

# Event Menu

A long table is set for an event, featuring white linens, glassware, and colorful floral centerpieces in wooden planters. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers in wooden planters. The background is a blurred outdoor setting with greenery and more tables.

OMNI OKLAHOMA CITY HOTEL  
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts



# PLATED BREAKFAST

All plated breakfast entrees are served with your choice of petite breakfast pastries or muffins with butter, Stance regular and decaffeinated coffee, Numi hot tea service and orange juice. Plated breakfasts require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## THE TRADITIONAL

Scrambled farm-fresh eggs *df gf*

Herbed skillet potatoes with caramelized onions *df gf*

Applewood-smoked bacon and Omni signature sausage link *df gf*

34 per person

## SMOKED BRISKET HASH

Scrambled farm-fresh eggs *df gf*

Smoked Brisket hash with roasted potatoes, green chiles and caramelized onions *df gf*

Jalapeño cornbread muffin

Cured tomatoes *df gf vg*

38 per person

## QUICHE

Choice of one quiche served with roasted breakfast potatoes

Mexican | Chorizo, hatch chile and roasted corn

Florentine | Spinach, tomato, pepper, onion, mozzarella

Three meat & cheese | Applewood-smoked bacon, sausage, ham, cheddar, jack, parmesan

36 per person

## GREEN EGGS & HAM

Canadian Bacon, spinach, and Eggs with smoked gouda and boursin on a Potato hash cake

38 per person



## CONTINENTAL

Continental breakfast prices are based on one hour of service and are served with your choice of Stance regular and decaffeinated coffee, Numi hot tea service and orange, grapefruit and cranberry juices.

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### OKC CONTINENTAL

Seasonal sliced fruits and berries, served with vanilla yogurt *gf*

Pastry Chef's assorted breakfast pastries served with butter and jam *n*

Assorted Bagels, plain and seasonal flavored cream cheese

30 per person

### THE WHOLESOME

Seasonal sliced fruits and berries *gf df gf vg*

Build your own parfait | assorted dried fruits, fresh berries, honey, granola, vanilla yogurt, Greek yogurt

Assorted breakfast cereals, whole, skim and soy milks

Fresh-baked assorted muffins *n v*

34 per person

### ON THE GO

Seasonal whole fruits *df gf vg*

Biscuit sandwich | Fried egg, country sausage, Tillamook cheddar

Mini mixed berry parfaits *n*

Assorted granola bars

35 per person



# BREAKFAST BUFFET

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## THE OMNI STANDARD

Seasonal sliced fruit and berries served with vanilla yogurt *gf*

Pastry Chef's assorted breakfast pastries served with butter and jam *n*

Farm-fresh scrambled eggs

Omni signature blueberry sausage patties OR pork sausage patties *df gf*

Applewood-smoked bacon *df gf*

Roasted skillet potatoes with sautéed onions and fresh herbs *df gf*

38 per person

## SOUTHERN OKLAHOMA

Seasonal mixed fruit with Tajín syrup *df gf*

Pastry Chef's assorted breakfast pastries served with butter and jam *n*

Scrambled egg chilaquiles *gf*

Jalapeño cheddar sausage *gf*

Applewood-smoked bacon *df gf*

Chipotle-spiced potatoes *df gf vg*

Biscuits with chorizo gravy

42 per person

## BRICKTOWN

Seasonal sliced fruits and berries, served with vanilla yogurt *gf*

Pastry Chef's assorted breakfast pastries served with butter and jam *n*

OKC grits with butter and cheddar cheese *gf*

Farm-fresh scrambled eggs *df gf*

Chicken sausage OR turkey sausage *df gf*

Applewood-smoked bacon OR turkey bacon *df gf*

Herb-roasted potatoes, smoked paprika and caramelized onions OR hash browns *df gf vg*

40 per person



# À LA CARTE

À la carte enhancements require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

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## ENHANCEMENTS

### CHILLED HARD-BOILED EGGS

Hot sauce and sea salt *gf*

3 each

### ASSORTED INDIVIDUAL CEREALS

Two percent, skim and almond milks

5 each

### YOGURT TRIFLE

Yogurt, mixed berries and house-made granola *n*

7 each

### COTTAGE CHEESE

Seasonal fruits *gf*

6 each

### BAGEL BAR

Assorted bagels, plain cream cheese, seasonal flavored cream cheese

9 each

### STEEL-CUT OATS

Dry fruits, brown sugar, pecans and assorted fruits *df gf vg*

7 each

### BREAKFAST GRITS

Cheddar and butter *gf*

7 each

### BREAKFAST SANDWICH

Fried egg, Navajo chicken, Tillamook cheddar and garlic & herb naan

8 each

### BREAKFAST BURRITO

Farm-fresh scrambled eggs, roasted green chiles, chorizo, roasted potatoes, cheddar and salsa

