

Beverages

Freshly Squeezed Orange Juice

\$3.50 per person (no refills)

\$35.00 per gallon

Coffee and Tea

\$2.25 per person

\$25.00 per gallon

Individual Canned Coca-Cola Products

\$2.25 each

A la Carte Breakfast Menu

Flavored yogurt.....	\$2.25ea
Freshly baked muffins.....	\$1.50ea
Mini muffins.....	\$0.75ea
Bagels.....	\$2.25ea
Bagels and cream cheese.....	\$2.75ea
Cup of fresh fruit.....	\$3.50ea
Buttermilk scone.....	\$1.50ea
Croissant.....	\$1.75ea

Breakfast Platters

Sunshine Platter

Assorted muffins, cinnamon rolls & scones, served with butter & sweet cream

Small (serves 6) \$30.00

Large (serves 12) \$50.00

Mini Muffin Platter

**Choose from blueberry, banana nut, cappuccino-chocolate
chunk and lemon poppy seed**

By the dozen \$9.00

New York Platter

Bagels with assorted flavored cream cheese and butter

By the dozen \$30.00

Fresh Fruit Platter

A sweet selection of seasonal fruits and berries

Small (serves 10) \$40.00

Large (serves 20) \$70.00

Chef Designed Breakfast Buffets

The chef at the Museum Café has created these prix fixe buffets from some of our most popular items. We will also work with you to create your own custom breakfast buffet from our A la Carte Buffet Menu.

The Works

\$14.00 per person (minimum 12)

Waffles with maple syrup, herb roasted potatoes, chef selection quiche, hickory smoked bacon strips, breakfast sausage links and assorted mini muffins

Country Time

\$10.00 per person (minimum 12)

Breakfast egg scramble with scallions and cheese, waffles with maple syrup, hickory smoked bacon strips and fresh home style biscuits and sausage gravy

Omelet Station

Want your own personal chef making fluffy omelets to order for your breakfast buffet?

\$7.50 per person + \$50.00 per hour for the chef

(minimum 1 hour)

(minimum 30 people)

A la Carte Menu

(\$3.00 per person, per item)

Hickory Smoked Bacon Breakfast Sausage Links Canadian Bacon

Herb Roasted Potatoes

Toasted English Muffin with Butter and Jelly

(\$5.00 per person, per item)

Waffles Quiche French Toast Scrambled Eggs

Biscuits and Gravy Egg Casserole

Boxed Lunches

Includes utensils and napkin
(minimum of 5, any one type)

Salads

All salad boxes come with a piece of fresh fruit, rustic dinner roll and a freshly baked cookie. All dressings are served on the side.

Caesar Salad

Chopped romaine, grated parmesan cheese, our egg-less Caesar dressing and a garlic-focaccia crouton \$7.00
with grilled chicken \$11.00 with grilled shrimp \$12.00

Fruit Salad

A sweet selection of seasonal fruits and berries with mixed berry-mint dressing \$8.50 (no extra piece of fruit included)

Pasta Salad

Pasta, garden vegetables and creamy house dressing \$8.00
with grilled chicken \$11.00 with grilled shrimp \$12.00

Cobb Salad

Chopped romaine with parmesan-ranch dressing, hard boiled egg, chopped tomato, green onion, crumbled bleu cheese and artichoke hearts \$8.00
with grilled chicken \$11.00 with grilled shrimp \$13.00

Arugula Salad

Arugula, white balsamic vinaigrette, cherry tomatoes and walnut crusted apple wrapped brie \$8.00
with grilled chicken \$10.00 with grilled shrimp \$12.00

Sandwiches

All sandwich lunch boxes include Chef's choice pasta salad, a piece of fresh fruit and a freshly baked cookie.

Museum Café Club

Wheat bread, turkey, ham, bacon, avocado, swiss cheese, onion, alfalfa sprouts, lettuce, tomato, and Italian vinaigrette \$13.00

Southwest Chicken Salad

Corn, black beans, roasted red bell peppers, cilantro, mayonnaise on a croissant \$12.00

Roast Beef

Boar's Head roast beef on Parisian bread with lettuce, tomato, onion and horseradish cream \$14.00

Italian Sandwich

Hoagie bun, ham, salami, pepperoni, provolone, caramelized onion, lettuce, tomato, Italian dressing and basil aioli \$14.00

Marinated Grilled Vegetables

Crisp lettuce, roma tomato and basil-garlic mayonnaise, served on herbed foccacia bread \$12.00

Crab Sandwich

Lump crab meat, basil aioli, lettuce and tomato on whole wheat \$14.00

Salmon Club

Grilled salmon, avocado, bacon, lettuce, tomato and basil aioli on whole wheat \$14.00

Sandwich Platter

\$7 per person (minimum of 5)

An assortment of sandwiches, served on sourdough and whole wheat, with lettuce, roma tomato and smoked gouda cheese. Mustard and mayonnaise are served on the side.

