



OKC MUSEUM
MOA CAFE
DONALD W. REYNOLDS VISUAL ARTS CENTER

CATERING
menu





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- BEVERAGES -

Bottled water

\$2 per bottle

Orange juice

\$3.50 per person (no refills)

\$35 per gallon

Coffee and iced tea

\$2.50 per person

\$25 per gallon

Coke, Diet Coke, Dr. Pepper, Sprite

\$2.50 each

Hot tea

\$3.50 per person

Hot chocolate

\$3.50 per person

- BREAKFAST -

à la carte

Freshly baked muffins • \$1.50 each

Mini-muffins • \$0.85 each

Bagels • \$2.50 each

Bagels and cream cheese • \$3.25 each

Waffle • \$5 each

Buttermilk scone • \$2 each

Croissant • \$2.50 each

Vanilla yogurt • \$2.75 each

Cup of fresh fruit • \$3.50 each



platters

Sunshine platter

Assorted muffins, cinnamon rolls, and scones.

Small • \$40 [Serves 12 to 15 people]

Large • \$70 [Serves 20 to 30 people]

Mini-muffin platter

Blueberry, banana nut, cappuccino-chocolate chunk, lemon poppy seed, and orange blossom.

\$9.50 per dozen

New York platter A

Bagels with cream cheese, butter, and assorted jellies.

\$30 [Serves up to 12 people]

New York platter B

Bagels with salmon lox, capers, and red onion.

\$75 [Serves up to 12 people]

Fresh fruit platter

A sweet selection of seasonal fruits and berries.

Small • \$45 [Serves 12 to 15 people]

Large • \$75 [Serves 20 to 30 people]

buffets

Minimum: 12 per selection

The Works • \$15 per person

Waffles with maple syrup, herb-roasted potatoes, chef-selected quiche, smoked bacon, sausage links, assorted mini-muffins, and fresh fruit.

Country Time • \$14 per person

Breakfast egg scramble with scallions and cheese, sausage links, smoked bacon, and fresh homemade biscuits and sausage gravy.

Migas • \$12 per person

Spanish egg scramble with fresh tomatoes, onions, mushrooms, bell peppers, jalapeños and pepper jack cheese. Served with warm corn or flour tortillas, fresh salsa, sour cream, and guacamole.

Omelet Station • \$7.50 per person

+ \$50 per hour for the chef

A personal chef will make fluffy omelets to order.

Minimum 30 guests for 1 hour

À la carte buffet

\$3 per person per item • *Choose from smoked bacon, sausage links, Canadian bacon, herb-roasted potatoes, or toasted English muffins with butter and jelly.*

\$5 per person per item • *Choose from waffles, seasonal quiche, French toast, scrambled eggs, biscuits and gravy, or egg casserole.*

- LUNCH -

boxed salad

*All salad boxes come with a piece of fresh fruit, a rustic dinner roll, a cookie, utensils, and a napkin. Dressings are served on the side.
Minimum: 5 per selection*

Caesar • \$10

Chopped romaine lettuce, freshly grated Parmesan cheese, grape tomatoes, focaccia toast, and eggless-Caesar dressing.

Cobb • \$10

Chopped romaine lettuce, bacon, avocado, boiled egg, grape tomatoes, sautéed mushrooms, bleu cheese, buttermilk ranch, and focaccia croutons.

House • \$9

Seasonal spring mix salad.

Pasta • \$9

Pasta, garden vegetables, and Italian dressing.

Add ons

Grilled chicken • \$5

Parmesan chicken • \$6

Sautéed shrimp • \$6

Grilled salmon • \$10



boxed sandwich

*All sandwich lunch boxes include chef's choice of pasta salad, a piece of fresh fruit, a cookie, utensils, and a napkin.
Minimum: 5 per selection • Add chips for \$1.75*

Museum Cafe Club • \$14

Turkey, ham, bacon, red onion, tomato, lettuce, smoked Gouda, and herb aioli on wheat-berry bread.

Jumbo Lump Crab Panini • \$17

Jumbo lump crab, roasted corn and black bean salsa, avocado cream, and pepper jack cheese on naan bread.

Reuben • \$15

Corned beef, sauerkraut, caramelized onions, Swiss cheese, and sriracha cream on toasted rye.

Italian • \$15

Mortadella, soppressata, ham, pepperoni, provolone, parmesan, onion, lettuce, tomato, cherry peppers, and Italian dressing on focaccia bread.