8 each

### CROISSANT SANDWICH

Ham & spinach scramble with smoked gouda on croissant

8 each

### BAKERY BAR

House-baked assorted breakfast pastries, breads, buttermilk biscuits and assorted Danishes served with butter, local honey and jams *n*

15 per person

### AVOCADO TOAST BAR (BUILD YOUR OWN)

Avocado, radish, sprouts, shredded cheese, fried egg, harissa aioli, applewood-smoked bacon OR smoked salmon

14 per person

### BISCUITS AND GRAVY

Buttermilk biscuits with sausage gravy OR chorizo gravy

12 per person



# STATIONS

Action stations are enhancements to a full breakfast buffet. Chef attendant required at 150 per chef, with a minimum of one chef per 50 people. Groups of less than 50 people will be charged a 20% surcharge per person.

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## OMELETS

Farm-fresh whole eggs and egg whites

Ham, applewood-smoked bacon, cremini mushroom, onions, peppers, tomatoes, spinach, hatch chiles, cheddar, feta

Salsa roja and verde

16 per person

## SOUTHERN SWEETS

Choice of one sweet:

Brioche custard toast OR Buttermilk pancakes OR Belgium waffles

Macerated berries, warm cinnamon apple compote, fresh whipped cream, Bourbon-scented maple syrup, whipped butter

14 per person

## HEALTHY START BOWL

Scrambled eggs, ancient grains, charred vegetables, spinach, arugula, chicken sausage, turkey bacon, tofu, hatch chiles, feta

17 per person



# BRUNCH

Brunch prices are based on two hours of service and are served with Stance regular and decaffeinated coffee, Numi hot tea service and orange, grapefruit and cranberry juices.

Brunch requires a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

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## BRUNCH IN THE CITY

### STARTERS

Fresh-cut fruit served with vanilla and strawberry yogurt *gf*

Pastry Chef's assorted breakfast pastries served with butter and jam *n n*

Lox and bagels | Smoked salmon, cream cheese, capers, slivered red onions

Cobb Salad | Romaine, applewood-smoked bacon, egg, tomatoes, bleu cheese, grilled chicken and avocado poblano buttermilk dressing

### OMELET STATION

Chef attendant required at 150 per chef, with a minimum of one chef per 50 people.

Farm-fresh whole eggs and egg whites

Ham, applewood-smoked bacon, cremini mushroom, onions, peppers, tomatoes, spinach, hatch chiles, cheddar, feta

Salsa roja and verde

### CLASSICS

House-carved pork loin with harissa jus *df gf*

Roasted skillet potatoes with sautéed onions and fresh herbs *df gf vg*

Lemon-rosemary roasted chicken quarters *df gf*

Chimichurri-roasted baby carrots *df gf vg*

Belgium waffles with warm syrup, whipped cream, and mixed berry compote

### DESSERTS

Pecan coffee cake *n*

Assorted donut holes

Seasonal fresh fruit panna cotta

53 per person





# BREAKS

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## SUNRISE MARKET DISPLAY

Seasonal fruit bowl with honey yogurt *gf*

Double cream brie and cured meats *df gf*

Nutella hazelnut chocolate spread, jams and whipped butter *n*

Fresh sliced French bread, miniature croissants and chocolate croissants

20 per person

## THE TRIBAL JUICE BAR (CHOICE OF 3)

Medicine Man | Orange, grapefruit, lemon, turmeric

Beats | Beets, apple, lime, ginger

Chief | Kale, celery, cucumber, parsley, lemon, ginger

Fire Starter | Pineapple, orange, cilantro, jalapeño, lime

Pony Ride | Beet, pineapple, apple, tart cherry, carrot, lemon, ginger

22 per person

## CRUDITE BOARD

Cucumbers, celery, carrots, broccolini, tomatoes with red pepper hummus, whipped pimento cheese, poblano ranch and flatbread

18 per person

## SUNSET MARKET DISPLAY

Artisan cheeses, regional charcuterie with fig jam, habanero bacon jam and assorted crackers and bread

