



*Life is too short
for dull food!*

The following suggested menus are some of our most popular menu items. We hope that you will find something that you just have to have. Our Chefs are wonderful at Customizing Menus as well. If you have a particular region, culture or palette that you are wanting to bring to your dinner table, please let us know. We love to show off our abilities!

~CREATE YOUR OWN DINNER SELECTIONS~

ALL ENTREES COME WITH TWO SIDE ITEMS, CHOICE OF SALAD, ASSORTMENT OF BREAD, ICED TEA AND COFFEE SERVICE. *Minimum of 50 guests for Catering Orders.*

~ Entrees ~

Cedar Plank Salmon 30.

Fresh Atlantic Salmon baked on a cedar plank until full of flavor and served with a Raspberry Red Wine Sauce

Prosciutto wrapped Goat Cheese Stuffed Chicken Breast 23.50

A succulent Chicken Breast stuffed with wonderful Goat Cheese, wrapped in Italy's fine Prosciutto Ham and served with a fresh Rosemary Thyme Cream Sauce

Smoked Beef Tenderloin 34.50

Hickory Smoked Tenderloin with a Green Peppercorn Demi Glaze, served at a wonderful medium to medium rare

Smoked Prime Rib 28.

Hickory Smoked Prime Rib slowly cooked to a succulent medium to medium rare, served with an Amish Blue Cheese Cream Sauce. Also accompanied with Horseradish Sour Cream

Surf and Turf 37.50

Two Jumbo Prawns grilled to perfection and served atop a NY Strip with a dynamic duo of Saffron Cream and Jack Daniel's Demi Glace

Roasted Chicken Breast 19.75

A large Chicken Breast roasted to perfection and served with a Roasted Garlic White Sauce

Duo of Wild Game 44.50

An Apple-wood smoked seared Duck Breast served in combination with Venison Filet, grilled to a beautiful medium, sauced with a Juniper Au Jus for the Duck and an Espresso Demi for the Venison.

Bone-in French Pork Chop 24.

Large center-cut pork chop with the bone left to assure flavor, grilled to a perfect medium and served with a savory Roasted Garlic Apple Sauce

Brulee Salmon 30.

Fresh Atlantic Salmon seared with a light Brown Sugar Crust, bringing out the natural subtle flavors, topped with a Vanilla Bean Cream Sauce

Sake marinated Sea Bass 43.

A hearty portion of Sea Bass marinated in traditional Sake (Japanese Rice Wine), grilled to perfection, served with an Asian Cucumber Relish

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Prices subject to change. Tax and Gratuity will be added to all events.

Veal Osco Bucco 41.

Wonderful and traditional- a braised, slowly cooked Veal Shank, cook to 'fork tender'. Amazingly presented on a bed of Asiago Polenta with the accompanying Demi Glace.

Grilled Lamp Chop 34.

Colorado Lamp rubbed with Rosemary Pesto and Roasted to a perfect medium, served with a Brandy Demi Glace. Your mouth will explode in delight with this classic flavored combination

~ Salads ~

Tomato Napoleon

Red and Yellow Beef Steak Tomato slices layered with fresh Mozzarella and accented with fresh Basil leaves and a Lemon Zest Olive Oil

A Gardeners Paradise

A wonderful mix of Iceburg and Romaine Lettuce tossed with a plethora of fresh Garden Vegetables and topped with grated Cheddar, Black Olives, Pear Tomatoes and Croutons. Served with our very own Buttermilk Ranch Dressing

Roasted Summer Delight

A delightful combination of Summer's seasonal Vegetables, hand-diced, lightly coated in Olive Oil and Balsamic Vinegar roasted and served warm with crumbled Goat cheese and a Basil Pesto Sauce

As my old Uncle Popeye used to Order...

Young Spinach with Apple-wood smoked Bacon, Feta, toasted Pecans and grilled Sweet Vidalia Onions, hand-tossed in a Blood Orange Vinaigrette

Cure for the Bleus

Crisp Iceburg Wedge with crumbles of Amish Bleu Cheese, Avocado, smoked Hickory-wood Bacon and a traditional Bleu Cheese Dressing

The One Brutus Let Get Away

A traditional Caesar Salad of crisp Romaine, aged Parmesan, herbed Croutons and our very own Signature Caesar Dressing

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~ Sides ~

Buttermilk Mash Potatoes

Roasted Garlic Mash Potato Towers

Oven Roasted Baby Red Potatoes
with Rosemary Brown Butter

Sun dried Tomato Rice Pilaf

Caramelized Onion Risotto

Herb and Mushroom Orzo

Creamy Aged Cheddar Polenta

Wine Baked Potatoes

Bacon wrapped grilled Asparagus

Baked Candied Tomatoes

Sauteed Vegetable Medley

Blackened Fresh Green Beans

Sesame Broccoli

Garlic Roasted Ears of Corn

Orange-Ginger Glazed Carrots

Herb & Citrus marinated
grilled Vegetables

~ Seriously Fabulous Desserts ~

PLEASE ADD \$5 TO ENTREE PRICE FOR THE FOLLOWING DESSERTS:

Opera Cake

An elegant hexagonal interpretation of a French classic. Light and Dark layers-Chocolate Sponge, smooth coffee Buttercream, chewy Almond Dacquoise and deep Chocolate Ganache. All infused with a Coffee Glaze

Wild Berry Charlotte

A moist and light Ladyfinger Sponge filled with a refreshing Berry Mousse, topped with fresh Raspberries, Red Currants and wild Blueberries

Rustic Apple Galette

Handcrafted Apple Tart is five inches of Buttery, flaky French Puff Pastry. Layered with fresh, ripe Apples and baked to a golden brown

Chocolate Craquant

A Chocolate Sponge Cake layered with a Nut Praline Craquant and a classic French Chocolate Mousse

Passion Berry Duo

A refreshing Wild Berry Mousse layered with a thin Chocolate Snap and a Tropical Passion Fruit Mousse finished with a mirrored Berry Glaze and a spray of fresh Berries

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Hazelnut Craquant

A bittersweet Chocolate Sponge layered with a Chocolate Praline Craquant and Hazelnut Mousse, velvety with Chocolate

Crème Brûlée Cheese

The marriage of two great classics...the rich perfection of Madagascar-Vanilla-Bean-flecked Crème Brûlée layered among the lightest of Cheesecake. Hand-fired and mirrored with Burnt Caramel

Custom Wedding Cake

please add \$5.95 per person.

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** (salad plates, dinner plates, dessert plates, dinner forks, dessert forks, salad forks, knives, spoons, iced tea/water goblet, coffee cup and saucer, cream and sugar sets for each seating table, salt and pepper sets for each seating table. This Service Fee also includes

tea, water and coffee service complete with real creamer and sugar (you will not see packets). This Service Fee also includes your **choice of floor length table linens for your guest seating tables**, **linen dinner 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

Please add \$4.00 per person for Waiter-Served Meals.

Extended Service Fee

for the "I Want It All", 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:

Two Complimentary Hors d' oeuvres Items. These may be Butler-passed or served Stationary and are wonderful for a cocktail hour to keep your guests happy while you are finishing up your 'after-ceremony' pictures.

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.

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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 ServiceWe will book, coordinate and take care of all deposits and payments for Valet.

Booking of any other needs or services you may haveIf 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 SelectionsOur 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 aboutMershontaking 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.



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