil, Bacon, & Peach Baked Brie En Croute

Served with Crostini and Lavosh Crackers

Olive Bar

Roasted Red Pepper & Spinach Dip

Complemented by Pita Chips

Pepper Berry Rubbed Lamb Chops

With a Honey Dijon-Mint Glaze and Basmati Rice

Bacon-Wrapped Shrimp

Stuffed with Crab, Jalapeño and Cheese and Served with a Pepper Jack Mornay Sauce

Chef Attended Interactive Stations

Chef Carved Maple Crusted Beef Tenderloin

Served With Horseradish Cream and Grand Marnier Béarnaise and Silver Dollar Rolls

Garlic Mashed Potatoes and Madeira Wine Mushroom Demi

Pan Seared Sea Scallops

Served Atop Sweet Potato Mash with Crumbled Pistachios, Caramelized Onions and Drizzled with Cinnamon Merlot Reduction

\$40.95 per guest

Hors d'oeuvre Selections

Prices per person

Apple Walnut Brie En Croute (\$2.95)

Drizzled with Balsamic Glaze and Complemented by Crostini and Lavosh Crackers

2.2 lbs. Wheel, feeds 15 people

Antipasto Display (\$4.75)

Cured Thinly Sliced Meats with a Selection of Bite-Size Vegetables and Cheeses

Fresh Seasonal Fruit Presentation (\$1.99)

Accompanied by Honey Vanilla Cream Cheese Dip

Oak Grilled Vegetable Display (\$1.75)

Drizzled With Balsamic/Ginger Glaze and Crumbled Feta and Served With A Rosemary Aioli

Colorful Vegetable Crudités Basket (\$1.55)

Served with Buttermilk Ranch Dressing

Elegant Imported and Domestic Cheese Presentation (\$3.25)

Accompanied By Gourmet Crackers

Caprice Skewers (\$0.95)

Grape Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze

Shrimp Cocktail Shooters (\$2.75)

With Bombay Sapphire Cocktail Sauce and Lemon

Asian Persuasion (\$2.55)

Sushi, Vegetable Eggrolls and Pork Pot Stickers

Apple Wood Smoked Salmon (\$2.55)

Fresh Salmon Smoked in-house Served with traditional fare

Chicken or Beef Quesadillas (\$2.15)

Shrimp or Crab Quesadillas (\$2.75)

Scallops Wrapped in Bacon (\$4.15)

Served With Plum Sauce

Slider Options

Burgers With all appropriate Condiments

Orange Honey BBQ Pulled Pork (\$1.95)

Boneless Breast of Chicken (\$2.15)

Slow Smoked Brisket (\$2.50)

Vegetarian Option: Grilled Portabella Served with Roasted Red Peppers and Feta (\$2.05)

C2 Signature Wings (\$2.99)

Traditional wing Sauces: Honey BBQ, Parmesan garlic, Buffalo, Firecracker,

Asian Egg Rolls (\$1.75)

Accompanied by Plum Sauce

Blackened Salmon (\$3.99 for 3 oz., \$7.99 for 6 oz.)

With Pineapple Salsa

Bacon Wrapped Shrimp (\$3.50)

Stuffed with Crab, Jalapeño and Cheese

Pepper Berry Rubbed Lamb Chops (\$4.25)

With a Dijon-Mint Glaze

Mini Twice Baked Potatoes (\$0.99)

With bacon, chives, crowned with crème fraiche and cheese

Peppered Meatball Wellington on a Skewer (\$0.95)

Accompanied by a Mango Chutney BBQ Sauce

Chicken Roulades (\$2.50)

Stuffed Mushrooms, Spinach, Red Pepper, 5 Cheese Blend Served W/ Chardonnay Cream

Champagne and Melon Shooters (\$0.95)

Cold Champagne and Melon Soup Served in a Shot Glass and Garnished With Fresh Mint

Tomato Soup with Mini Grilled Cheese (\$1.50)

Gazpacho (\$0.99)

Formal Plated and Served Meals

Minimum 30 guests

Additional Charge for China and Linen Tablecloth

To Include: Ice Water and Ice Tea Service

Volcano Salad With Corn Bread Croutons, Dried Cherries, Berries, Parmesan Flat, and Feta Cheese

Accompanied with a duo of dressings

Fresh Baked Dinner Rolls Served with Our Signature Citrus Basil Whipped Butter

2 dessert Options

One attendant is included in the price for up to 15 people, \$75 charge for additional attendants.

Plated Option #1 (\$28.95)

Pork Tenderloin Wrapped in Bacon and served with a Dijon Apple Cream

Pan seared Airline Chicken Breast

Garlic Mashed Potatoes

Green Beans with Bacon

Plated Option #2 (\$32.50)

Crab Stuffed Tilapia

Coq au vin French Braise of Chicken cooked with Wine Mushrooms & Bacon

Smoked Tomato and Parmesan Risotto

Sautéed Vegetables

Plated Option #3 (\$35.95)

Stuffed Prime Pork Chops Stuffed with Mascarpone, Ricotta, Spinach, Sun Dried Cherries and Wild Mushrooms with Veal Demi

Chicken Roulades Stuffed with Spinach, Mushroom, Peppers and Swiss Cheese In a Chardonnay Cream

Mushroom, Smoked Gouda and Cognac Risotto

Zucchini and Bell Peppers

Option #4 (\$37.50)

Pork Tenderloin Wrapped in Bacon Served with a Dijon Apple Cream

Chicken Roulades Stuffed with Spinach, Mushroom, Peppers and Swiss Cheese In a Chardonnay Cream

Garlic Mashed Potatoes

Ratatouille

Option #5 (\$40.75)

Peppery Rubbed Lamb Chops Served with Grilled Apples and a Dijon Mint Glaze
Stuffed Chicken Breast With Apple & Brie in a Roasted Red Pepper Coulis
Jack Daniels Sweet Tomato Mash
Sautéed Vegetables

Option #6 (\$43.50)

Grilled Ribeye Steaks With Mushroom Demi
French Bone in Breast of Chicken With Smoked Gouda and Cognac Cream
Fingerling Potatoes with bacon & Chives
Sautéed Squash, Zucchini and Peppers

Option #7 (\$45.75)

Prime Rib With Au Jus and Creamed Horseradish
Apple wood Smoked Bacon Wrapped Chicken Breast With Smoked Gouda and Cognac Cream
Sour Cream & Cheddar Mashed Potatoes
Cinnamon Glazed Carrots

Option #8 (\$46.75)

Macadamia Nut Crusted Mahi Mahi With a Vanilla Lobster Sauce
Bacon Wrapped Filet With Blue Cheese and Sautéed Mushrooms and Madeira Wine Reduction
Potatoes Ponce Anna
Sautéed Vegetables

Option #9 (\$54.75)

Seared Scallops On the a Half Shell Served with Dynamite Sauce
Seared Ahi Tuna Steak With Soy Ginger Butter and Wasabi Cream
Grilled Japanese Egg Plant
Wasabi Risotto

Option #10 (\$57.99)

Chilean Sea Bass Marinated In Miso and Citrus, and Served with Honey Beurre Blanc
New York Strip With Mushroom Merlot Reduction Topped with Roasted Peppers and Blue Cheese
Potatoes Da Phinuae
Roasted Squash Stuffed with Spinach and Feta

COWBOY CATERING

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