20 per person

## CREATE YOUR OWN MIX

Butter toffee peanuts, smoked almonds, dried fruits, yogurt-covered pretzels, M&M's, house-made granola and Naked brand juices

20 per person

## THE OMNI CANDY SHOPPE

Jelly belly's, skittles, rope licorice, sour candy, Reese's peanut butter cups, M&M's, saltwater taffy, gummy bears and assorted craft sodas

20 per person



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## SWEET & SALTY

Miniature corn dogs and salty Bavarian pretzels

Whole grain mustard

Chocolate drizzle caramel corn

19 per person

## SWEET PICK ME UP

Warm cookies & brownies | House-made double chocolate chip, Reese's peanut butter, and oatmeal raisin

Chilled assorted milks

18 per person

## SOONER PASTRY SHOP

Cookies, cake balls, cheesecake bites, mini cannoli, assorted donut holes & macarons

20 per person

## WARM DIPS AND CHIPS

Chokes and cheese | Spinach and artichoke dip

Buffalo chicken | Buffalo chicken and cheddar dip

Tortilla chips and mini naan bread

19 per person

## SUNDAE BAR

Chef attendant required at 150 per chef, with a minimum of one chef per 50 people.

Ice Cream | French vanilla and chocolate

Sauces | Hot fudge and warm salted caramel sauce

Toppings | Fresh sliced strawberries, crushed pineapple, maraschino cherries, crushed Oreos, whipped cream

19 per person

## PRETZEL BAR

Bavarian, everything seasoned soft bites, salted sticks, yogurt covered, mini, cinnamon & sugar bites

Whole grain mustard, yellow mustard, warm cheese

17 per person

# À LA CARTE

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## SNACKS

- Assorted individual Greek yogurts | 5 each
- Seasonal whole fruit | 3.5 each
- Kashi granola bars | 5 each
- Clif and Kind power bars | 6 each
- Power bag | Mixed nuts, seeds and dried fruit | 6 each
- Tropical fruit and nut mix | 6 each
- Assorted candy bars | 5 each
- Kettle chips | Mesquite barbecue, salted and zesty jalapeño | 5 each
- Assorted Ice cream bars | 65 per dozen
- Deluxe mixed nuts | 55 per pound
- House-made Chex mix | Spice and regular | 50 per pound
- Sliced seasonal fruit and berries | 115 per platter
- Tri-color tortilla chips with fresh pico de gallo, guacamole and queso | 9 per person
- Crudité platter | Celery, carrots, cucumbers, tomato, olives, hummus, pimento cheese, buttermilk ranch | 120 per platter

## PASTRIES & SWEETS

- Cinnamon pecan coffee cake sliced *n* | 5 each
- Cinnamon rolls with sweet cream cheese icing | 5 each
- Croissants, muffins and Danishes | 50 per dozen
- Assorted bagels | trio of cream cheese spreads | 50 per dozen
- Gluten-friendly muffins, macarons and brownies *gf* | 50 per dozen
- House-made & fresh-baked cookies | Sugar, double chocolate chip, Reese's peanut butter and oatmeal raisin *n* | 52 per dozen
- House-made brownies and blondies | 52 per dozen
- Cupcakes | vanilla, chocolate and red velvet | 62 per dozen
- Chocolate covered strawberries | 56 per dozen





# BUFFETS

Buffet lunch prices are based on two hours of service and are served with iced tea and water stations.

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## OKC DELI BUFFET

### STARTERS

Arcadian baby greens | Heirloom tomatoes, fennel, radish, cucumbers, carrots with white balsamic vinaigrette *df gf vg*

Cavatappi pasta salad | Olives, cured tomatoes, red onions, cured artichokes, parmesan cheese and basil pesto vinaigrette *v*

Southern potato salad | Red bliss potatoes, green onions, sour cream *gf v*

### BUILD YOUR OWN SANDWICH

Assorted deli meats | Roast turkey, black forest ham and roast beef

Albacore tuna salad *gf*

Assorted breads | Sourdough, multigrain, brioche

### ACCOMPANIMENTS

Tillamook cheddar, provolone and smoked gouda

Butter lettuce, tomatoes, sliced red onion

Mayonnaise, Dijon, whole grain dijonaise

### DESSERTS

Lemon bars

Pecan bars *n*

48 per person

## TUSCAN

### STARTERS

Caprese salad | Tomatoes, buffalo mozzarella, fresh herbs, pesto vinaigrette *gf v*

