

SCIENCE  
MUSEUM  
OKLAHOMA



EVENING  
CATERING  
MENU



# GENERAL INFORMATION

## OUR STORY

Our goal is not simply to make your event a fun and joyful one, but to make the planning just as enjoyable an experience. We have created this sample menu of some of our most popular items, but are famous for our flexibility as a caterer, and for our unique custom menus. If you don't quite see what you're looking for, please let your Catering Sales Manager know, and we'll customize a menu especially for your event!

## MENU CHOICES

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

(V) Vegetarian: no animal proteins except dairy and eggs

(VV) Vegan: no animal products (also dairy-free)

(GF) Gluten-friendly: Ingredients contain no gluten (our food is made in a kitchen that uses wheat)

(SW) Seafood Watch: Made with sustainably sourced seafood

(L) Local Ingredients: Contains locally sourced ingredient(s)

Our kitchens are not allergen-free. We will make every effort to produce food that is free of allergens, but cannot promise no cross contamination due to our production facilities.

## LOCAL SOURCING

Our menu has been designed to utilize as much local and regional product as possible. Our goal is to use organic and locally grown food whenever practical. It also means that our first choice for meats, poultry and dairy products are natural and raised without added hormones or the use of antibiotics.

## MENU PRICING

Prices may vary based on market fluctuations. Prices guaranteed 60 days from your event.

## ENTREE SELECTION LIMITATIONS

Entrée selections are limited to one vegetarian option and one non-vegetarian entrée option for groups of 25 and under. For groups over 25, entrée selections are limited to one vegetarian option and two non-vegetarian entrée options.

# HORS D'OEUVRES

## COLD HORS D'OEUVRES /per 50 pieces

Tomato Basil Bruschetta (V)

Balsamic Glaze

Roasted Beet & Orange Salsa

On Endive (VV)(GF)

Deviled Eggs (GF)

Choice of Classic/Pesto/Smoked Salmon

Five-Spice Chicken Wonton

Red Pepper/Cilantro/Honey

Curry Cauliflower Chicken Salad (GF)

Apple/Currants/Jicama Chip

Pork Crostini

Seared Pork Tenderloin/Pear Salsa

Cambazola & Pear Crostini (V)

Roasted Pear/Garlic Puree/Balsamic Glaze

Caprese Skewer (V)(GF)

Grape Tomatoes/Mozzarella/Basil/

Balsamic Glaze

BBQ Pork Crostini

Tenderloin/BBQ Sauce/Roasted Corn Salsa

Portobello Croustade (V)

Red Peppers/Herbs

Jamaican Chicken (GF)

Sweet Potato Chips/Mango/Basil

Truffle Tartlet (V)

Wild Mushrooms/Boursin Cheese ]

Smoked Salmon (SW)(GF)

Shallot Dill Cream/Cucumber

BBQ Shrimp Crostini (SW)

Avocado/Tortilla Round

Shanghai Shrimp (SW)

Grilled Asian BBQ Glazed Shrimp/

Sesame Crisp/Frizzled Ginger/Scallions

Shrimp Cocktail Shooters (SW)(GF)

Pepper Vodka Cocktail Sauce

Filet of Beef Crostini (L)

Amablu Cheese/Onion Marmalade

Ahi Tuna (SW)

Wasabi-Soy Glaze/Pickled Ginger/

Scallions

Lobster BLT (SW)

Grilled Baguette/Charred Tomato Aioli



# HORS D'OEUVRES

## WARM HORS D'OEUVRES /per 50 pieces

### Asian Pork Crisp

Ginger/Scallions/Plum Sauce/Wonton Cup

### Artichoke Bruschetta (V)

Sweet Peppers/Three Cheeses/  
Herbs/Garlic Toast

### Ratatouille Tartlets (V)

Red Pepper/Squash/Zucchini/Red Onion/  
Herb Goat Cheese

### Coconut Chicken Bites

Sweet Chili Sauce

### Asiago-Stuffed Dates (GF)

Honey-Cured Bacon/Smoked Paprika

### Kung Pao Skewer

Marinated Chicken/Hoisin Glaze/  
Peanuts/Scallions

### Louisiana Shrimp (SW)(GF)

Blackened Shrimp/Bacon/Chili-Orange Glaze

### Beef Bulgogi (L)

Flank Steak/Korean BBQ Glaze/  
Green Onions

### Gauche Steak Skewers (L)(GF)

Chimichurri Sauce

### Spanish Grilled Cheese

Prosciutto/Manchego Cheese/Chutney

### Crab Cake (SW)

Cilantro Aioli/Microgreens

### Baked Brie (V)

Phyllo/Almond/Raspberry Sauce

### Mini Sliders (L)

Tomato Jam/White Cheddar/  
Shoestring Onions



MINI SLIDERS

# HORS D'OEUVRES

## STATIONARY HORS D'OEUVRES /per 50 guests

### Flatbread Pizzas

Choose from Pepperoni/  
Margarita/Chicken & Portobello

### La Fiesta Layered Dip (V)(GF)

Black Bean Puree/Guacamole/Cilantro  
Crème Fraîche/Strawberry Salsa/Tortilla Chips