Choose from: roast beef, grilled chicken, smoked ham, roasted turkey, tuna salad and southwest chicken salad

Wrap Platters

(minimum 5 of any one type)

A lunch time favorite, all wraps made with flour tortillas.

Grilled Chicken Caesar Wrap \$8.00ea

Grilled chicken breast, romaine lettuce, freshly grated parmesan cheese and our eggless Caesar dressing

Caprese Wrap \$9.00ea

Fresh mozzarella, tomatoes and basil pesto

Italian Wrap \$10.00ea

Ham, salami, pepperoni, provolone, caramelized onion, lettuce, tomato, Italian dressing and basil aioli

Roasted Turkey Wrap \$10.00ea

Baby greens, red onions, avocado, bacon and bleu cheese dressing

Smoked Salmon Wrap \$11.00ea

Grilled scallions, grape tomatoes, capers and dill-cream cheese

Prix Fixe Lunch Buffets

All buffets served with chef selected potatoes and vegetables.

We will work with you to create your own custom buffet
from our A la Carte Buffet Menu

Coq Au Vin

\$18 per person (minimum 12)

Chicken cooked in red wine with rustic dinner rolls and freshly baked cookies

Chicken Marsala

\$18 per person (minimum 12)

Pan seared chicken in a shallot marsala cream sauce with Caesar salad, rustic dinner rolls and freshly baked cookies

Pork Tenderloin

\$20 per person (minimum 12)

Grilled pork tenderloin with goji berry beurre rouge, house whipped potatoes, mixed green salad, rustic dinner rolls and freshly baked cookies

Atlantic Salmon Meuniere

\$22 per person (minimum 12)

Atlantic salmon meuniere with rustic dinner rolls and freshly baked cookies

Baked Ziti

\$15 per person (minimum 12)

Ziti pasta baked in our homemade tomato or meat sauce with mozzarella cheese, Caesar salad, rustic dinner rolls and freshly baked cookies

Prix Fixe Lunch Buffets

We will also work with you to create your own custom buffet from our A la Carte Buffet Menu

Baked Ziti

\$15 per person (minimum 12)

Ziti pasta baked in our homemade tomato or meat sauce with mozzarella cheese, Caesar salad, rustic dinner rolls and fresh baked cookies

Shrimp and Farfalle Pasta

\$18 per person (minimum 12)

Farfalle pasta, shrimp and pesto with Caesar salad, rustic dinner rolls and freshly baked cookies

Chicken Tortellini

\$18 per person (minimum 12)

Grilled chicken and cheese tortellini in cream sauce with Caesar salad, rustic dinner rolls and freshly baked cookies

A la Carte Buffet Menu

Salad

Caesar.....	\$5.00pp
Mixed Greens.....	\$5.00pp
Cobb.....	\$7.00pp
French Potato.....	\$4.00pp

Entrées

Grilled Pork Tenderloin with Goji Berry Beurre Rouge.....	\$14.00pp
Salmon en Croute with Pomegranate Beurre Blanc.....	\$17.00pp
Salmon Meuniere.....	\$16.00pp
Osso Bucco.....	\$28.00pp
Coq Au Vin.....	\$15.00pp
Whole Roasted Beef Tenderloin with Red Wine Mango Salsa.....	\$35.00pp
Basil Pesto Baked Ziti with Marinara.....	\$13.00pp
Sage and Bleu Cheese Tortellini.....	\$15.00pp

Potatoes

Roasted New Potatoes.....	\$3.00pp
Roasted Garlic Whipped Potatoes.....	\$3.00pp
House Whipped Potatoes.....	\$3.00pp
Whipped Sweet Potatoes.....	\$3.00pp

Veggies

Tomato-zucchini Gratin.....	\$3.00pp
Sautéed Spinach.....	\$3.00pp
Sautéed Baby Carrots.....	\$4.00pp
Steamed Asparagus.....	\$4.00pp
Honey Glazed Carrots.....	\$3.00pp
Asparagus with Parmesan Sour Cream.....	\$5.00pp
Grilled Vegetables.....	\$3.00pp
Haricot Vert Persillade.....	\$4.00pp
Ratatouille.....	\$3.00pp

Bread

Hot French Bread.....	\$2.00pp
Mozzarella Garlic Bread.....	\$2.00pp
Rustic Dinner Rolls.....	\$1.50pp
Sourdough Dinner Rolls.....	\$1.50pp

Dessert

Tartlets.....	\$1.25pp
Chocolate Mousse.....	\$1.00pp
Cookies.....	\$0.75pp

Roast Beef Carving Station

You can enjoy roasted beef strip loin, sliced to order for your guests for **\$18**
per person+ \$50 per hour for the chef
(minimum 30 people) (minimum 1 hour)

Hors d'oeuvres

6 total pieces per person usually constitutes "Light Hors d'oeuvres"
(i.e. six items X 1 piece per person, or three items X 2 pieces per person, etc.)
12 to 15 pieces per person usually constitutes "Heavy Hors d'oeuvres." We are pleased to plan custom menus. Premium Hors d'oeuvres can include caviar, truffles and foie gras as well as any items that you do not see here.