Caesar salad | Romaine hearts, garlic croutons, parmesan cheese, Caesar dressing

### ENTRÉES

Chicken parmesan

Baked Campanelle and meatballs

Tri-colored cheese tortellini with pink sauce *v*

Creamy Shrimp Carbonara | Orecchiette, peas, pancetta, pearl onion with fontina cream

### ACCOMPANIMENTS

Lemon-scented broccolini with roasted peppers *df gf vg*

Rosemary focaccia

### DESSERTS

Traditional Italian chocolate chip cannoli

Citrus-infused Panna cotta shooter with mixed berry compote *gf*

Tiramisu

54 per person



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## AMERICAN GRILL

### STARTERS

Tossed mixed green salad | grape tomatoes, shredded carrots, chopped cucumbers, garlic croutons, Buttermilk dressing and apple cider dressing

Old fashioned potato salad *gf*

### ENTRÉES

Smash burgers with caramelized onions *df gf*

Jalapeño-cheddar bratwurst, brioche buns & pretzel buns

Hickory-smoked barbecue bone-in chicken *df gf*

### ACCOMPANIMENTS

White cheddar mac n cheese

Beer-battered onion rings

Lettuce, tomato, red onion, pickles, cheddar, Swiss, ketchup, mustard, mayonnaise

### DESSERTS

Streusel topped apple pie

Red velvet with cream cheese icing

50 per person

## THE GAYLORD

### STARTERS

Seven bean soup *df gf vg*

Spinach & arugula salad | Pecans, feta, red onion with shallot balsamic dressing

Chopped salad | Butter lettuce, blue cheese, applewood-smoked bacon, grape tomato, eggs, green onion and avocado-poblano buttermilk dressing

### ASSORTMENT OF WRAPS

Pork belly bahn mi wrap | Pickled vegetables, cilantro, chipotle mayo on flour tortilla

Blackened chicken caesar wrap | Romaine, shredded parmesan, roasted garlic Caesar dressing on a sun-dried tomato wrap

Vegan wrap | Ancient Grains, avocado, roasted vegetables on a spinach wrap *df vg*

### SIDES

Kettle chips *df gf vg*

Fresh seasonal fruit salad and cottage cheese *gf*

### DESSERTS

Citrus angel food cake with whipped cream & macerated berries

Chocolate toffee blondies & brownies

50 per person



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## SOUTH OF THE BORDER

### STARTERS

Chicken tortilla soup *gf*

Black bean and corn salad | Fire roasted corn, peppers, chiles, black beans and cilantro-lime vinaigrette *df gf v*

### ENTREES

House-made pork carnitas *df gf*

Carne asada | Grilled flank steak, peppers and onions *df gf*

Adobo-marinated chicken breast, peppers and onions *df gf*

### ACCOMPANIMENTS

Charro beans *df gf vg*

Arroz verde | Cilantro rice *df gf vg*

Warm tortillas *df vg*

Salsa verde, roja and pico de gallo, shredded cheese, sour cream, pickled jalapeños

### DESSERTS

Bavarian-filled churros

Tres leches with toasted coconut

Mexican wedding cookies *n*

50 per person



# PLATED

All plated lunches are served with your choice of salad, entrée and dessert. Iced tea service and fresh baked artisan rolls with butter.

Plated lunches require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

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## SALADS | CHOICE OF ONE THE CHOPPED

Romaine, frisée, smoked blue cheese, applewood-smoked bacon, tomatoes, cured artichokes, olives and roasted red peppers served with buttermilk dressing *gf*

### CAESAR

Romaine hearts, tomatoes, fresh parmesan cheese, toasted brioche served with creamy garlic dressing

### PETITE BABY GREENS

Heirloom tomatoes, English cucumbers, radish, carrots, feta cheese served with white balsamic vinaigrette *gf*

### GREEK

Mixed field greens, kalamata olives, English cucumbers, tomatoes, red onion, feta cheese served with lemon oregano vinaigrette *gf*

### ANCIENT GRAIN

Hydro bibb lettuce, fromage blanc, dried fruits, toasted seeds tossed with blood orange vinaigrette

## ENTRÉES | CHOICE OF ONE RED SNAPPER VERACRUZ

Peppers, onion, olives with green rice *df gf*  
50 per person

### CITRUS SALMON

Rosemary-infused whipped potatoes, asparagus and baby carrots with lemon beurre blanc  
52 per person