### Warm Cheddar Ale Dip (L)(V)

Wisconsin Cheddar/Local IPA/Sea Salt  
Pretzels/Assorted Vegetable Sticks

### Bruschetta Trio Bar (V)

Red Pepper Hummus/Tomato & Basil/  
Olive Tapenade/Baguette/Grilled Ciabatta

### Shrimp Display (SW)(GF)

Spiced Jumbo Shrimp/Pepper Vodka  
Cocktail Sauce/Lemon Wedges

## STATIONARY HORS D'OEUVRES /per guest

### Crudité Platter (V)(GF)

Seasonal Market-Fresh Vegetables/  
Creamy Herb Dip

### Seasonal Fruit Display (VV)(GF)

### Fire-Grilled Marinated Vegetables (VV)(GF)

Summer Squash/Red Onions/Carrots/  
Asparagus/Bell Peppers/Portobello Mushrooms/  
Garlic Olive Oil/Balsamic Reduction

### Dairyland Cheese & Fruit Array (V)

Swiss/Cheddar/Pepper Jack/Muenster/  
Gouda/Havarti/Crackers/Baguette/Grapes/  
Strawberries



CHEESE & FRUIT ARRAY

# SPECIALTY STATIONS

## SAVORY STATIONS /per 50 guests

Add to a themed dinner. Also available as a late night snack with a 2 order minimum.  
Chef fee for active stations. (One-and-a-half hour services)

### Mash-Tini Bar (L)(GF)

#### Silky Mashed Potatoes in Martini Glasses

Toppings: Gravy/Smoked Bacon/Sweet Butter/  
Cheddar Cheese/Amablu Cheese/Sour Cream/  
Chives/Sautéed Mushrooms

### French Fry Bar

#### Yukon Gold & Sweet Potato Fries

Toppings: Scallions/Roasted Poblano Sauce/  
Blue Cheese Sauce/Wisconsin Cheddar/Smoked  
Sea Salt/Truffle Aioli/Ketchup/Smoked Bacon/  
Seasoned Sour Cream

### Chicken Trio Bar

#### Popcorn Chicken Bites with Choice of Sauce:

Buffalo/Teriyaki/Honey BBQ

Served with Coleslaw

### Mac 'N Cheese Supreme Creamy Macaroni & Cheese

Toppings: Sun-Dried Tomatoes/Caramelized Onions/  
Smoked Bacon/Parmesan/ Sautéed Mushrooms/  
Asparagus/Sweet Peas/Herb Bread Crumbs

### Mexican Street Tacos

Chopped Grilled Beef/Flour Tortillas/  
Salsa Casera/Tomatillo Salsa/Guacamole/  
Lime Wedges/Grilled Green Onions/  
Radishes/Cucumbers/Shredded Cheese



MAC 'N CHEESE SUPREME

# PLATED DINNERS

Plated dinners include choice of salad served with one protein, one starch, bread, regular & decaffeinated Colombian coffee, & chef's choice of vegetable.

## DINNER SALADS (CHOOSE ONE)

### Garden (V)

Romaine/Iceberg/Carrot/Cucumber/ Tomato/  
Croutons/Sweet Basil Vinaigrette

### Caesar

Romaine/Parmesan/Herb Croutons/Traditional Dressing

### Wedge (GF)

Iceberg/Smoked Bacon/Tomato/Blue Cheese/  
Ranch Dressing

### Berry Bliss (VV)(GF)

Baby Spinach/Romaine/Candied Almonds/  
Fresh Berries/Raspberry Cider Vinaigrette

### Harvest (V)(L)(GF)

Mixed Greens/Apples/Amablue Cheese/Red Onion/  
Candied Walnuts/Maple-Dijon Vinaigrette



GARDEN SALAD



## POULTRY ENTREES /per guest

### Grand Marnier Chicken

Herb-Crusted Sautéed Chicken/  
Grand Marnier Butter Sauce

### Tuscan Chicken (GF)

Seared Rosemary Chicken/Sun-Dried  
Tomato-Pesto Cream Sauce

### Pomegranate Chicken (GF)

Seared Chicken/Rosemary-Pomegranate Sauce

### Champagne Chicken

Seared Chicken/Mushroom-Thyme Cream Sauce

### Asiago Chicken

Breaded Chicken/Mustard Cream Sauce



GRAND MARNIER CHICKEN

# PLATED DINNERS

Plated dinners include choice of salad served with one protein, one starch, bread, regular & decaffeinated Colombian coffee, & chef's choice of vegetable.

