Southwestern Oklahoma State University
Banquet & Catering

Robert Barnes (580)774-3783
robert.barnes@swosu.edu
Policies

Food and Beverage Guarantee:
A three day prior notice is required on the number of attendees. Guarantees may be changed up to 24 hours prior to the event. If no change is made, the number of persons shown as expected attendance will be charged. A minimum of 25 in attendance is required on all buffet orders. No outside food and/or beverages are permitted. Alcoholic beverages are permitted in the student union with approval of the Student Union Director.

Sales tax:
State sales tax will apply to all food and beverage orders unless a tax exempt letter is presented.

Cancellations:
All cancellations must be in writing or by phone 48 hours prior to the event. Groups who fail to pay their bill after 90 days will be referred for collections.

Event Decorations:
Organizations that use the facilities are responsible for the decorations to the tables and banquet rooms. However, all decorations must be approved by the Student Union Director.
Southwestern Oklahoma State University
Banquet & Catering Menu

Policies
Index
A Great Start & Breakfast Buffets
Lunch Time & Box Lunches
Break Time & Beverages
Specialty Buffet
Entrée’s
Combinations, Beef, Chicken, Pork, & Seafood
Menu Accompaniments
Customer Choice Buffet
Hors D’Ouvers
Receptions
Weddings

Page 2
Page 3
Page 4-5
Page 6-7
Page 8
Page 9
Page 10-15
Page 16-17
Page 18-19
Page 20
Page 21
Page 22-23
A Great Start

Coffee Breaks

Include regular and decaffeinated coffees and condiments.

The following choices are at a per person cost.

Coffee Only

Coffee plus assorted can sodas

Coffee with assorted donuts

Coffee plus freshly baked muffins

Coffee plus assorted fruit and fresh muffins

Coffee and an assortment of breakfast pastries including coffee cake, fruit turnovers, and cinnamon rolls.

Coffee with assorted fruit juices and hot tea served with breakfast pastries, including coffee cake, fruit turnovers, and cinnamon rolls.

Coffee with assorted fruit juices and hot tea served with sliced seasonal fruit tray. Also includes coffee cake, fruit turnovers, cinnamon rolls and croissants.

$1.00 per person

$2.00 per person

$2.25 per person

$2.50 per person

$4.00 per person

$4.50 per person

$5.50 per person

$6.75 per person
**Breakfast Buffets** are served with juice and coffee. A minimum of 25 in attendance is required on all buffet orders.

**Traditional** - Fluffy scrambled eggs with crisp bacon, sausage links, hash browns, marinated fruit along with biscuits and gravy. $12.00 per person

**Midwestern** – Fluffy scrambled eggs with onions, mushrooms and peppers, bacon strips and sausage links, western fried potatoes, biscuits and gravy, breakfast pastries, butter and preserves. $11.00 per person

**Brunch** - Ham Quiche served with fresh fruit and assorted muffins. $10.00 per person

**Breakfast Burrito** - Scrambled eggs, sausage, cheddar cheese, salsa and hash browns inside a flour tortilla. $10.00 per person

**Continental Breakfast** - An assortment of pastries, fresh fruit tray and imported cheeses. $8.00 per person

**Oklahoma Breakfast** - Biscuits & sausage gravy and marinated fruit bowl. $7.00 per person
**Lunch Entrée** are all served with tea, coffee and dessert

**Chicken Breast Croissant Sandwich**
Served with pasta salad and fresh fruit garnish.

**Deli Plate Croissant Sandwich**
Rolled ham, turkey, slice of Swiss and smoked cheddar cheese, french potato salad, and fresh fruit.

**Charbroiled Chicken Breast Salad**
Chicken breast cut into chunks tossed with assorted veggies and topped with Durkee fried onions and honey dijon dressing served on a dinner roll.

**Curry Grape Chicken Salad**
Chunks of boneless chicken breast with curry mayo grapes and almonds served on a dinner roll.