### BRAISED BEEF SHORT RIB

Ancient grain risotto, broccolini, black pepper jus  
52 per person

### SEARED PETIT BEEF TENDERLOIN

Roasted Potato Gratin, lemon-scented asparagus with red wine reduction *gf*  
54 per person

### CHICKEN CACCIATORE

Peppers, onions, mushrooms with creamy polenta  
48 per person

### CHICKEN PROVENCAL

Roasted brussels, carrots, rice grain medley and maple bacon jam  
48 per person

### CHEF'S SEASONAL VEGAN ENTRÉE SELECTION

48 per person



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## DESSERT | CHOICE OF ONE

### LEMON MERINGUE TART

Mixed berry compote

### PECAN PIE

Bourbon caramel

### NEW YORK CHEESECAKE

Seasonal topping

### SOUTHERN RED VELVET CAKE

Caramel cream cheese

### DEVIL'S FOOD CHOCOLATE LAYER CAKE

Raspberry purée

### TIRAMISU

Vanilla bean Chantilly cream





# BUFFETS

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## BACKYARD BARBEQUE STARTERS

Chopped Salad | Butter lettuce, blue cheese, grape tomato, eggs, green onion and avocado, poblano buttermilk dressing *gf*

Jalepeño caper coleslaw *gf*

## ENTRÉES

Chipotle herb-rubbed smoked brisket *df gf*

Post oak-smoked 8-way chicken with Dr Pepper glaze

St. Louis fire braised ribs

## ACCOMPANIMENTS

Creamy mac n cheese

Brown sugar baked beans *df gf vg*

Elote *gf*

Hatch chile and roasted corn bread

## DESSERTS

Banana pudding shooters

Fruit cobbler

Assorted cheesecake bars

78 per person

## EASTERN MEDITERRANEAN STARTERS

Antipasto salad | Arugula, marinated vegetables, assorted cured meats and artisan cheeses *gf*

Persian orzo salad | Baby kale, feta, red onion, cucumber, Kalamata, lemon vinaigrette

Classic tabouli | Bulgar wheat, parsley, tomatoes, lemon *df vg*

## ENTRÉES

Chicken tagine | Mediterranean spiced with preserved lemons *df gf*

Baked red snapper | San Marzano tomatoes, roasted garlic and olives *df gf*

Roasted lamb leg couscous | Saffron-roasted

## ACCOMPANIMENTS

Vegetable dolmas

Falafel balls *df gf vg*

Rosemary and lemon-roasted potatoes *df gf*

## DESSERTS

Orange & pistachio baklava *n*

Mango panna cotta *gf*

80 per person



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## SONORAN STARTERS

Pulled pork pozole | Radishes, cabbage and limes *df*

Harvest greens | Tomatoes, jicama, peppers, radish, coriander vinaigrette *df gf vg*

Cocktail de camarones | Shrimp, white cocktail sauce *gf*

## ENTRÉES

Achiote grilled chicken | Salsa fresca *df gf*

Mahi Veracruz | Tomatoes, capers, olives and peppers *df gf*

New Mexico red chile-spiced beef tenderloin | Roasted poblano chimichurri *df gf*

## ACCOMPANIMENTS

Charro beans *df gf*

Chorizo elote *gf*

## DESSERTS

Abuelita chocolate spiced tart

Dulce de leche flan *gf*

Tres leches with fresh berries

78 per person

## SOUTHERN COMFORT STARTERS

Cobb Salad | Romaine, applewood-smoked bacon, egg, tomatoes, bleu cheese, grilled chicken and buttermilk dressing *gf*

Marinated English cucumber and red onion salad *df gf vg*

## ENTRÉES

Southern fried chicken

Buffalo meatloaf | Pan gravy

Fried catfish | Lemons and tartar sauce

## ACCOMPANIMENTS

Red bliss mashed potatoes *df gf vg*

Fire-roasted corn succotash *df gf*

## DESSERTS

Caramel bourbon pecan bars *n*

Strawberry shortcake shooters

Warm chocolate chip bread pudding *n*

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## THE ITALIAN

### STARTERS

Panzanella | Grape tomato, cucumber, red onion, herbs

Marinated mushroom salad | Tomatoes, arugula, sliced red onion, prickly pear vinaigrette *df gf*

