COWBOY CATERING
By C2 Catering
Our Executive Chef 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 for you and your guests.

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

Oklahoma State University–Oklahoma City
900 N. Portland Avenue
Oklahoma City, Oklahoma, 73107
405-945-3398

Younes Rebbaj, GM
(C) 405-443-9280 / (O) 405-945-3398
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 $50.

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
E-mail: Campuscatering@osuokc.edu

**Daysha Edwards**, HUB Manager
(405) 922 3335

CATERING ARRANGEMENTS

Contact C2 Catering at (405) 945-3335 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 one (1) week prior to your event for food orders and three (3) days for beverage only orders. An approximate guest count is required by 11:30am 3 business days before your event. For example, for events on Saturday-Monday, 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 per change.

BILLING PROCEDURES

When booking your event, please provide the estimated number of guest expected. Your final guarantee is due three (3) days prior to the event. OSU-OKC departments and student organizations can make payments through University bursar accounts. You may be able to increase your guest count based on availability of items, but you cannot reduce your guest count after the final guest count deadline. For external clients, an invoice will be sent out from C2 catering for all catering charges before the event, 50% deposit is required to reserve your date and the balance is required to be paid in full by the day of the event. There will be an 9% sales tax charge on all caterings bills. If the company is tax exempt, please inform us during the ordering process and provide us with a copy of your sales tax id. 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 CHARGE

The catering service charge will vary from $25 to $100 depending on the guest count, the location and the complexity of the catering job. For example: a $25 service charge will be added to a catering job for drinks and desserts only or pizzas only since these are not as labor intensive as other catering jobs. However, a catering job requiring many chafers, many condiments, more than one server, and a longer service time, will be charged the appropriate service fee. The service fee will show on the invoice as: set up, replenish, and clean up.

*An additional charge of $40.00 (per catering setup) will be added for events beginning after 5 pm 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, and silverware with linen napkins)
- Linen Tablecloth-$5.50 each
- Standard Table Skirting $10.00/table
- Cancellation fee: 2 days advance notice required, or $50 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 (on top of regular service charge).
- There will be a $50 charge for guest that bring in outside catering without prior approval.
- There will be an 9% sales tax charge on all catering bills.
- There will be a $2 charge per person on orders that do not meet the minimum quantity stated on the menus. For example, if only 15 out of 20 people (the minimum guest count) attend, this extra charge will equal to $10 fee total (that is $2/person x 5 people below minimum guest count).

CANCELLATIONS

If it should become necessary to cancel an event, please notify your event specialist as soon as possible by either email or phone. For emergency event changes call Daysha Edwards, Hub Manager (405) 922 7347. 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 and/or reschedule the event.
BREAKFAST
Includes your choice of Coffee or Tea
(Minimum of 15)

Pete’s Rise N’ Shine Continental ($6.95)
Assorted Pastries (Pick 2): Danish, croissant, muffins, cinnamon rolls
With Whipped Butter
Orange Juice or Apple Juice

Pete’s Bagel Feast ($7.50)
A variety of freshly baked bagels served with our specialty cream cheese
Bagel Flavors: Plain, everything, blueberry
Cream cheese flavors: Strawberry, Plain
Seasonal Sliced Fresh Fruits
Accompanied by our signature Honey Vanilla Cream Cheese Dip
Orange Juice or Apple Juice

Good Morning Pete ($7.75)
Assorted Pastries (Pick 2): Danish, croissant, muffins, cinnamon rolls
Served with our signature butter & signature jam
Seasonal Fresh Fruit Presentation
Accompanied by Vanilla Bean Cream Cheese Dip
Orange Juice or Apple Juice

Pete’s Healthy Start ($8.95)
Seasonal Fresh Fruit Presentation
Accompanied by Vanilla Bean Cream Cheese Dip
Assorted Yogurts and Granola
Turkey Sausage links
Hard Boiled Eggs OR Light Cottage Cheese
Orange Juice or Apple Juice
Pete’s Deluxe ($9.99)
- Loaded Scrambled Eggs (meat, cheese and vegetables)
- 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
- Orange Juice or Apple Juice

Pete’s Country Breakfast ($12.99)
- Scrambled Eggs with Cheese
- Biscuits with Gravy (gravy has sausage)
- Hash Brown Casserole
  Served with Ketchup and Hot Sauce
- Apple Wood Smoked Bacon
- Seasonal Fresh Fruit Presentation
  With Vanilla Bean Cream Cheese Dip
- Orange Juice or Apple Juice