## BEEF & PORK ENTREES

/per guest

### Georgia Pork

Honey-Brined Pork/Peach Chutney/  
Shoestring Onions

### Herb-Crusted Pork Medallions

Pommery Mustard Cream

### Grilled Pork Ribeye (GF)

Apple & Orange Bourbon Gastrique

### Seared Sirloin (GF)

Burgundy Mushroom Sauce

### Grilled Beef Medallions (GF)

Bordelaise Sauce

### Braised Beef Short Ribs

Red Wine Sauce

### Prime Rib (GF)

Au Jus/Horseradish Cream

### Grilled Beef Tenderloin (GF)

Pinot Noir Reduction





# PLATED DINNERS

Plated dinners include choice of salad served with one protein, one starch, bread, regular & decaffeinated Colombian coffee, & chef's choice of vegetable.

## SEAFOOD ENTREES /per guest

**Glazed Grilled Salmon** (δW)(GF)  
Citrus-Butter Glaze

**Almond Pepper Roasted Salmon** (δW)(GF)  
Lemongrass & Ginger Beurre Blanc

**Pan-Fried Walleye** (δW)(GF)  
Seared Walleye/Garlic Butter Sauce

**Seared Halibut** (δW)  
Romesco (Red Pepper) Sauce



## VEGETARIAN ENTREES / per guest

**Spicy Soy Stir Fry** (VV)  
Asian Vegetable Blend/Water Chestnuts/Baby Corn/  
Mushrooms/Spicy Soy Sauce/Ginger/Sambal Olek/  
White Jasmine Rice

**Vegetable Cavatappi** (V)  
Baby Spinach/Artichokes/Broccoli/  
Asparagus/Tomatoes/Red Onion/  
Squash/Mushroom Sauce

**Stuffed Shells** (V)  
Herb Ricotta/Spinach/Alfredo Sauce/  
Tomato Sauce

**Portobello Stack** (V)(GF)  
Vegetable Risotto/Spinach/Balsamic Glaze

**Portobello Puff** (V)(L)  
Grilled Portobello/Amablú Cheese/  
Puff Pastry/Port Butter



# PLATED DUET DINNERS

Duets include choice of salad served with two proteins, one starch, & chef's choice of vegetable.

## DUET OPTIONS /per guest

### Beef Medallions

with Choice of:

- Pomegranate Chicken (GF)
- Champagne Chicken
- Asiago Chicken
- Pan-Fried Walleye (\$W)(GF)
- Almond-Crusted Salmon (\$W)(GF)

### Braised Short Ribs

with Choice of:

- Tuscan Chicken (GF)
- Grand Marnier Chicken
- Pan-Fried Walleye (\$W)(GF)
- Citrus-Glazed Grilled Salmon (\$W)(GF)

Prime Rib & Jumbo Shrimp (\$W)



GRAND MARNIER CHICKEN



## STARCH SIDES (CHOOSE ONE)

Mushroom Risotto (V)(GF)

Yukon Gold Smashed Potatoes (V)(GF)

Scallion Mashed Potatoes (V)(GF)

Sweet Potato & Quinoa Hash (V)(GF)

Herb Roasted Potatoes (V)(GF)

Wild Rice Pilaf (V)(GF)

Mashed Sweet Potatoes (V)(GF)



HERB ROASTED POTATOES

# DINNER BUFFETS

## STANDARD BUFFET OPTIONS /per guest

Dinner buffets include regular & decaffeinated Colombian coffee, herbal tea & water. Upgrade to freshly-brewed Starbucks coffee available. \*Chef fee for carving stations. (50 guest minimum. One-and-a-half-hour service.)

