



*Life is too short
for dull food!*

*We take our food presentation just as serious as our event design.
Your guests will surely be impressed not only by our cutting
edge techniques of food preparations and cooking techniques but
also by our knack for fashionable food!
Our hand-crafted hors d' oeuvres are always dressed to impress!*



HORS D'OEUVRES

Butler-passed & Stationary

Worldly Cheese Display

Take a trip with rich Cheddar and Swiss from Wisconsin, smooth Spanish Iberico, creamy Regina Bleu from Germany and our own fresh herb and spice French inspired boursin. Attractively presented with fruit chutneys, olives, grapes, cured meats and freshly made sea salt and pepper crackers.

Seasonal Fruit and Vegetable Display

Only the freshest make it to the table with this hand selected assortment. Served with a savory herb sour cream dip and a succulent honey yogurt sauce

Sauteed Mushroom Tartlet

Cremini, Shitake, and Oyster sauteed with fresh thyme and garlic layered over a bed of Gruyere cheese and topped with a parmesan tuile.

Smokey Chicken Salad Slider

All-natural chicken, roasted red bell pepper, lime and cilantro. Tossed with our house-made chile mayo and nestled in a fresh made Montereyprofiterole.

Lamb Kofta

Tender Mid-western Lamb with Mid Eastern spices. Rolled in breadcrumbs, skewered and served with pomegranate yogurt sauce.

Tea Smoked Pork

Brined pork slowly smoked over oolong tea leaves, shredded and served in a wonton cup with soy ginger glaze and fresh cilantro.

Beef and Chicken Satay

Skewers of marinated beef and chicken on a grilled pineapple with mango-chile sauce and wasabi cream on the side.

Tolucan Empanada

Mild locally made chorizo sausage, house ground chicken Monterey Jack cheese and spices in a light puff pastry turn over. Served with cilantro crema fresca.

Smoked Salmon and "Caviar"

Articulately sliced, apple wood smoked salmon served on lemon-lime avocado mousse and topped with wasabi "caviar".

Sushi Rolls

A refreshing selection of hand-made California, Philadelphia and Spicy Tuna rolls. Served with soy sauce, wasabi and pickled ginger.

Coriander Crusted Pork

Marinated pork shoulder, slowly roasted, sliced and coated with toasted coriander seeds. Served on a Fuji appleslaw in an edible Asian spoon.

Smoked Whiskey Shrimp

Jack Daniels marinated shrimp, smoked over apple wood and chilled. Served in a martini glass with traditional "cocktail" accompaniments,

Creole Crab Cakes

Hand picked fresh crab simply mixed with southern Louisiana spices and a touch of mayonnaise. Pan seared and served with a whole-grain mustard honey sauce.

Orange-Ginger Ahi Tuna in an Edible Asian Spoon

Seared sushi grade tuna topped with a refreshing orange-ginger reduction and toasted sesame seeds. Served in an edible spoon with fresh cilantro.

Chilled Pernod Mussels

Green mussels steamed with french Pernod liqueur and chilled. Served on the half shell and topped with a smoked tomato relish.

Crab and Avocado Summer Roll

Succulent blue crab, avocado, apple wood bacon, nappa cabbage and cilantro. Wrapped in a delicate rice paper sleeve and served with our tangy mango-chile sauce.

Petite Pasta Carbonara

Individual serving of linguine in a bacon, garlic cream sauce. Topped with tomatoes, peas, basil and fresh ground black pepper.

Petite Salads

*Individual salads, each with their own story to tell...
(please choose one)*

Spaniki

Baby spinach, feta, tomato and kalamata olive topped with a refreshing pomegranate vinaigrette.

Argula

Peppery, arugula, roasted red pepper, sun-dried tomato and Sicilian olive topped with a smooth Balsamic Vinaigrette.

Antipasti

Young romaine, artichoke, fresh mozzarella, grape tomato, Genoa salami and mild cherry pepper topped with a celebratory Prosecco vinaigrette.

The BLTomato

Baby Arugula and apple wood bacon tucked inside a perfectly ripe cherry tomato and drizzled with mango aioli and fresh ground black pepper.

Marghretta Tart

Fresh tomato, basil and mozzarella fill this delicate flakyphyllo cup. Topped with a drizzle of extra virgin olive oil, Murray River salt and fresh ground black pepper.

Ceviche

Fresh diver scallops and gulf shrimp "cooked" in orange, lemon and lime juices with fresh herbs and spices. Served with crispy cumin tortillas.

Oklahoma Beef Empanada

Tender smoked beef, shredded and wrapped in flaky puff pastry. Baked and served with our bourbon "BBQ" dipping sauce.

Shrimp Trifle

Layers of lime-avocado puree, grilled shrimp and amazingly light corn mousse in an individual serving glass garnished with applewood bacon and fresh cilantro.

Scehezuan Tuna

An exciting bite of black/shezuan pepper crusted Ahi, pan seared and topped with Asian pear and ginger "paper". Served with a smooth roasted red pepper sauce.

Hoisin Glazed Pork on Fuji Apple Slaw

Rich pork shoulder braised in hoisin sauce, ginger, cilantro and Asian spices. Served over a tart Napa Cabbage-Fuji Apple slaw and topped with the reduced braising liquid .

Avocado Tostada with Crab and Bacon

A delightfully crisp flour tortilla layered with fresh Haas avocado puree, tomato, applewood bacon and Blue crab. Topped with a bright Cilantro-Papaya Salsa.

Crab Fritter with Currie Corn Chowder

Light and fluffy Blue Crab "puff" served along side a wonderfully mild "dipping soup" flavored with corn, coconut milk, lemon grass and cilantro.

Shrimp n' Salsa

Large, wild caught, Gulf shrimp gently poached in white wine with herbs and spices. Topped with tomato-avocado salsa, tobasco crema and micro cilantro.