Pete’s Special ($14.99)
- Baked Classic Frittata OR Breakfast Quiches
  Choose from: Spinach, Ham, Bacon, Mushroom, Cheese
- Carved Ham
  with sweet honey and brown sugar glaze OR Apple Wood-Smoked Bacon
- Red Skin Potatoes
  Served with Ketchup and Hot Sauce
- Raspberry Almond Scones
- Seasonal Fresh Fruit Presentation
  with Cream Cheese Yogurt Dip
- Assorted Bagels
  with Flavored Cream Cheese
- Orange Juice or Apple Juice
Pete’s A La Carte Breakfast Additions

<table>
<thead>
<tr>
<th>A la Carte Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins and Pastries (1 per person)</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Assorted Bagels w/Cream Cheese (1 per person)</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Assorted Donuts (2 per person)</td>
<td>$1.75 per person</td>
</tr>
<tr>
<td>Croissants w/ butter &amp; Jellies (1.5 per person)</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Fresh Baked Cinnamon Rolls (1 per person)</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Large Biscuit &amp; Gravy (1 per person)</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Bacon or Sausage Breakfast Burrito</td>
<td>$3.95 per person</td>
</tr>
<tr>
<td>Fruit Yogurt Parfait</td>
<td>$3.50 per person</td>
</tr>
<tr>
<td>Beverages</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>$18.00 per Gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$14.00 per Gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$9.00 per Gallon</td>
</tr>
<tr>
<td>Hot Tea (10 tea bags)</td>
<td>$4.50 per ½ Gallon</td>
</tr>
<tr>
<td>Orange or Apple Juice</td>
<td>$14.00 per Gallon</td>
</tr>
<tr>
<td>Bottled Water (16.9 oz.)</td>
<td>$1.50 Each</td>
</tr>
<tr>
<td>Assorted Soft Drinks (12oz. cans)</td>
<td>$1.50 Each</td>
</tr>
<tr>
<td>Lemonade /Fruit Punch</td>
<td>$12.00 per Gallon</td>
</tr>
<tr>
<td>Milk</td>
<td>$9.00 per Gallon</td>
</tr>
</tbody>
</table>

* Breakfast

12 oz. cups = 10 cups per gallon
16 oz. cups = 8 cups per gallon
SEASONAL SALAD SELECTIONS

(Minimum of 15)
Each Seasonal Salad Selection will be served with a choice of: Grilled Chicken, Shredded Chicken, Crispy Fried Chicken or Sliced Turkey and Ham.
All salads served with Bread and Iced Tea
$10.95/person

Pete’s FALL Salad (Sept – Nov)
Romaine Lettuce, Sweet Dehydrated Red Apple Slices, Dried Cherries, Spicy Bourbon Pecan Halves, Crumbled Feta, Cornbread and Pumpernickel Croutons Apple Cider Bacon Vinaigrette and Buttermilk Ranch

Pete’s WINTER Salad (Dec – Feb)
Iceberg Romaine Blend, Cherry Tomatoes, Shredded Tri-color Carrot, Cucumbers, Red Onions, Tri Colored Bell Peppers, Shaved Parmesan, Vidalia Onion Vinaigrette and Buttermilk Ranch

Pete’s SPRING (March – May)
Spring Mix, Blueberries, Candied Walnuts, Strawberries, mandarin Orange, Dried Cranberries, Colored Julienned Carrots, Purple Cabbage, Garlic Croutons, Feta Cheese, Strawberry Balsamic Vinaigrette and Buttermilk Ranch

Pete’s SUMMER (June – Aug)
Spinach, Strawberries, Red Onion, Black Berries, Blue Berries, Watermelon Radishes, Fire Roasted Yellow Bell Peppers, Bleu Cheese, Garlic Croutons, Apple Vinaigrette and Buttermilk Ranch

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

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

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

Pete’s Wedge Salad
Wedge of Iceberg Lettuce, Diced Tomatoes, Bacon, Crumbled Maytag Blue Cheese and House Blue Cheese Dressing
Pete’s Boxed Lunches

Minimum of 15 people
$9.95/person

Pick any of these:
Club Sandwich
Turkey Provolone Sandwich
Vegetable Wrap OR Garden Salad (veg)
Thai Chicken Salad Wrap
Chicken Salad with Grapes and Walnuts Sandwich
Blackened Chicken Caesar Salad
Fiesta Chicken Salad