Minestrone soup *df*

### ENTRÉES

Chicken piccata | Lemon-caper sauce

Braised beef ravioli | Creamy wild mushrooms

Shrimp scampi *gf*

### ACCOMPANIMENTS

Broccolini, cured artichokes and oven-roasted tomatoes *df gf*

Creamy mascarpone polenta *gf*

Garlic twists

### DESSERTS

Crema pasticceria berry tart

Gianduja hazelnut mousse *n*

Italian cream cake *n*

80 per person



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## STARTERS | CHOICE OF ONE

### SOUPS

#### CUBAN BLACK BEAN

Fire-roasted corn and cilantro *df gf*

#### BUTTERNUT SQUASH

Chantilly and cinnamon-flavored marshmallows *gf*

#### LOBSTER BISQUE

Brandy, charred corn and cured tomato

#### GAZPACHO

Roasted garlic, tomatoes and olive oil

### SALADS

#### PETITE LEAVES

Heirloom tomatoes, English cucumbers, radish, carrots, goat cheese served with dill buttermilk OR apple cider vinaigrette *gf*

#### BABY GEM CAESAR

Parmesan cheese, black garlic dressing, heirloom tomatoes and brioche croutons

#### HEIRLOOM TOMATO

Cucumbers, radish, feta cheese crumble, pesto and lemon vinaigrette *gf*

#### ANCIENT GRAINS

Hydro bibb lettuce, fromage blanc, dried fruits, toasted pepitas and blood orange vinaigrette

#### BLT

Crisp Romaine, heirloom tomatoes, applewood-smoked bacon with buttermilk ranch dressing *gf*



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## ENTRÉE | CHOICE OF ONE

### POTATO-CRUSTED DILL SALMON

Root vegetables, red earth medley with dill beurre blanc

64 per person

### RED SNAPPER

Coriander rubbed with garlic mojo, charred asparagus and white bean succotash *gf*

64 per person

### BEEF SHORT RIB

Rosemary-garlic whipped potatoes, broccolini, roasted peppers and red wine demi-glace *gf*

70 per person

### BEEF TENDERLOIN

Crispy brussels sprouts, roasted fingerling potatoes and wild mushroom demi *df gf*

76 per person

### GRILLED STRIP LOIN

Wild mushroom risotto, grilled asparagus, roasted baby carrots with a roasted garlic wine sauce

78 per person

### AIRLINE CHICKEN BREAST

Potato gratin, roasted chimichurri cauliflower, cured tomatoes and Champagne butter sauce

66 per person

### HERB-GRILLED CHICKEN BREAST

Roasted garlic whipped potatoes, braised greens and charred tomato saffron sauce

63 per person

### BONE-IN PORK CHOP

Sweet potato purée, haricots vert and apple compote *gf*

66 per person

### CHEF'S SEASONAL VEGAN ENTRÉE SELECTION

60 per person



## PLATED

All plated dinners are served with your choice of starter, entrée and dessert, Stance regular and decaffeinated coffee, Numi hot tea service and fresh baked artisan rolls with butter.

Groups of less than 20 people will be charged a 20% surcharge per person.

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## DESSERT | CHOICE OF ONE

### KEY LIME PIE

Brûléed meringue

### TUXEDO MOUSSE BOMB

Layered chocolate mousse ganache with red berry compote gf

### OKLAHOMA SEASONAL BERRY SHORTCAKE

Vanilla bean anglaise and Chantilly cream

### NEW YORK CHEESECAKE

Seasonal berry compote

### GIANDUJA CHOCOLATE CAKE

Hazelnut crunch, Baileys Irish Cream-infused whipped cream, fresh berries n

### LEMON & BERRY CREAM CAKE

Seasonal berry compote, mascarpone cream

### BERRY MOUSSE





# RECEPTION

Hors d'oeuvres are required to be ordered in 25-piece increments.

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## HORS D'OEUVRES

### COLD APPETIZERS

Loaded deviled eggs with smoked paprika *df gf* | 7 per piece

Heirloom tomato, fresh mozzarella, cured artichoke, Kalamata olive skewer *gf* | 7 per piece

Fig and goat cheese on flatbread | 7 per piece

Red fish and shrimp ceviche shooters *df gf* | 8 per piece

Sweet corn crab salad, cornbread crumble and guajillo oil spoon *gf* | 8 per piece

Whipped goat cheese and candied fig tart | 7 per piece

### HOT APPETIZERS

Crab cake, remoulade sauce | 8 per piece

Vegetable samosa, cucumber raita sauce | 7 per piece

Mini Angus sliders, American cheese, dill pickle, ketchup, mustard | 8 per piece

Roasted tomato, basil and mascarpone arancini | 7 per piece

Candied apple pork belly skewer *gf* | 8 per piece

Applewood-smoked bacon-wrapped brisket with peach barbecue *gf* | 8 per piece

Mini beef wellington, horseradish sauce | 8 per piece



# RECEPTION

All displays are based on one hour of service. Displays require a minimum of 25 people.