**Gourmet Three Cheese Hamburger**
¼ lb. angus ground beef patty topped with swiss, cheddar, & monteray jack cheeses, leaf lettuce, sliced tomato, red onion & pickles served with french potato salad.

**Take Out Pizza 16”**

**One topping** $8.95  
**2 toppings** $9.50  
**Supreme** $10.95  
**Chicken Alfredo** $10.95

Toppings: Pepperoni, Italian sausage, beef, mushroom, green peppers, onion, black olives, extra cheese
Box Lunches

Includes your choice of sandwich, choice of potato chips or pasta salad, choice of fruit, apple, banana or orange, choice of cookie, White Chocolate Macadamia Nut, Chocolate Chip, Oatmeal Raisin, or Double Chocolate chip and choice of assorted soft drinks or bottled water.

Chicken Breast Croissant
Chicken Breast on a fresh croissant with fresh green lettuce, fresh sliced tomato with mayo and mustard on the side. $7.95 per person

Chicken Salad Croissant
Chicken Salad served on a fresh croissant with fresh green lettuce, fresh sliced tomato with mayo and mustard on the side. $7.95 per person

Triple Decker Club
Shaved ham, turkey and bacon served on whole wheat toast with leaf lettuce, tomato and mayo. $7.95 per person

Deli Sub
Shaved ham, salami, turkey and swiss cheese on freshly baked sub roll served with lettuce, tomato with mayo and mustard on the side. $7.95 per person

Roast Beef on a Chiabata Bread
Tender roast beef with leaf lettuce and horseradish sour cream sauce served on chiabata bread. $7.95 per person

Southwest Chicken Wrap
Spicy chicken breast with grated cheddar and monterey jack cheeses, ranch dressing, shredded iceberg lettuce, chopped tomato, roasted corn served on a cheddar tortilla wrap. $7.95 per person

Traditional Sack Lunch
Shaved roast turkey or smoked ham with american or swiss cheese on a 6” sub mayo and mustard on the side served with potato chips, choice of fruit (apple, banana or orange), choice of cookie (chocolate chip, sugar, oatmeal raisin) and choice of assorted soft drinks or bottled water. $5.95 per person
Break Time & Beverages
All afternoon breaks are served with bottled water, assorted can sodas, freshly brewed regular and decaffeinated coffees, condiments, and specialty teas. All prices are at a per person cost.

Health Club Break
Fresh fruit tray, assorted granola bars, and individual fruit yogurt. $5.50 per person

South of the Border
Five layer bean dip, queso, and salsa served with tortilla chips. $5.00 per person

Chocolate Break
Freshly baked brownies, chocolate chip cookies, and mini candy bars. $4.50 per person

Cookie Lovers Break
Double Chocolate Chip, White Chocolate and Macadamia Nut, Oatmeal Raisin, and traditional Chocolate Chip cookies. $3.00 per person

_____ Apple Cider $15.00 per pot
_____ Café Vanilla Cappuccino $12.00 per pot
_____ Coffee $12.00 per pot
_____ Hot Tea (Bigelow) $.75 each
_____ Ice Tea $12.00 per gallon
_____ Punch $15.00 per gallon
_____ Soft Drinks $1.00 each
### Specialty Buffet

are all served with tea, coffee and dessert.

A minimum of 25 in attendance is required on all buffet orders.