Honey-Glazed Salmon • \$16

Grilled honey-glazed salmon, lettuce, tomato, radish, and ginger-lime aioli on ciabatta bread.

Bagel Sandwich • \$11

Avocado, cream cheese, red onion, fresh dill, Roma tomatoes, and English cucumber on a toasted bagel.

Smoked Salmon • \$16

House-smoked salmon, capers, red onion, lettuce, tomato, basil aioli on wheat bread.

B.L.T.A. • \$14

Bacon, lettuce, tomato, avocado, and herb aioli on toasted sourdough.

boxed wrap

*All wrap lunch boxes include chef's choice of pasta salad, a piece of fresh fruit, a cookie, utensils, and a napkin.
Minimum: 5 per selection • Add chips for \$1.75*

Grilled Chicken Caesar • \$12

Grilled chicken breast, romaine lettuce, tomatoes, freshly grated Parmesan cheese, and eggless Caesar dressing.

Smoked Salmon • \$16

House-smoked salmon, capers, red onion, lettuce, tomato, and herb aioli.

Italian • \$15

Mortadella, soppressata, ham, pepperoni, provolone, Parmesan cheese, onion, lettuce, tomato, cherry peppers, and Italian dressing.

Roasted Turkey • \$12

Turkey, mixed greens, avocado, lettuce, tomato, red onion, smoked Gouda, and basil aioli.

Caprese • \$13

Fresh mozzarella, tomatoes, basil, and balsamic vinaigrette.

Roast Beef • \$13

Roast beef, provolone, lettuce, tomato, red onion, and horseradish cream.

lunch platter

Minimum: 5 per selection • Add chips for \$1.75

SANDWICH PLATTER • \$8 per person

An assortment of sandwiches served on sourdough and wheat, with lettuce, tomato, and smoked Gouda. Choose from roast beef, grilled chicken, smoked ham, roasted turkey, tuna salad, and Southwest chicken salad. Mustard and mayonnaise are served on the side.

WRAP PLATTER • \$8 per person

An assortment of wraps served in a flour tortilla. Choose from grilled chicken Caesar, Italian, roasted turkey, caprese, and roast beef.



prix fixe buffet

All buffets (except pasta items) served with chef's choice of potatoes and vegetables. Minimum: 12 per selection

Orange-Balsamic Chicken • \$18 per person

Pan-seared chicken breast, sautéed bell peppers and onions, orange-balsamic glaze, dinner roll, and a cookie.

Chicken Marsala • \$18 per person

Pan-seared chicken breast in a mushroom-shallot-marsala cream, dinner roll, and a cookie.

Pork Tenderloin • \$23 per person

Grilled pork tenderloin, Creole mustard cream, dinner roll, and a cookie.

Atlantic Salmon • \$24 per person

Grilled Atlantic salmon, lemon-caper beurre blanc, dinner roll, and a cookie.

Shrimp Primavera Pasta • \$22 per person

Chef's choice of pasta, shrimp, seasonal vegetables, freshly grated Parmesan, pesto cream, Caesar salad, dinner roll, and a cookie.

Chicken Tortellini • \$20 per person

Cheese tortellini, grilled chicken, mushrooms, diced tomatoes, basil pesto, cream and parmesan cheese, Caesar salad, dinner roll, and a cookie.

Baked Ziti • \$15 per person

Ziti pasta baked in our homemade tomato or meat sauce with mozzarella cheese, Caesar salad, dinner roll, and a cookie.