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## DISPLAYS

### IMPORTED AND DOMESTIC CHEESE

Chef's selection of soft, semi-soft and hard cheeses, dried fruits, olives, jams, assorted nuts and crackers

20 per person

### ANTIPASTO BOARD

Vegetable antipasto, cured meats, baba ghanoush, hummus, pimento cheese and charred bread

20 per person

### THE CITY CHOP CHOP

Artisan greens, heirloom tomatoes, pickled red onions, aged cheddar, apple wood smoked bacon, chopped eggs, cucumbers, seeds, dried cranberries and apple cider vinaigrette

18 per person

### CHARCUTERIE BOARD

Cured sausage, smoked meats, local jams, pickled vegetables, grain mustard

22 per person

### CHILLED SUSHI, NIGIRI AND SASHIMI

California rolls, shrimp nigiri, sliced seared togarashi crusted tuna and vegetable rolls

Wakame seaweed salad, soy sauce, pickled ginger and wasabi

42 per person

### CHILLED SEAFOOD ON ICE

Seasonal crab claws, oysters, jumbo shrimp

Seafood salad

Mignonette, cocktail, lemons, tabasco, horseradish and drawn butter

market price

### POKE BOWLS

Sushi rice, tuna, salmon, mango, pickled cucumbers, siracha aioli and sesame seeds

18 per person





# RECEPTION

Pricing is based on a minimum of three stations unless added to a dinner buffet. Chef attendant required at 150 per chef per hour, with one chef per 75 people.

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## CARVING STATION

### WHOLE SMOKED TURKEY BREAST

Chile-spiked local honey and hatch chile corn bread

350

### SALMON WELLINGTON

Spinach and triple cream cheese herb-stuffed seared salmon wrapped in puff pastry, dill caper cream

395

### SEARED CARRIBEAN PORK LOIN

Jerk apple chutney *df gf*

225

### ROSEMARY & GARLIC ROASTED STRIPLOIN

Horseradish, horseradish cream, caramelized onion jus and artisan rolls

465

### CHIPOTLE HERB DE PROVENCE ENCRUSTED BEEF TENDERLOIN

Horseradish, horseradish cream, chimichurri and artisan rolls

450

## CARVING STATION ENHANCEMENTS

### CHARRED BROCCOLINI, ROASTED TOMATOES

5

### CRISPY BRUSSELS SPROUTS

5

### ROASTED ASPARAGUS AND BABY CARROTS

5

### ROASTED GARLIC MASHED POTATOES

7

### THREE CHEESE MAC N CHEESE

8

### HERB-ROASTED FINGERLING POTATOES WITH CARMELIZED ONIONS

7



# RECEPTION

Pricing is based on a minimum of three stations unless added to a dinner buffet. Chef attendant required at 150 per chef per hour, with one chef per 75 people.

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## CHEF ACTION STATIONS PASTA

Orecchiette with bolognaise

Cavatappi with smoked gouda cream, grilled chicken, peas, cremini mushrooms

Penne with San Marzano tomatoes, pepperoncini, basil and asiago

22 per person

## SHRIMP AND GRITS

Cheddar grits, blackened garlic shrimp, tri-colored peppers and tasso

24 per person

## BUILD YOUR OWN STATION

### STREET TACOS

Carnitas, chicken tinga, shrimp df,gf

Tomatoes, red onions, pico de gallo, queso fresco, lime crema, salsa roja, cilantro

Warm flour tortillas

24 per person

### FONDUE STATION | SELF SERVE

Hot fudge, donut holes, cookies, marshmallows, rice crispies, pretzels, strawberries and pineapples

22 per person



# RECEPTION

Pricing is based on a minimum of three stations unless added to a dinner buffet. Chef attendant required at 150 per chef per hour, with one chef per 75 people.