<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Deli Sandwich Buffet</strong></td>
<td>Assorted deli meats &amp; cheeses, croissants, lettuce, pickle, onion, tomato served with chips and assorted homemade cookies.</td>
<td>$10.00 per person</td>
</tr>
<tr>
<td><strong>Salad Buffet</strong></td>
<td>Assortment of freshly prepared salads, hot rolls and dessert.</td>
<td>$10.00 per person</td>
</tr>
<tr>
<td><strong>Economy Buffet</strong></td>
<td>Chicken fried steak with mashed potatoes and gravy, green beans, three cold salads, dinner rolls and chocolate mousse for dessert.</td>
<td>$14.00 per person</td>
</tr>
<tr>
<td><strong>Mexican Buffet</strong></td>
<td>Chicken enchiladas with refried beans, spanish rice, guacamole salad and salsa &amp; chips with margarita pie for dessert.</td>
<td>$14.00 per person</td>
</tr>
<tr>
<td><strong>Picnic Buffet</strong></td>
<td>Fried chicken with potato salad, baked beans, fruit tray, vegetable tray, coleslaw and brownies for dessert.</td>
<td>$14.00 per person</td>
</tr>
<tr>
<td><strong>Pasta Buffet</strong></td>
<td>Your choice of marinara sauce with italian sausage or chicken alfredo with fettuccine pasta served with caesar salad, fruit, bread sticks and chocolate mousse for dessert.</td>
<td>$14.00 per person</td>
</tr>
<tr>
<td><strong>Pizza Buffet</strong></td>
<td>Assorted 16” pizzas, caesar salad, cookie and soft drink.</td>
<td>$10.00 per person</td>
</tr>
</tbody>
</table>
**Entrée Combinations**

All entrees are served with your choice of salad, vegetable, starch, roll and dessert. Pairing for the vegetable & starch items for each entrée are stated under each entrée. However you may pick another item off our menu accompaniments.

Petite Beef Tenderloin with Baked Alaskan Salmon topped with dill butter cream sauce served with rice pilaf and steamed asparagus. $22.00 per person

Petite Beef Tenderloin with Tempura Fried Shrimp with sweet & sour sauce for dipping served with snow peas and red skin mashed potatoes. $23.00 per person

Petite Beef Tenderloin with Baked Salmon topped with pesto sauce served with rice and a baked parmesan roma tomato. $22.00 per person

Petite Sirloin with CoCo Lopez Chicken Breast served with baby baked potatoes and island corn. $22.00 per person

Herb Spiced Grilled Chicken Breast with butter cream sauce with sautéed Shrimp Scampi served with rice pilaf and steamed asparagus. $21.00 per person
Beef Entrées

All entrees are served with your choice of salad, vegetable, starch, roll and dessert. Pairing for the vegetable & starch items for each entrée are stated under each entrée. However you may pick another item off our menu accompaniments.

**Beef Brisket** – Tender hickory smoked brisket topped with tangy BBQ sauce served with rich creamy corn and herb baby baked potatoes.

**Roast Beef** – Slowly cooked choice inside round topped with a rich beef demi glaze served with red skin mashed potatoes and fried green beans.

**Flat Iron Steak** – Wine marinated and charbroiled 10 oz. steak topped with sautéed onions & mushrooms with a rich demi glazed sauce, served with rosemary infused baby baked potatoes.

**Beef Tenderloin** – Charbroiled beef tenderloin steak with blue cheese crust or a balsamic infused portobello mushroom with a demi glaze and steamed asparagus.

**3 Cheese Beef Lasagna** – Baked Lasagna ground beef, marinara sauce, ricotta mozzarella and parmesan cheeses.

**Marinated Ribeye** – 8 oz. Ribeye marinated in a teriyaki marinate then charbroiled and served with oven roasted rosemary crusted new potatoes and sugar snap peas.

**Russian Beef Stroganoff** – Tender sirloin tips braised with white onions and garlic in a sour cream sauce served on rich egg noodles with broccoli spears.

**Chicken Fried Steak Classic** – Tenderized sirloin breaded in seasoned flour topped with country gravy and served with red skin mashed potatoes and bacon infused green beans.
Chicken Entrée’s
All entrees are served with your choice of salad, vegetable, starch, roll and dessert. Pairing for the vegetable & starch items for each entrée are stated under each entrée. However you may pick another item off our menu accompaniments.

**Jerk Chicken** – Boneless chicken breast seared with caribbean jerk seasoning topped with a butter cream sauce and served with white rice, corn, black beans and red pepper.