### Heartland

**Caprese Pearl Salad:** (V)(GF)

Petite Mozzarella/Grape Tomatoes/  
Basil/Extra Virgin Olive Oil

**Garden Salad:** (V)

Romaine/Iceberg/Cucumbers/Carrots/  
Tomatoes/Croutons/Sweet Basil Vinaigrette

**Chef-Carved London Broil\*:** (GF)

Merlot Demi Glace

**Herb-Crusted Sautéed Chicken:**

Chicken Breast/Grand Manier Beuree Blanc

**Yukon Gold Mashed Potatoes:** (V)(GF)

White Cheddar/Chives

**Wild Mushroom Rice Pilaf:** (V)(GF)

**Market-Fresh Vegetable Sauté:** (V)(GF)

Fresh-Baked Bread/Sweet Butter (V)

### Surf & Turf

**Harvest Salad:** (L)(V)(GF)

Organic Greens/Amablu Cheese/  
Candied Walnuts/Preserved Cranberries

**Marinated Grilled Vegetables:** (V)(GF)

Summer Squash/Red Onions/Carrots/Asparagus/  
Bell Peppers/ Portobello Mushrooms/Garlic Olive Oil/  
Balsamic Reduction

**Chef-Carved Beef Prime Rib\*:** (GF)

Au Jus/Horseradish Cream

**Citrus-Glazed Grilled Salmon:** (S)(W)(GF)

**Cavatappi Primavera:** (V)

Spring Garden Vegetables/Mushroom Sauce

**Steakhouse Broccoli:** (V)(GF)

Lemon & Shallot Butter

Fresh-Baked Bread/Sweet Butter (V)



CITRUS GLAZED GRILLED SALMON

# DINNER BUFFETS

## THEMED BUFFETS /per guest

Dinner buffets include regular & decaffeinated Colombian coffee, herbal tea & water.  
Upgrade to Starbucks coffee available. (50 guest minimum. One-and-a-half-hour service.)

### American Comfort Buffet

**Chopped Apple Salad: (V)(GF)**

Mixed Greens/Toasted Walnuts/Blue Cheese/  
Fresh Apples/Herb Vinaigrette

**Sweet & Sour Roasted Red Potato Salad: (GF)**

Hardwood-Smoked Bacon

**Smoked Beef Brisket: (GF)**

House BBQ Sauce

**Buttermilk Fried Chicken**

**Mashed Russet Potatoes: (GF)**

Pan Gravy

**Three-Cheese Baked Macaroni: (V)**

Topped with Herb Bread Crumbs

**Fresh Green Beans: (V)**

Wild Mushrooms/Sherry Cream Sauce/  
Frizzled Onions

**Corn Muffin/Honey Butter (V)**

### Italian Buffet

**Antipasto Tray: (V)(GF)**

Balsamic-Marinated Cipollini Onions/  
Pepperoncini/Roasted Peppers/Petite Mozzarella

**Honey-Lemon Marinated Fruit Salad: (V)(GF)**

Stonefruit/Strawberries/Grapes/Blueberries/  
Pistachios/Honey-Lemon Glaze

**Sauteed Chicken Breast: (GF)**

Artichoke Hearts/Sun-Dried Tomatoes/  
Marsala Wine Sauce

**Grilled Flank Steak: (GF)**

Garlic/Rosemary/Black Pepper

**Spring Vegetable Cavatappi: (V)**

Baby Spinach/Artichokes/Broccoli/Asparagus/  
Plum Tomatoes/Red Onion/Summer Squash/  
Mushroom Sauce

**Rosemary-Roasted Potatoes: (V)(GF)**

Asiago Cheese

**Caramelized Carrots: (V)(GF)**

Pearl Onions/Zucchini

**Country Bread/Focaccia/Ciabatta/**

**Extra Virgin Olive Oil (V)**



SPRING VEGETABLE CAVATAPPI

# CHEF CARVING STATIONS

## CHEF STATIONS /per 50 guests

Includes an assortment of freshly-baked rolls. Chef fee for carving station.  
(One-and-a-half hour service)

### Roasted Turkey Breast (GF)

Fresh Sage Aioli/  
Cranberry-Orange Chutney

### Roasted Pork Loin (GF)

Herb-Crusted Pork Loin/Peach Chutney/  
Coarse Mustard

### Herb-Crusted Prime Rib (L)

Au Jus/Horseradish Cream Sauce

### Roasted Beef Tenderloin (L)(GF)

Tri-Color Peppercorn Rubbed Beef/  
Gorgonzola Shallot Aioli/Horseradish Sauce



PRIME RIB

# CHILDREN'S MENU & SNACKS

Children's meals include a mixed fruit plate served during the salad course. Dinners include tater tots, applesauce & milk. (Ages 3-10)

## CHILDREN'S ENTREES / per guest (CHOOSE ONE)

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Mac 'N Cheese (V)

Grilled Cheese (V)

Chicken Fingers

Cheeseburger



## SNACKS

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Mini Pretzels & Ground Mustard

Deluxe Snack Mix

Roasted Peanuts (GF)

Mixed Nuts

Kettle Chips & Dip

Housemade Tortilla Chips & Salsa (GF)

Fresh-Baked Cookies

Fudge Brownies

Assorted Bakery Bars



# DESSERTS

## PERFORMANCE STATIONS /per guest

100 guest minimum. \*Chef fee of 100 per station. One hour service.