Includes:
Assorted Chips
Fresh Sliced Fruit or Pasta Salad
Napkin-wrapped utensils, condiments
Drink (Water or Iced Tea)
Relish Tray (lettuce, tomato, onions)

Add:
Cookies or
Brownies
$1.5/person
Pete’s Sandwich Buffets
Minimum of 15 People
Includes Iced Tea
(Soda $1.50 extra per person)

Build Your Own Sandwich ($7.99/person)
Bread selections: whole wheat bread, 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 ($7.99/person)
Our signature BBQ Pulled Pork served with Coleslaw on a croissant

Pre-made Sandwiches: built and presented on trays ($8.50/person)
Come with bags of chips, onions upon request

Thai chicken Salad wrap ($8.50/person)
Shredded lettuce, shredded Thai chicken salad

Turkey Club Sandwich or wrap ($8.50/person)
Turkey, ham, bacon, lettuce, tomato, ranch

Chicken salad on a croissant ($8.50/person)
Add soup (8 oz.): $2/person

** Add a Large Salad Bowl (feeds 15 people) to Any sandwich Buffet for only $15.00**
Pete-Themed Lunch Buffets

Minimum of 20 People; Include Iced Tea or Coffee
(Soda $1.50 extra per person)
$14.95 per Person

Pete’s Asian Sensation
Chicken and Vegetable Stir Fry OR Beef with Broccoli Stir-fry, Sesame-Soy Noodles, Egg Roll

Pete’s Chuck Wagon
BBQ Pulled Pork, Sausage Links, Bourbon Baked Beans, Fresh Coleslaw, Red Skinned Potato Salad, BBQ Sauce

Pedro’s 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 Pete
Meaty Marinara, Chicken Alfredo, Pasta, Sautéed Vegetables, Garlic Breadstick, Caesar Salad

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

Pete Shaking off the pounds
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

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

The Greek Pete
Grilled Chicken Gyros on Pita, With Dill Cucumber Sauce, Tabbouleh, Hummus with Pita Chips, Traditional Greek Salad
Pete’s Build Your Own Buffet or Plated Lunch/Dinner
Minimum of 20 People

Single entrée Buffet $15.95; Dual entrée Buffet $17.95
Single entrée Plated $18.95; Dual entrée Plated $20.95

Includes: Starch side, Vegetable side, fresh baked dinner rolls, Garden Salad, one Dessert and Iced Tea
(Soda $1.50 extra per person)

Entrée Selection (Pick 1 or 2)

**Poultry**
- Apple Wood-Smoked Bacon-Wrapped Boneless Breast of Chicken w/ Cognac & Smoked Gouda Cream Sauce
- Smothered Southwest Chicken Santa Fe Pepper jack Mornay w/ peppers & onions
- Tuscan Chicken w/ Chardonnay Cream, Sliced Tomato, bubbling Provolone
- Chicken Piccata Sautéed chicken breast in a lemon caper cream sauce
- Chicken Florentine w/ Spinach, Mushrooms and 5 Cheese Blend Cream Sauce
- Roasted Turkey w/ Pan Gravy and Dressing

**Fish**
- Breaded Tilapia with White Wine, Brown Butter and Caper Berries
- Blackened Salmon w/ pineapple mango chutney or cool cucumber dill sauce
- Fried Catfish w/ tartar sauce and hot sauce

**Pork**
- Bacon-wrapped Pork Loin w/ Honey Chipotle Demi
- Seared Pork Chops w/ Caramelized Apple & BBQ Sauce
- Pulled Pork w/ BBQ Sauce or Chili Verde

**Beef**
- Chicken Fried Steak w/ Country Gravy
- Smoked Brisket w/ Your Choice of Sauce
- Juicy Pot Roast w/ Red Wine Mushroom Gravy
- NY Strip Sirloin Steak w/ Signature Sauce and Sautéed Mushrooms & Onions

**Vegetarian**
- Florentine Lasagna (no meat) w/ Wild Mushroom Roasted Peppers & Ricotta
- Quinoa confetti vegetable Stuffed Bell Peppers
### Starch Sides (Pick 1)