**Chicken Parmesan** – Boneless chicken breast baked with a parmesan italian herb crust topped with bacon and served with oven baked herb new potatoes and steamed asparagus.

**Southwest Chicken Breast with Mango Pineapple Salsa** – Boneless chicken breast sautéed in chili & cumin topped with fruit salsa, garnished with cilantro and served with mexican rice and fire roasted corn.

**Fried Chicken Breast** – Boneless chicken breast dipped in ranch dressing and deep fried to a golden brown served with a side of cream gravy, red skin mashed potatoes and bacon infused green beans.

**Fresco Chicken Breast** – Boneless chicken breast marinated in olive oil, lemon juice and italian herbs charbroiled and served over a bed of fettuccine pasta, fresh basil, tomato and garlic pesto then topped with shaved parmesan cheese.
**Chicken Entrée’s (continued)**

All entrees are served with your choice of salad, vegetable, starch, roll and dessert. Pairing for the vegetable & starch items for each entrée are stated under each entrée. However you may pick another item off our menu accompaniments.

**Charbroiled Chicken Breast** - Boneless chicken breast marinated in our spicy vinegar marinate and served with a side of BBQ sauce, cheddar red skin mashed potatoes and bacon infused green beans.

**CoCo Lopez Chicken** - Charbroiled chicken breast with jerk seasoning and topped with a sweet & spicy coconut sauce served with white rice, black beans, corn and red bell pepper.

**Tempura Chicken Breast with Lemon Sauce** - Boneless chicken breast tempura battered then deep fried topped with our homemade sweet and tangy lemon sauce served with fried rice, steamed snow peas and a vegetable egg roll.

**Chicken Alfredo** – Boneless chicken breast marinated in italian dressing then charbroiled and served on a bed of fettuccini pasta topped with mushrooms and a creamy alfredo sauce served with honey carrots.

**Stuffed Chicken Ricotta** – Chicken breast filled with ricotta cheese, fresh spinach, and fresh garlic topped with a light scallion cream sauce served with broccoli spears and risotto rice.

Lunch $14.00
Dinner $16.00

Lunch $14.00
Dinner $16.00

Lunch $14.00
Dinner $16.00

Lunch $13.00
Dinner $14.00

Lunch $14.00
Dinner $16.00
**Pork Entrée’s**

All entrees are served with your choice of salad, vegetable, starch, roll and dessert. Pairing for the vegetable & starch items for each entrée are stated under each entrée. However you may pick another item off our menu accompaniments.

**Herb Baked Pork Loin** – Pork loin rubbed with fresh rosemary and wrapped in bacon, baked till tender, then sliced and served with a delicate cream sauce with oven roasted new potatoes and sweet baby carrots. Lunch $14.00  
Dinner $16.00

**Pork Loin with Mango Pineapple Salsa** – Pork tender loin baked with jerk seasoning topped with sweet and spicy mango pineapple salsa and cilantro served with white rice, black beans, corn and red peppers. Lunch $15.00  
Dinner $16.00

**Pork Chops With Baked Apples** – Pork Chops are grilled then topped with baked apples and served with corn bread stuffing and green peas. Lunch $14.00  
Dinner $16.00

**BBQ Pork Loin** - Pork loin braised and baked in Head Country BBQ sauce till tender served with cheddar garlic red skin mashed potatoes and fried okra. Lunch $14.00  
Dinner $16.00

**Baked Ham with Cherry Sauce** - Baked smoked ham topped with a bing cherry sauce served with au gratin potatoes and fresh green beans. Lunch $14.00  
Dinner $16.00
Seafood Entrée’s

All entrees are served with your choice of salad, vegetable, starch, roll and dessert. Pairing for the vegetable & starch items for each entrée are stated under each entrée. However you may pick another item off our menu accompaniments.

**Baked Salmon with a Dill Butter Cream Sauce** - Delicate salmon steak baked and topped with a rich cream sauce and fresh dill served with rice pilaf and asparagus.