### Ice Cream Sundae Bar (V)

#### Premium Vanilla Bean Ice Cream:

with Hot Fudge/Caramel Sauce/Whipped Cream/Cherries/M&Ms/Crushed Oreos

### Cheesecake Martini Bar\* (V)

#### Rich & Silky New York-Style Cheesecake

in Martini Glasses: with Caramel Sauce/Chocolate Sauce/Raspberry Sauce/Berry & Tropical Fruit Compote/Chocolate Shavings/Whipped Cream

### Flambé Station\* (V)

#### Chef-Flamed Fruit in Martini Glasses:

with Vanilla Bean Ice Cream/Pound Cake/Chopped Nuts/Toasted Coconut/Chocolate Blossoms/Granola/Dried Fruit

#### Select One of the Following:

**Caramel Apples:** Granny Smith Apples/Brandy/Caramel Sauce

**Havana Bananas:** Bananas/Cuban Rum/Sweet Butter/Sugar/Island Spices

**Pineapple Caribe:** Pineapples/Spiced Rum/Sweet Butter/Dark Brown Sugar

**Cherries Jubilee:** Cherries/Kirshwasser/Sweet Butter/Sugar

**Mangoes Diablo:** Mangoes/Tequila/Grand Marnier/Sweet Butter/Lime/Brown Sugar



CHEESECAKE IN MARTINI GLASS

# DESSERTS

## DESSERT SELECTIONS /per guest

Warm Apple Crisp (V)

Cinnamon Whipped Cream

Blueberry Peach Cobbler (V)

Flourless Chocolate Cake (GF)(V)

New York-Style Cheesecake (V)

Triple-Berry Coulis

Salted Caramel Cheesecake (V)

Red Velvet Cake (V)

Cream Cheese Icing

Ultimate Triple-Chocolate Cake (V)

Mini Dessert Array (V)

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets/Turtle Brownie Bites/

Petite Cheesecakes/Caramel-Hazelnut Tartlets/

Almond-Chambord Raspberry Cakes/

Chocolate-Dipped Fruit

Assorted Dessert Shooters (V)

(75 guest minimum, 3 pieces per guest)

Lemon Mousse/Chocolate Brownie/

Strawberry Shortcake



SALTED CARAMEL CHEESECAKE



# LATE NIGHT ENHANCEMENTS

## EVENING SNACK STATIONS /per guest

One and a half hour service (excludes Candy Table).

### Gourmet Coffee Station (V)(L)

(50 guest minimum)

#### Regular and Decaf Colombian Coffee:

with Shaved Chocolate/Whipped Cream/  
Cinnamon Sticks/Assorted Flavor Syrups

### Candy Table

(50 guest minimum. For 50-99 guests, select four. For 100-174 guests, select five. For 175+ guests select six.)

#### Glass Candy Jars Filled with Candies:

featuring favorites like Hot Tamales/Skittles  
Plain M&Ms/Good and Plenty/Mike and Ikes/  
Reese's Pieces/Gummy Worms/Jolly Ranchers  
with Take-Away Bags for your guests

### Savory Wrap Assortment

(50 guest minimum)

**Veggie Wrap (V):** Fresh Vegetables/Avocado/  
Sprouts/Herb Cream Cheese

### Roast Beef Wrap (L):

Herb-Roasted Beef/Red Onions/Horseradish Cream

### Roasted Turkey Wrap (L):

Roasted Turkey Breast/  
Preserved Cranberry Aioli

Served with Pickles/Chips

### Classic Pizza

(50 guest minimum)

Choice of Pepperoni, Sausage, or Cheese (V)

### Cookies & Milk (V)

(50 guest minimum)

### Ice Cold Carafes of Milk & Warm Cookies:

Chocolate Chunk/Peanut Butter/Oatmeal  
Raisin/White Chocolate Macadamia Nut

### Snack Attack

(75 guest minimum)

### Sourdough Bread Bowl Spinach Dip (V):

Served with Sliced French Baguette/Crudité

### La Fiesta Layered Dip & Salsa (V):

Served with Tortilla Chips

### Deluxe Snack Mix (V)