P.B. & Chocolate

Decadent chocolate-chocolate bread pudding "puff" served along side of this amazingly light, house made peanut butter "dipping soup"

Salmon Cone

Exquisitely smoked and shaved Farm Raised Salmon. Tucked inside a light, savory pastry cone and topped with citrus crème fraiche and dill-melon salsa.

Petite Pastas

Individual servings with gigantic flavors. Please choose one.

Carbonara

Linguine tossed with a rich garlic-bacon cream sauce topped with tomato, parmesan, basil and fresh ground black pepper.

Lemoncello Shrimp

Orecchiette pasta (little ears) in a light shrimp sauce with basil, green peas and sautéed shrimp.

Tortelloni Gorgonzola

House made pasta stuffed with creamy gorgonzola-ricotta cheese blend and tossed in a lemon-herb cream sauce. Topped with sautéed spinach and Italian sausage.

Martini Mash

Served in glassware. This selection counts as one menu item.

Your choice of wonderfully light whipped potato with rich, succulent toppings.

Potato Selections

(please choose one)

Sweet Potato and Butternut Squash
Yukon gold

Martini Topping

(please choose one)

Roasted portabello, shallot and rosemary
Sautéed beef tips with cremini mushroom and Bourbon
Creamy lemon-tarragon chicken
Candied pecans with house made cinnamon marshmallow
Classic: sour cream, chives, bacon and cheddar

Iced Tea and Coffee Service included

***Many items are presented on individual miniatureware for outstanding presentation!**

Choice of 4 items \$14 p/p Choice of 6 items \$21 p/p
Choice of 8 items \$28 p/p Choice of 10 items \$35 p/p
Choice of 12 \$42 p/p

Minimum of 50 guests.

THE ASIAN STIR FRY ACTION STATION

Live cooking that you and your guest will marvel at. A wok fired array of perfectly cut vegetables, soba noodles, our house-blend sauce and your choice of chicken or beef.

***Action stations may be added to any menu for an additional \$2.95 p/p
(may substitute shrimp for an additional \$1 p/p)**

The above menu gives a taste of our signature items. If you are wanting more of a 'standard' menu such as artichoke dip, pasta bar, stuffed mushrooms, artichoke dip, chicken quesadillas, stuffed red skinned potatoes, etc. We can do it all!

Catering Service Fee

Our Catering Service Fee is added to all Catered Event Orders. This service includes all catering attendants needed for your event (wait staff, cake cutting service, attendants for toasting service), our **Culinary support team members** (Chef attendants for on-site preparations and/or cooking and replenishing of buffet/food stations) and **Rentals** (hors d' oeuvre plates, hors d' oeuvre forks, iced tea/water goblet, Irish coffee mugs and spoons. This Service Fee includes **iced tea, water and coffee service**. This Service Fee also includes your **choice of floor length table linens for your guest seating tables , linen cocktail napkins and the buffet linens . You will get to choose from our entire inventory of linens. We offer Oklahoma's largest selection of event linens.**

Catering Service Fee is \$10.95 per person

Extended Service Fee

for the "I Want It All" clients, which we love!

For clients who are using Mershons for their wedding ceremony decor, personal flowers, reception centerpieces, invitations and wedding cake, the service fee remains at \$10.95 per person BUT, we also offer all of the following complimentary services:

Free upgrade to the next item package. For example. If you have ordered 4 menu items, you may upgrade to the 6 item package. You will receive 6 menu items for the price of 4.

You will also receive...

Event Coordination. From our initial consultation with you, we will work diligently to ensure your event to be flawless and that every aspect will surpass all your expectations. You will be assigned an event coordinator and every decision will be made with your tastes, your vision and your budget in mind.

Finding and booking a Venue. If you have not already found the perfect venue, we can help.

Walk thru of your Venue(s). We will walk through the venue of your choice, go over every area to help you visualize what your guests will see from guest entrance, cake area, ceremony backdrop , etc.

Computer generated event layouts. We will provide you with a 'to-scale' computer generated layout of your reception area. This helps you visualize the space once everything is in place and leaves no room for square footage surprises. You will not only see how things will look but KNOW that everything will fit as planned.

Booking of Entertainment. We will book, coordinate and take care of all deposits and payments for DJ's Bands, Harpist, caricature artists, etc. and we only work and entrust our events to proven vendors from our select list.

Booking and coordination of Valet Service. We will book, coordinate and take care of all deposits and payments for Valet.

Booking of any other needs or services you may have. If needed.

Catering/Menu selections. Choose from our on-line menus or let our Chefs create a custom menu just for you.

Tasting of your Menu Selections. Our culinary team will work closely with you to ensure that we are meeting your tastes and the anticipated tastes of your guests. After selecting your menu choices, we will set up a private tasting for you to experience your menu first hand.

Event Design and Concept. The wonderful thing about Mershons taking on your event is that you will ensure a consistent vision; flowing from the invitations, through your personal flowers, the food presentation, the room design and decor, centerpieces and props, even down to the custom designed 'thank you' cards for when it is all over. Your event will reflect your vision and your style!

Additional Linens. Our fabulous selection of colors, patterns and fabrics are offered to all of our clients. HOWEVER, our EXTENDED SERVICE CLIENTS will receive complimentary floor length linens for their entire event. This includes all seating tables, linens for the cake table(s), all food and beverage stations as well as gift tables, guest book tables, etc. As an extended service client, you are offered a 25% discount on all table runners and/or overlays if you wish to add these to your event order, in addition to the included table linens.

Centerpiece Showing. All centerpieces ordered through us are designed and created 'in-house' (not contracted out). We will do a 'centerpiece showing' of your custom designed centerpiece before your event so that you may see exactly what they are going to look like.