**Fried Catfish** - Country fried cornmeal breaded catfish fillets served with homemade tartar sauce, hushpuppies, oven fried new potatoes and coleslaw.

**Seafood Papillote** - Shrimp and Tilapia baked in parchment paper with fresh herbs, lemon, and white wine butter served with asparagus and baby baked potatoes.

**Cajun Spiced Shrimp** – Large shrimp sautéed in butter and cajun spices served over fettuccini pasta with corn La Crox. (a sweet & spicy seared corn).

**Grilled Tilapia** - Tilapia filets lightly breaded and grilled to a golden brown served with fresh lemon, rice pilaf and steamed vegetable medley.

Lunch $14.00  
Dinner $16.00

Lunch $14.00  
Dinner $16.00

Lunch $18.00  
Dinner $18.00

Lunch $18.00  
Dinner $18.00

Lunch $14.00  
Dinner $16.00
Menu Accompaniments
For lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

On The Side
- Baby Baked Potatoes
- Rosemary Roasted New Potatoes
- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Fettuccine Alfredo
- Steamed Broccoli Spears
- Steamed Asparagus
- Baked Beans with molasses & brown sugar
- Country Style Corn or Cream Corn
- English Peas with pearl onions
- Green Beans almondine
- Medley of Broccoli, Cauliflower & Carrots
- Baby Carrots with brown sugar
- Glazed Sweet Potatoes with molasses & pecans
- Baked Parmesan Stuffed Roma Tomatoes
- Squash Medley with garlic, red bell peppers & onions

Desserts
- Assorted Cookies
- Assorted Specialty Cakes
- Assorted Cheesecakes
- Chocolate Layer Cake
- Plain Cheesecake with assorted toppings
- Brownies

Cream Pies
- Chocolate
- Coconut
- Lemon

Fruit Pies
- Apple
- Cherry
- Pecan

Premium Delectables add $1.00 to the meal price
- Tiramisu
- Gourmet Cheesecake
- Warm Bread Pudding with Lemon Sauce
- 7 Layer Chocolate Cake
Menu Accompaniments (continued)

**Tossed Field Greens**
A blend of southwest grown field greens, purple cabbage, tomato, English cucumber, shredded carrots, and fried onions served with a choice of ranch, Italian, or honey mustard.

**Caesar Salad**
Cut heart of romaine served with garlic seasoned croutons, tomato, fresh parmesan cheese, garnished with sliced mushrooms and served with Caesar dressing.

**Chopped Apples, Roasted Almonds and Leaf Lettuce Salad**
Assorted soft lettuce mixed with chopped apples and roasted almonds, garnished with tomato, and red onion served with a honey mustard dressing.

**Spinach Strawberry Salad**
Fresh spinach tossed with sliced strawberries, ricotta cheese in a sweet sesame dressing.
Customer Choice Buffet
A minimum of 25 in attendance is required on all buffet orders. Tea and Coffee are also included with your selection.

Includes your choice of:
Two entrees,
Three salad,
One vegetables,
One starch,
Dinner rolls
And a dessert.
Coffee,
Iced Tea
And water
Along with table linens
Are also included.

<table>
<thead>
<tr>
<th>Buffet</th>
<th>One Meat</th>
<th>$14.00</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Two Meat</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

Entrees (Select Two)

- Sliced Roast Beef Au Jus
- Meat Loaf
- BBQ Brisket
- Chicken Fried Steak
- Beef Burgundy
- Marinated Fried Chicken Breast
- Baked Chicken Breast with Butter Cream Sauce
- Sliced Turkey Breast
- Baked Ham
- Roasted Pork Loin with Fresh Herbs & Bacon
- Baked Lasagna
- Chicken Parmesan
- Herb Baked Tilapia
- Tempura Lemon Chicken
- Fried Shrimp
- Chicken Enchilada Casserole
- Salmon Steak with Dill Sauce
**Vegetable (Select One)**
- Green Beans
- Whole Kernel Corn
- Baby Carrots
- Fried Okra
- Peas and Mushrooms
- Stir Fry Vegetables
- Steamed Broccoli
- Green Beans Almondine
- Green Bean Casserole
- Steamed Asparagus