Savory

(minimum 25 of any one kind)

Tomato Bruschetta.....	\$1.75ea
New Orleans Style Crab Cakes with Spicy Remoulade.....	\$2.75ea
Roasted Shrimp with Ginger Aioli on a Fried Wonton.....	\$2.50ea
Smoked Salmon on Buttery Toast with Capers and Chives.....	\$2.25ea
Mini Beef Wellingtons.....	\$3.75ea
Goat Cheese in Phyllo Cup with Balsamic Reduction.....	\$2.50ea
Duck Leg Confit with Roasted Tomato Salsa on Toast Points.....	\$2.75ea
Grilled Portobello Mushroom Spring Roll with Citrus-Ponzu Sauce.....	\$3.00ea
Southwest Chicken Salad in Phyllo Cups.....	\$1.75ea
Chicken Potstickers with Soy Cilantro Coulis.....	\$4.00ea
Beef Tartare on Toast Rounds.....	\$4.00ea
Chicken, Leek and Mushroom Lettuce Wrap with Ponzu.....	\$3.00ea
Crab Stuffed Shrimp.....	\$4.00ea
Fried Crimini with Caramelized Onions and Sliced Beef.....	\$2.50ea
Bacon and Sweet Corn Croquettes.....	\$2.50ea
Lamb Lollipops Persillade.....	\$4.00ea
Tuna and Avocado with Tomato Wasabi Sauce in a Cracker Boat.....	\$3.00ea
Maple Glazed Quail Breast.....	\$4.50ea

Warm Savory Thyme Scones with White Cheddar and Fig Compote.....	\$2.25ea
Shrimp and Ceviche Shooter.....	\$2.25ea
Lemon Grass Infused Skewer with Scallops.....	\$3.00ea
Chicken Roulade.....	\$2.50ea
Stuffed Dates (bleu cheese, walnut and port wine reduction).....	\$1.95ea
Crisp Duck Pancakes.....	\$2.25ea
Dill Blini with Salmon, Caviar and Lemon Crème Fraîche.....	\$2.50ea
Roasted Eggplant Crostini.....	\$1.75ea
Marinated Artichoke and Roasted Red Bell Pepper Crostini.....	\$1.95ea
Cucumber and Lump Crab Meat Salad.....	\$2.50ea
Papaya Spring Roll with Peanut Sauce.....	\$2.25ea
Crêpe Filled with Boursin Cheese, Artichoke Hearts, Sundried Tomatoes and Pine Nuts.....	\$2.50ea
Asparagus Spears Wrapped in Prosciutto.....	\$2.00ea
Grape Leaves Stuffed with Rice, Golden Raisins and Sweet and Sour Sauce.....	\$2.50ea
Goat Cheese, Caramelized Onions and Prosciutto Pizzette.....	\$2.75ea
Twice Baked Baby New Potato filled with Crimini Mushrooms and Goat Cheese.....	\$2.25ea
Flour Tortilla Stuffed with Brie, Papaya and Chicken.....	\$2.25ea
Sliders.....	\$3.00ea
Salmon Skewers with an Orange Glaze.....	\$3.00ea
Crab and Avocado Tostado with Mango Cilantro Salsa.....	\$2.75ea
White Bean Puree Crostini with Roasted Tomato, Fried Sage and Truffle Oil.....	\$2.00ea
Corn Cake with Tomato, Corn, Black Beans and Salsa.....	\$2.00ea
Escargot in Puff Pastry with Brown Butter Lemon Sauce.....	\$2.50ea
Vichyssoise Shooter.....	\$1.75ea
Roasted Beet Root Slices with Whipped Boursin Cheese and Balsamic Reduction...	\$2.00ea

Sweet

(minimum 25 of any one kind)

Lemon Tartlet.....	\$1.50
Chocolate Mousse Tartlets.....	\$1.50
Freshly Baked Cookies.....	\$1.00
Freshly Berry Tartlets.....	\$1.50
Chocolate Truffles.....	\$1.50
Assorted Chocolate Truffles.....	\$1.50
Flambéed Bananas on Peanut Phyllo Crisp.....	\$1.50
Pineapple Polenta Cake with Candied Ginger.....	\$1.50
Petit Fours--- White Cake with Apricot and a Fondant Glaze	
Chocolate Cake with Raspberry and a Ganache Glaze.....	\$1.75
Rustic Apple Pie.....	\$1.75
Mini New York Cheesecake (with choice of sauce).....	\$1.75
Panna Cotta (ask for flavors).....	\$1.75
Petite éclairs.....	\$1.75