- Smoked Tomato Risotto w/ Parmesan
- Parmesan & Herb Orzo
- Penne Pasta Primavera
- Greek Vegetable Couscous (cold)
- Tri Color Tortellini
- Cheddar Au Gratin Potatoes
- Bacon and Chive Roasted Red Skinned Potatoes
- Roasted Garlic Mashed Potatoes
- Sweet Potatoes Mash
- Cilantro Lime Rice
- Basmati Rice with Roasted Almond
- Southwestern Roasted Creamy Skillet Corn
- Roasted Corn on the Cob
- Roasted Corn and Black Bean Casserole
- White Queso Mac ‘N Cheese

### Vegetable Sides (Pick 1)

- Creamed Spinach
- Green Beans with Brown Sugar & Bacon
- Sautéed Fresh Vegetable Medley
- Ratatouille (Italian Vegetable Mixture)
- Diced Zucchini, Yellow Squash, Red Peppers, Onions, Eggplant (optional) & Italian herbs
- Parmesan Tomato Zucchini Bake
- Fried Okra
- Roasted Asparagus
- Oak Grilled Vegetables
- Honey Glazed Carrots
- Broccoli & Cauliflower Gratin
- Oven Roasted Portobello Mushroom
- Southern Style Bourbon Baked Bean

### Dessert Selections (Pick 1)

- Cobbler (Chef’s choice)
- Brownies (Chef’s choice)
- Assorted Cakes (Chef’s Choice)
- Assorted Cookies (Chef’s Choice)
- NY Cheesecake (additional $1.00)
# PETE’S DESSERTS

## Desserts By the Dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cookie Tray Presentation</strong></td>
<td><strong>$12.95 a dozen</strong></td>
</tr>
<tr>
<td>Lemon White Chocolate Chip, Snickerdoodle, Chocolate Chip, Peanut Butter, Double Chocolate, Caramel and chocolate chunk, Oatmeal Raisin, Sugar, Red Velvet Drizzled with Chocolate and decorated with fresh berries</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Brownies</strong></td>
<td><strong>$14.95 a dozen</strong></td>
</tr>
<tr>
<td><strong>Chocolate Covered Strawberries</strong></td>
<td><strong>$24.95 for 3 dozen</strong></td>
</tr>
</tbody>
</table>

## A la Carte desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted homemade cookies or brownies</td>
<td>$1.50</td>
</tr>
<tr>
<td>Chocolate covered strawberries</td>
<td>$1.75</td>
</tr>
<tr>
<td>Macaroons</td>
<td>$1.15</td>
</tr>
<tr>
<td>Mini-cup cakes</td>
<td>$1.50</td>
</tr>
<tr>
<td>Lemon bars</td>
<td>$1.95</td>
</tr>
<tr>
<td>Cheesecakes Slices</td>
<td>$3.00</td>
</tr>
<tr>
<td>Your choice: Caramel, white chocolate, chocolate, raspberry or strawberry topping</td>
<td></td>
</tr>
<tr>
<td>Cobbler or Crisps</td>
<td>$2.75</td>
</tr>
<tr>
<td>Apple, Peach. With Whipped Cream.</td>
<td></td>
</tr>
<tr>
<td>Assorted Cakes</td>
<td>$2.95</td>
</tr>
<tr>
<td>(Chocolate, red velvet, lemon, carrot)</td>
<td></td>
</tr>
<tr>
<td>Individual Pies</td>
<td>$2.75</td>
</tr>
<tr>
<td>(Apple, pumpkin, pecan, chocolate, coconut)</td>
<td></td>
</tr>
</tbody>
</table>
PETE’S BREAKS & APPETIZERS

Please note beverages are not included in breaks
Minimum of 15 people required

Pete’s Morning Breaks

**Morning Break A $4.00 Per Guest**
- Granola Bars
- Seasonal Sliced Fresh Fruits
  - Accompanied by our signature Honey Vanilla Cream Cheese Dip

**Morning Break B $5.50 Per Guest**
- Assorted Pastries (Pick 2): Danish, croissant, muffins, cinnamon rolls
  - Served with our signature butter & signature jam
- Seasonal Fresh Fruit Presentation
  - Accompanied by Vanilla Bean Cream Cheese Dip

**Morning Break C $6.00 Per Guest**
- Breakfast Burritos or Breakfast Sandwiches
  - Signature Breakfast Potatoes Served with ketchup and hot sauce

**Morning Break D $6.00 Per Guest**
- Baked Classic Frittata Or Quiche
  - Choose from: Spinach, Ham, Bacon, Mushroom, Cheese
- Assorted Bagels W/ Flavored Cream Cheese