**Salad (Select One)**
- Spinach Strawberry Salad
- Caesar Salad
- Tossed Garden Salad
- Cole Slaw
- Seasonal Fruit
- Pasta Salad
- Potato Salad
- Layered Pea Salad
- Marinated Cucumber
- Broccoli Cole Slaw
- Carrot Raisin
- Ambrosia
- Broccoli & Cauliflower

**Starch (Select One)**
- Mashed Potatoes with Gravy
- Au Gratin Potatoes
- Whole New Potatoes
- Rice Pilaf
- Wild Rice
- Candied Sweet Potatoes
- Red Skin Mashed Potatoes
- Oven Fried New Potatoes
- Baby Baked Potatoes

**Traditional Desserts (Select One)**
- Assorted Cheesecake
- Plain Cheesecake with assorted toppings
- Brownies
- Black Forest Brownies
- Carrot Cake
- Lemon Bars
- Pineapple Upside Down Cake
- Strawberry Newport
- Strawberry Shortcake
- Pumpkin Pie
- Pecan Pie

**Fruit Pie**
- Cherry
- Strawberry
- Apple

**Cream Pie**
- Chocolate
- Coconut
- Lemon
- Key Lime
**Hors D`Oeuvres**

The following hors d’oeuvres are set up as stationary buffets. All selections are priced per person.

### Hot Hors D’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Brisket with silver dollar rolls</td>
<td>$2.00</td>
</tr>
<tr>
<td>Smoked ham with silver dollar rolls</td>
<td>$2.00</td>
</tr>
<tr>
<td>Buffalo Wings</td>
<td>$1.50</td>
</tr>
<tr>
<td>Meatballs with sweet &amp; sour sauce</td>
<td>$1.50</td>
</tr>
<tr>
<td>Little Smokies in bbq sauce</td>
<td>$1.15</td>
</tr>
<tr>
<td>Skewered Chicken with coco lopez sauce</td>
<td>$1.75</td>
</tr>
<tr>
<td>Smoked Salmon on toast points</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fried Cheese Sticks with marinara sauce</td>
<td>$1.50</td>
</tr>
<tr>
<td>Artichoke Crab Dip with crackers</td>
<td>$1.50</td>
</tr>
<tr>
<td>Chicken Sliders</td>
<td>$1.50</td>
</tr>
<tr>
<td>Hamburger Sliders</td>
<td>$1.50</td>
</tr>
<tr>
<td>Mini Eggrolls</td>
<td>$1.25</td>
</tr>
<tr>
<td>Mashed Potato Bar</td>
<td>$4.00</td>
</tr>
<tr>
<td>Chicken Bites</td>
<td>$1.50</td>
</tr>
<tr>
<td>Potato Skins</td>
<td>$1.50</td>
</tr>
<tr>
<td>Queso &amp; Tortilla Chips</td>
<td>$1.50</td>
</tr>
<tr>
<td>Stuffed Mushroom with sausage &amp; monterey jack cheese</td>
<td>$1.50</td>
</tr>
<tr>
<td>Shrimp with cocktail sauce</td>
<td>MV</td>
</tr>
</tbody>
</table>