- DINNER -

seated dinner

All prices are per person • Minimum: 20 per selection

STARTERS

Baked herbed goat cheese wrapped in phyllo on a seasonal house salad • \$12

Breaded Parmesan chicken Caesar salad • \$12

Seasonal house salad • \$8

Caesar salad with focaccia toast, grape tomatoes and a Parmesan crisp • \$9

Fried green tomatoes with BBQ buttermilk dressing and roasted corn salsa • \$10

Smoked salmon with buttery toast, capers, red onion, and basil aioli • \$15

ENTRÉES

Served with chef's choice of potatoes and seasonal vegetables

Orange-balsamic chicken • \$23

Grilled Atlantic salmon with lemon-caper beurre blanc • \$24



Whole roasted beef tenderloin with Madeira demi-glace • \$38

Pan-seared branzino with apricot gastrique • \$32

Crispy duck breast with plum reduction • \$29

Grilled halibut with roasted tomato cream • \$36

*Grilled New York strip with crispy onions
and bourbon demi-glace • \$36*

Chicken piccata • \$23

Grilled pork tenderloin with whole grain mustard cream • \$26

Grilled salmon and seared chicken combination • \$24

Grilled salmon and beef tenderloin combination • \$32

Seared chicken and beef tenderloin combination • \$30

Jumbo shrimp in shallot-garlic cream • \$24

*Seared scallops topped with langostinos and saffron-lemon
beurre blanc • \$30*

DESSERTS

Vanilla bean crème brûlée • \$7

Coffee crème brûlée • \$7

Seasonal crème brûlée • \$7

Lemon crumb cake • \$8

Seasonal chocolate cake • \$8

Seasonal cobbler • \$8

Chocolate terrine • \$9

à la carte buffet

All prices are per person • Minimum: 12 per selection

SALADS

- Caesar • \$6*
- Seasonal mixed green • \$5*
- Cobb • \$9*
- Southern potato • \$4*
- Pasta salad • \$3*

ENTRÉES

- Grilled pork tenderloin with mustard cream • \$14*
- Grilled salmon with citrus reduction • \$19*
- Whole roasted beef tenderloin with Madeira demi-glaze • \$32*
- Grilled beef tips with red wine jus • \$20*
- Branzino with apricot gastrique • \$24*
- Chicken tortellini with pesto cream • \$22*
- Vegetable ravioli with vodka cream • \$18*
- Grilled quail breast medallions with maple-soy glaze • \$26*
- Pan-roasted duck breast with sweet sambal glaze • \$26*

SIDES

- Boursin-whipped potatoes • \$3*
- Roasted fingerling potatoes • \$3*
- Whipped sweet potatoes • \$3*
- French lentil-farro blend • \$3*
- Black quinoa • \$4*
- Balsamic-roasted Brussels sprouts • \$4*
- Sautéed spinach • \$4*
- Steamed asparagus • \$5*
- Ratatouille • \$4*
- Oven-roasted broccoli with fresh lemon • \$3*
- Oven-roasted cauliflower with crumbled goat cheese • \$3*
- Honey-glazed carrots • \$3*
- Haricots verts with toasted almonds and herbed butter • \$4*

à la carte buffet

All prices are per person • Minimum: 12 per selection

BREAD

Warm baguette • \$2

Cheesy focaccia • \$2

Rustic dinner roll • \$1.50

Sourdough dinner roll • \$1.50

DESSERTS

Tartlets • \$1.75

Cookies • \$1

Miniature lemon crumb cake • \$3

PRIME RIB CARVING STATION • \$22 per person

+ \$50 per hour for the chef

Minimum 30 guests for 1 hour

Roasted lip-on ribeye, sliced to order with dinner rolls.

TACO STATION • \$12 per person

Add guacamole • \$2 per person

Add rice and beans • \$3 per person

Ground beef, chicken, fish, and vegetable tacos

with lettuce, tomato, onion, sour cream,

and shredded cheese served with chips and salsa.

FRESH-OFF-THE-GRILL TACO STATION • \$16 per person

+ \$200 grill rental

+ \$50 chef's fee per hour

Add guacamole • \$2 per person

Add rice and beans • \$3 per person

*Carne asada, grilled chicken, grilled fish, and grilled vegetable
tacos with lettuce, tomato, onion, shredded cheese, and sour
cream served with chips and salsa.*