Pete’s Afternoon Breaks

**Afternoon Break A $4.00 Per Guest**
- C2 Catering’s signature White Queso,
  - Corn/Tortilla chips, Salsa, Sour Cream

**Afternoon Break B $5.00 Per Guest**
- Assorted Mini Candy Bars
- Trail Mix
  - served w/ Tortilla Chips
- Rice Crispy Treats

**Afternoon Break C $6.00 Per Guest**
- Homemade Potato chips OR Pretzels OR Vegetables OR Pita Bread with your choice of one or two dips
  - Dip choices: onion dip, artichoke spinach dip, chipotle hummus, or tzatziki sauce, Buffalo Chicken Dip

**Afternoon Break D $7.00 Per Guest**
- Imported Cheese Display with Crackers
- Hot Parmesan Artichoke Dip W/ Grilled Pita
- Colorful Vegetable Crudités Basket
  - Served with Buttermilk Ranch Dressing
- Strawberry Shortcakes
Pete’s 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

**Caprese Skewers ($0.95)**
Grape Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze

**Shrimp Cocktail Shooters ($2.75)**
With Bombay Sapphire Cocktail Sauce and Lemon

**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 fraîche 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)
# Tuxedo Pete’s Plated Options

Includes China, Utensils and Linen Napkins  
Additional Charge for Table Linen  
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 Vidalia Onion Vinaigrette  
**Fresh Baked Dinner Rolls** Served with Our Signature Citrus Basil Whipped Butter

<table>
<thead>
<tr>
<th>Option #1 ($27.95)</th>
<th>Option #4 ($35.95)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Tenderloin Wrapped in Bacon and served with a Dijon Apple Cream</td>
<td>Pork Tenderloin Wrapped in Bacon Served with a Dijon Apple Cream</td>
</tr>
<tr>
<td>Pan seared Airline Chicken Breast</td>
<td>Chicken Roulades Stuffed with Spinach, Mushroom, Peppers and Swiss Cheese In a Chardonnay Cream</td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Green Beans with Bacon</td>
<td>Ratonatouille</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Option #2 ($31.50)</th>
<th>Option #5 ($38.75)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab Stuffed Tilapia</td>
<td>Peppery Rubbed Lamb Chops Served with Grilled Apples and a Dijon Mint Glaze</td>
</tr>
<tr>
<td>Coq au vin French Braise of Chicken cooked with Wine Mushrooms &amp; Bacon</td>
<td><strong>Stuffed Chicken Breast</strong> With Apple &amp; Brie in a Roasted Red Pepper Coulis</td>
</tr>
<tr>
<td>Smoked Tomato and Parmesan Risotto Sautéed Vegetables</td>
<td><strong>Jack Daniels Sweet Tomato Mash</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Option #3 ($33.95)</th>
<th>Option #6 ($41.75)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Prime Pork Chops Stuffed with Mascarpone, Ricotta, Spinach, Sun Dried Cherries and Wild Mushrooms with Veal Demi</td>
<td><strong>Grilled Ribeye Steaks</strong> With Mushroom Demi</td>
</tr>
<tr>
<td><strong>Chicken Roulades</strong> Stuffed with Spinach, Mushroom, Peppers and Swiss Cheese In a Chardonnay Cream</td>
<td>French Bone in Breast of Chicken With Smoked Gouda and Cognac Cream</td>
</tr>
<tr>
<td>Mushroom, Smoked Gouda and Cognac Risotto</td>
<td><strong>Fingerling Potatoes with bacon &amp; Chives</strong></td>
</tr>
<tr>
<td>Zucchini and Bell Peppers</td>
<td><strong>Sautéed Squash, Zucchini and Peppers</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Option #7 ($43.75)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prime Rib</strong> With Au Jus and Creamed Horseradish</td>
</tr>
<tr>
<td><strong>Sour Cream &amp;Cheddar Mashed Potatoes</strong></td>
</tr>
</tbody>
</table>
Option #8 ($44.75)
Macadamia Nut Crusted Mahi Mahi With a Vanilla Lobster Sauce
Bacon Wrapped Filet With Blue Cheese and Sautéed Mushrooms and Madeira Wine Reduction
Potatoes Ponsse Anna
Sautéed Vegetables

Option #9 ($45.75)
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 Roasted Sesame Risotto w/Wasabi Cream

Option #10 ($47.99)
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
By C2 Catering