### Cold Hors D’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Seasonal Fruit with dip</td>
<td>$1.50</td>
</tr>
<tr>
<td>Fresh Seasonal Veggie Tray with dip</td>
<td>$1.20</td>
</tr>
<tr>
<td>Assortment of Cheeses &amp; Cracker Tray</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted Mini Cheesecakes</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh strawberries with yogurt dip</td>
<td>$1.50</td>
</tr>
<tr>
<td>Chocolate covered Strawberries</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted Rolled Meat Tray</td>
<td>$1.75</td>
</tr>
<tr>
<td>Assorted Rolled Meat and Sliced Cheese Tray</td>
<td>$1.75</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$1.75</td>
</tr>
<tr>
<td>Sandwich Setup</td>
<td>$0.90</td>
</tr>
<tr>
<td>Tortilla Pinwheels</td>
<td>$1.25</td>
</tr>
<tr>
<td>Shrimp Canapés</td>
<td>$1.75</td>
</tr>
<tr>
<td>Seven Layer Dip</td>
<td>$1.50</td>
</tr>
<tr>
<td>Chips &amp; Salsa</td>
<td>$1.25</td>
</tr>
<tr>
<td>Chocolate Fountain</td>
<td>$4.00</td>
</tr>
<tr>
<td>Hummus &amp; pita bread</td>
<td>$1.50</td>
</tr>
</tbody>
</table>
Receptions
All receptions are served with regular and decaffeinated coffees, iced tea, and fruit punch. All prices are per person.

Personalized Cakes
Decorated sheet cake with choice of white or chocolate served with assorted mixed nuts. $4.50 per person

Reception for Anytime
Fresh vegetable tray with ranch dip and freshly sliced seasonal fruit with dipping sauce. $5.50 per person

Reception for the Mid-Day
Fresh vegetable tray with ranch dip, freshly slice seasonal fruit with dipping sauce and domestic cheese tray with assorted crackers. $6.00 per person

Reception for Meal Time
Fresh vegetable display, freshly sliced seasonal fruit, domestic cheese and crackers, spinach dip with crackers, sliced baked ham or brisket with silver dollar rolls and appropriate spreads. $10.00 per person
Wedding Receptions

A final guarantee of your guest count is due 72 hours in advance of your event. You will be charged for the final guaranteed amount or actual guest in attendance which ever is greater. Buffet pricing includes food and linens for the buffet. Set up and break down of the event are included. Wedding buffets are served on high quality disposable plastic ware. All weddings receptions will be subject to a labor charge of $1.00 for each person in attendance. China service is available for an additional fee of $1.50 per person. Sales tax paid to SWOSU is not included in the pricing stated below. Additional service charges may apply.

Casual Buffet

Little Smokies smothered in Head Country BBQ Sauce
Meatballs smothered in a sweet & sour sauce
Fresh seasonal fruit served with a rich & creamy dip
Crisp seasonal vegetables served with the famous ranch dip
Chips served with salsa or bacon dip
Mock Champagne punch

$9.00 per person

Traditional Buffet

Hot Crab & Artichoke dip served with a variety of crackers
Smoked brisket sandwiches served with Head Country BBQ sauce and horseradish sauce
Fried chicken bites with a honey mustard sauce for dipping
Fresh seasonal fruit served with a rich & creamy dip
Crisp seasonal vegetables served with the famous ranch dip
Variety of cheeses served with an assortment of crackers
Mock Champagne punch

$12.00 per person
Elegant Buffet
Shrimp canapés are served on an assortment of crackers with a dill cream cheese sauce and topped with cocktail sauce.
Smoked brisket sandwiches served with Head Country BBQ and horseradish sauces.
Charbroiled chicken breast bites served with coco lopez sauce.
Strawberries covered in rich chocolate.
Fresh seasonal fruit served with rich & creamy dip.
Crisp seasonal vegetables served with the famous ranch dip.
Variety of cheeses served with an assortment of crackers.
Mock Champagne punch

Royal Buffet
Sliced tenderloin with a tangy southwest sauce served on a dinner roll.
Shrimp canapés served on an assortment of crackers with a dill cream cheese sauce topped with cocktail shrimp.
Chicken stuffed with spinach and ricotta cheese.
Mushrooms stuffed with monterey jack cheese and herbed bread crumbs.
Baby backer potatoes sprinkled with herbs.
Variety of cheeses served with an assortment of crackers.
Fresh seasonal fruit served with a rich & creamy dip.
Crisp seasonal vegetables served with the famous ranch dip.
Mock Champagne punch

$14.00 per person

$16.00 per person