prix fixe buffet

All prices are per person • Minimum: 12 per selection

Salmon with lemon-caper beurre blanc Orange-balsamic chicken

Oven-roasted seasonal vegetables

House-whipped potatoes

Caesar salad

Rustic dinner rolls

Miniature lemon crumb cake

\$38

Grilled pork tenderloin with whole grain mustard cream

Chicken piccata

Steamed asparagus

Lemon-roasted broccoli

House-whipped potatoes

Rustic dinner rolls

Miniature chocolate terrine

\$46

Grilled lamb with charred eggplant yogurt

Branzino with apricot gastrique

Creamy herbed farro

Ratatouille

Seasonal house salad

Rustic dinner rolls

Seasonal crème brulee

\$56

Whole roasted beef tenderloin with Madeira demi-glace

Jumbo shrimp in shallot-garlic cream

Seasonal house salad

Grilled asparagus with fresh lemon

Oven-roasted seasonal vegetables with balsamic reduction

House-whipped potatoes

Rustic dinner rolls

Miniature lemon crumb cake

Miniature chocolate terrine

\$60



hors d'oeuvres

All prices are per piece • Minimum: 25 pieces per selection

[V] Vegetarian

[G] Gluten-free

[G+] Can be made gluten-free for an additional \$.50

Savory

- Tomato bruschetta • \$1.75 [V] [G+]
- Jumbo lump crab cakes with seasonal aioli • \$3
- Roasted shrimp with ginger aioli on a fried wonton • \$2.50
- Smoked salmon on buttery toast with capers, red onions, and basil aioli • \$2.50 [G+]
- Miniature beef Wellington • \$4
- Goat cheese in phyllo cup with grape tomato and balsamic reduction • \$2.50 [V]
- Smoked duck breast with sweet sambal jam • \$2.75
- Southwest chicken salad in phyllo cups • \$2
- Chicken pot stickers with soy-hoisin glaze (can be made vegetarian for same price) • \$2.50
- Beef tartare on toast rounds • \$4 [G+]
- Quinoa, farro and vegetable lettuce wraps with sweet soy • \$3 [V]
- Jumbo lump crab stuffed shrimp with white wine butter sauce • \$4
- Vegetable samosas • \$3 [V]
- Crimini mushroom with caramelized onions and sliced

beef • \$2.50 [G]

- Bacon, corn, and Parmesan arancini • \$2.50
- Lamb lollipop Persillade • \$5
- Ahi tuna, avocado, citrus and sweet soy in a sesame cup • \$3
- Maple-Soy basted quail breast • \$5.50
- Savory thyme scones with white cheddar and fig compote • \$2.25 [V]
- Shrimp and jumbo lump crab ceviche shooters • \$2.75
- Chicken roulade • \$2.95
- Stuffed medjool Dates (bleu cheese, toasted walnut, port wine reduction) • \$2 [V] [G]
- Blini with cold smoked salmon, caviar, and dill Crème Fraiche • \$2.75
- Roasted eggplant crostini • \$1.75 [V] [G+]
- Crepe filled with Boursin cheese, artichoke, sundried tomato, and pine nuts • \$2 [V]
- Asparagus spears wrapped in prosciutto • \$2
- Pizzette baked with pesto goat cheese, caramelized onion, mozzarella, and prosciutto • \$3
- Twice-baked Yukon gold potato filled with mushroom duxelle • \$2.25 [V] [G]
- Chicken, brie and papaya quesadilla • \$2.25 [G+]
- Beef sliders • \$3
- Pulled pork sliders • \$3
- Lamb loin sliders • \$3.50
- Salmon with orange-honey glaze • \$3
- Jumbo lump crab and avocado tostada with mango-cilantro salsa • \$2.75
- Hummus crostini with roasted tomato • \$1.95 [V] [G+]
- Roasted beet slices with whipped Boursin cheese and balsamic reduction • \$2 [V] [G+]
- Smoked baby shrimp, arugula and caper-onion aioli on a tost point • \$3.95 [V]
- Smoked scallop carpaccio, apple, bacon bits, onion and herb aioli on sourdough toast • \$3.25
- Greek salad (tomato, feta artichoke heart, cucumber) skewers with anchovy aioli and basil pesto oil • \$2 [V] [G]



- Crispy potato latkes with herb yogurt • \$2 (V) (G)
- French fry “shooter” • \$1.5 (V) (G)
- Mashed Potato Bar • \$4 per person (V) (G)
- Crostini with sundried figs, manchego, pinenuts and extra virgin olive oil • \$2.50 (V) (G+)
- Crispy pork rilette • \$2
- Deviled eggs with caviar and chives • \$2 (G)
- Parmesan tuile with Ceasar salad • \$1.95 (V) (G)
- Andoulli sausage and roasted fingerling potato skewer • \$2 (G)
- Shrimp cocktail • \$3

PLATTERS

- Fruit and Cheese
 - Domestic • \$80
 - Imported [includes baked brie] • \$160
- Crudité • \$80
- Smoked salmon • \$100
- Cured meat with mustard and pickles • \$90
- Beef tenderloin • \$ Market Price
- Antipasto served with bread • \$110
- Add crackers • \$5
- Add bread • \$10



