

Life is too short for dull food!



Dinner Menu

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

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

Mershon Catering & Event Design

p/ 918.747.0623 e/ info@mershonevents.com

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

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

Blood Orange Spinach

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

House Caesar

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

Sides

Buttermilk Mash Potatoes

Herb and Mushroom Orzo

Blackened Fresh Green Beans

Roasted Garlic Mash Potato Towers

Creamy Aged Cheddar Polenta

Sesame Broccoli

**Oven Roasted Baby Red Potatoes
with Rosemary Brown Butter**

Wine Baked Potatoes

Garlic Roasted Ears of Corn

Sun dried Tomato Rice Pilaf

Bacon wrapped grilled Asparagus

Orange-Ginger Glazed Carrots

Caramelized Onion Risotto

Baked Candied Tomatoes

**Herb & Citrus marinated
grilled Vegetables**

Sauteed Vegetable Medley

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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

Hazelnut Craquant

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

Creme Brulee Cheese

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

China Catering Fee \$10.95 per person

Our Catering Service Fee is added to all Catered Event Orders using china. This inclusive package includes all catering attendants needed for your event (wait staff, cake cutting service (if needed), attendants for toasting service (if needed), etc.), our **Culinary support team members** (Chef attendants for on-site preparations and/or cooking and replenishing of buffet/food stations) and **China Service Rentals** (salad plates, dinner plates, dessert plates, dinner forks, dessert forks, salad forks, knives, spoons, iced tea/water goblet, coffee cup and saucer or Irish coffee mug, cream and sugar sets for each seating table, salt and pepper sets for each seating table. This Service Fee also includes **iced 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 buffet linens. You will get to choose from our entire inventory of linens. We offer Oklahoma's largest selection of event linens.**

For Waiter-served Meals, please add an additional \$4.00 per person.

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Having a true Mershon Event, where we take care of everything for you?
Then, please accept our 'thank you' in advance...

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

One Complimentary Hors d'oeuvres Items. This item may be butler-passed while wedding photos are wrapping up or while in 'transition'. Or, you may wish to serve this complimentary item stationary and let your guests visit as they please.

Event Coordination & Design. 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. Every decision will be made with your tastes, your vision and your budget in mind. We can ensure a consistent vision; flowing from the invitations, through your flowers & decor, the food presentation, even down to the custom designed 'thank you' cards for when it is all over. Your event will reflect your vision and your style. Need a service that we don't provide...like DJ? No problem, we will coordinate it for you at no additional charge.

Computer generated event layouts. We will provide you with a 'to-scale' computer generated layout of your reception area. We will go over every area to help you visualize what your guests will see from guest entrance, cake area, ceremony backdrop, etc. 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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