Platters

For “Light Hors d’oeuvres” one tray will feed approximately 15-20 guests

For “Heavy Hors d’oeuvres” one tray will fee approximately 10 guests

Crudité.....	\$75.00
Smoked Salmon.....	\$90.00
Country Paté.....	\$90.00
Fruit and Cheese	
Domestic.....	\$75.00
Imported (includes baked brie).....	\$150.00
Shrimp Cocktail.....	\$3.00each
Beef Tenderloin.....	market
Antipasto.....	\$100.00

Seated Dinners

You can customize your own seated dinner by choosing items from the following categories. Hot dinner rolls are included in all seated dinners.

(Minimum of 20 guests please)

Starters

Herbed goat cheese in phyllo, on mixed greens with balsamic vinaigrette...	\$7.00pp
Breaded parmesan-chicken c.aesar salad.....	\$10.00pp
Mixed green salad with chef selection dressing, cherry tomatoes, sliced radishes and chickpeas.....	\$7.00pp
Roasted pears, walnuts and bleu cheese, on mixed greens with chef selection dressing.....	\$9.00pp
Caesar salad with garlic-foccacia croutons and Kalamata olives.....	\$8.00pp
Shrimp cocktail with a trio of sauces.....	\$12.00pp
Smoked salmon with buttery toast, citrus-dill sauce and capers on a bed of spring mix.....	\$12.00pp

Entrees

(served with chef selection potato and seasonal vegetables)

Coq au vin.....	\$20.00pp
Salmon en croute with pomegranate beurre blanc.....	\$21.00pp
Whole roasted beef tenderloin with bordelaise.....	\$39.00pp
Crispy duck breast with citrus red wine glaze.....	\$25.00pp
Pistachio crusted halibut with saffron beurre blanc.....	\$39.00pp
Veal scallopini.....	\$26.00pp
Grilled New York strip with shallot butter and Cabernet sauce.....	\$32.00pp
Pan seared chicken with six clove garlic sauce.....	\$21.00pp
Seared salmon and bay scallops with spicy fruit salsa.....	\$29.00pp
Grilled pork tenderloin with goji berry beurre rouge.....	\$26.00pp

Desserts

Banana Crème Brulee.....	\$8.00pp
Vanilla Bean Crème Brulee.....	\$8.00pp
Gran Marnier Crème Brulee.....	\$8.00pp
Mocha panna cotta with warm berry compote.....	\$9.00pp
Lemon crumb cake with whipped cream.....	\$8.00pp
Chocolate ganache cake.....	\$8.00pp
Seasonal cheesecake.....	\$8.00pp
Chocolate Terrine.....	\$8.00pp

Prix Fixe Dinner Buffets

(minimum 12 of any one kind)

Salmon with Lemon Dill Cream
Grilled Chicken Bascaise
Sautéed Baby Carrots and Spinach
Caesar Salad
House Whipped Potatoes
Rustic Dinner Rolls
Mini Lemon Crumb Cakes
\$38 per person

Grilled Pork Tenderloin with Goji Berry Beurre Rouge
Coq Au Vin
House Whipped Potatoes
Steamed Asparagus
Honey Glazed Carrots
Rustic Dinner Rolls
Mini Lemon Crumb Cake
\$43 per person

Whole Roasted Beef Tenderloin with Bordelaise
Jumbo Shrimp in Garlic Cream
Pear Salad
Asparagus with Parmesan Sour Cream
Balsamic Marinated Grilled Vegetables
House Whipped Potatoes
Rustic Dinner Rolls
Mini Lemon Crumb Cake
Mini Chocolate Terrine
\$58 per person

Ordering Information

Ordering

Please call between 9 a.m. and 9 p.m., Tuesday through Saturday.
To assure availability of your selection, please call at least three days in advance.
405-235-6262

Delivery

\$50.00 minimum order for delivery. Delivery fee determined by location.
Special arrangements made for large catered events.

Payment

The Museum Café accepts cash, corporate checks and all major credit cards.
Credit cards must be present at the time of delivery or pickup.

Cancellations

48-hour notice is required to avoid a 50% cancellation fee.

Tax

All food, beverages, rentals and deliveries taxed at current rate.

Service Staff

Pricing for service staff varies by type and duration of event. Ask to speak to a manager to plan your event.

Banquet Facilities Available

Please contact museum event coordinator at 405-236-3100 ext. 286

Website

You can view our menus online at www.okcmoa.com/cafe

ALL ITEMS SUBJECT TO AVAILABILITY.

PRICES SUBJECT TO CHANGE.