SWEETS

- *Lemon tartlet • \$1.75*
- *Chocolate mousse tartlet • \$1.75*
- *Fresh berry tartlet • \$1.75*
- *Freshly baked cookie • \$1*
- *Chocolate truffle • \$2*
- *Assorted chocolate truffles • \$2*
- *Crepes with sweetened cream cheese and macerated strawberries • \$2.25*
- *Assorted petits fours • \$1.95*
- *Miniature apple pie • \$1.75*
- *Miniature lemon crumb cake • \$3.50*
- *Miniature carrot cake • \$2.50*
- *Miniature chocolate cake • \$2.50*



- BAR -

HOUSE HOSTED BAR

Finlandia Vodka

Amsterdam Gin

Cane Run Rum

Black & White Scotch

Old Charter 8 Year

CK Mondavi Wines

*Domestic Beer: Budweiser, Bud Light, Coors Light,
and Miller Light*

*Imported Beer: Sam Adams, Boulevard Wheat, Blue Moon, Negro
Modelo, and Stella Artois*

2-hour package • \$16 per person

3-hour package • \$22 per person

4-hour package • \$28 per person

BRAND HOSTED BAR

Prairie Wolf Vodka

Tanqueray® Gin

Jack Daniels Tennessee Whiskey

Bacardi Rum

Crown Royal Whiskey

Dewars Scotch

CK Mondavi Wines

Domestic Beer: Budweiser, Bud Light,

Coors Light, and Miller Light

Imported Beer: Sam Adams, Boulevard Wheat,

Blue Moon, Negro Modelo, and Stella Artois

2-hour package • \$23 per person

3-hour package • \$29 per person

4-hour package • \$35 per person

PREMIUM HOSTED BAR

Grey Goose Vodka

Bombay Sapphire Gin

Plantation 20th Anniversary Rum

Johnny Walker Black

Crown Royal Reserve

Bulleit Whiskey

Beringer Founders Reserve Wines

Domestic Beer: Budweiser, Bud Light, Coors Light,

and Miller Light

Import Beer: Sam Adams, Boulevard Wheat, Blue Moon, Negro

Modelo, and Stella Artois

2-hour package • \$30 per person

3-hour package • \$37 per person

4-hour package • \$45 per person

FROZEN DRINK MACHINE

\$250 rental cost

\$7 per drink or included in package



cash bar

House liquors • \$6 each

Brand liquors • \$7 each

Premium liquors • \$9 each

Domestic beers • \$3.50 each

(Please ask for current selection)

Imported beers • \$4.50 each

(Please ask for current selection)

CK Mondavi Wines

\$6 per glass/\$50 per 1.5 liter bottle

Beringer Founders Reserve Wines

\$7 per glass/\$55 per 1.5 liter bottle

Domaine St. Vincent Brut

\$8.50 per glass/\$38 per bottle

Freixenet Cordon Negro Brut

\$8 per glass/\$33 per bottle

- ORDERS -

Thank you for considering hosting an event at the Museum or using our catering services. Let us know how we can help you plan a memorable meeting or special event.

ORDERING

Please call [405] 235-6262 between 9 am and 9 pm Tuesday through Saturday. To assure availability of your selection, please call at least three days in advance.

*If booking an event in the Museum, you can reserve a space and order catering through the Event Coordinator by calling [405] 278-8286 or by emailing events@okcmoa.com.

DELIVERY

\$50 minimum order for delivery. Delivery fee determined by location. Special arrangements may be 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 and beverage will be taxed at the current rate.

SERVICE STAFF

Pricing for service staff varies by type and duration of event. If an event requiring servers is cancelled within 48 hours of the event, the client will be responsible for 50% of the total service fee. If it is cancelled with fewer than 48 hours notice, the client is responsible for 100% of the total service fee and 50% of the total food fee.

FINAL GUEST COUNT

We must receive a final guest count 48 hours prior to the event. If the final count is not received 48 hours in advance, the last requested guest count will be used.

venue capacities

Roof Terrace

120 for a seated meal • 350 for a standing reception

Museum Lobby

120 for a seated meal • 250 for a standing reception

Theater Lobby

100 for a standing reception

Samuel Roberts Noble Theater

250 seats

Board Room

50 [Conference table seats 20; club chairs with arm desks seat an additional 30 guests]

Classrooms A/B

24-36 per room • 60 when combined Classroom C: 36

Mezzanine Private Dining Room

40 for a seated meal • 75 for a standing reception

Museum Cafe

120 for a seated meal • 130 for a standing reception

*Please contact the Museum Event Coordinator at [405] 278-8286 for pricing and availability for all Museum spaces. Contact any Museum Cafe Manager at [405] 235-6262 to book the Museum Cafe.



