

Catering



The Museum Cafe's top priority is customer service. We strive to satisfy our customer's every need and desire. We cater everything from small office luncheons to elaborate, large-scale formal dinners. Our extensive menu provides a host of options, including breakfast, lunch, and dinner for your next special occasion.

If you don't see exactly what you are looking for, ask me or the chef to create a specialty menu unique to your event and taste.

Our catering staff can help plan every detail of your event from floral arrangements to linens. We also provide highly trained staff. Ask for our free event planning services.

We look forward to serving you!

Sincerely,

Ahmad Farnia
General Manager

Museum Cafe
Oklahoma City Museum of Art
415 Couch Drive
Oklahoma City, OK 73102
(405) 235-6262
www.okcmoa.com



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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

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 cream cheeses 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 Cafe 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 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 eggless 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 \$12.00 with grilled shrimp \$13.00

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 \$12.00 with grilled shrimp \$13.00

Arugula Salad

Arugula, white balsamic vinaigrette, cherry tomatoes and walnut crusted apple wrapped brie \$8.00
with grilled chicken \$12.00 with grilled shrimp \$13.00



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, and 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 lunchtime 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 except pasta items.
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

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

Museum Cafe

Museum Cafe

A la Carte Buffet Menu

Salads

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

Entrées

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|--|-----------|
| 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

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| 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 | \$1.00pp |

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 |

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

Platters

| | |
|-------------------------------------|------------|
| 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\$8.00pp
- Breaded parmesan-chicken caesar 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-focaccia 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)

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|---|-----------|
| 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 Cake
\$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 Cafe 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 the 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.



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