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## ACTION DESSERT STATIONS

### COOKIE MONSTER | ICE CREAM SANDWICH BAR

Cookies | Chocolate chip, snickerdoodle and oatmeal

Ice cream | vanilla, strawberry and chocolate

Toppings | Sprinkles, Oreo cookie crumbles, assorted dipping sauces

22 per person

### FRENCH CRÊPES MADE-TO-ORDER

Nutella, bananas, strawberries, sweet mascarpone, assorted garnishes, crème Chantilly, caramel sauce, chocolate sauce and lemon curd

22 per person

### LATE-NIGHT HAPPY MEAL COKE FLOAT

Coca-Cola and vanilla bean ice cream, whipped cream, Luxardo cherries, micro cheeseburgers and fries

22 per person



# RECEPTION

Late night bite displays are based on a service time of one hour. Displays require a minimum of 25 people.

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

## LATE NIGHT BITES

### ‘POP’ ON OVER

Popcorn shrimp, popcorn chicken, cheddar popcorn, butter popcorn, caramel popcorn

22 per person

### LOADED TOTS

Tater tots, applewood-smoked bacon, cheese, green onions, sour cream, pickled jalapeños *gf*

15 per person

### BONELESS WINGS

Choice of 2 flavors

Garlic parmesan, buffalo sauce, barbecue or Thai sweet chili

24 per person





# NON-ALCOHOLIC

Prices are subject to 24% service charge and 8.625% state sales tax. All menus and prices are subject to change

## À LA CARTE

Stance regular or decaffeinated coffee | 90 per gallon

Assorted Numi hot teas | 90 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 6 each

Classic black iced tea | 7 per

Assorted Soft Drinks | 6 each

Pure Life water | 5 each

Acqua Panna natural spring water | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 8 each

S.Pellegrino sparkling mineral water | 8 each

Naked fruit juice & smoothies | 7 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 per

Coconut water | 8 per

Enroot cold brew tea | 8 each

Red Bull | Energy Drink or Sugarfree | 8 per drink

Fruit-infused water | 55 per gallon

Assorted Kohana canned coffee drinks | 7 each

## BEVERAGE PACKAGE À LA CARTE

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

Full day (8 hours) | 32 per person

Half-day (4 hours) | 18 per person



# BAR MIXOLOGY

## BRANDS

### CRAFT

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardí

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

### CORDIALS

Liqueur | Disaronno, Grand Marnier, Frangelico, Baileys Irish Cream, Kahlúa Coffee, Prairie Wolf Coffee, Chambord, Cointreau

## BEERS

### DOMESTIC | CHOICE OF TWO

Budweiser, Bud Light, Coors Light, Michelob Ultra and Miller Lite

### IMPORT AND CRAFT | CHOICE OF THREE

Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Yuengling, Coop F5 IPA, Anthem OK Pilsner, Everything Rhymes with Orange, Rainbow Sherbet, Stonecloud-Lite, Neon Sunshine, Fancy Dance, 401K, Havana Affair

## HOST BAR

Craft brands | 15 per drink

Premium brands | 14 per drink

Call brands | 11 per drink

Domestic beer | 7 per drink

Imported beer | 8 per drink

House wine | 10 per drink

Soft drinks | 5 per drink

Cordials | 12 per drink

## CASH BAR

Craft brands | 16 per drink

Premium brands | 15 per drink

Call brands | 12 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

House wine | 12 per drink

Soft drinks | 5 per drink

Cordials | 14 per drink



# BAR MIXOLOGY

Hosted hourly bar packages are serviced with sodas, still and sparkling water, freshly squeezed juices and cocktail mixers. Bar packages are priced per person and include beverages served at the bar only. Bartenders are 150 per bartender for up to four hours, with one bartender per 75 people.

Prices are subject to 24% service charge and 8.625% state sales tax and a 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

## PACKAGES

### CRAFT

- One hour | 34 per person
- Two hours | 44 per person
- Three hours | 55 per person
- Four hours | 65 per person

### PREMIUM

- One hour | 30 per person
- Two hours | 40 per person
- Three hours | 50 per person
- Four hours | 60 per person

### CALL

- One hour | 25 per person
- Two hours | 35 per person
- Three hours | 45 per person
- Four hours | 55 per person

### BEER & WINE

- One hour | 22 per person
- Two hours | 32 per person
- Three hours | 40 per person
- Four hours | 50 per person

## OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade-inspired cocktails using craft, premium or call brands. Additional cost associated based on chosen product

## OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime  
10 per drink

### CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters  
10 per drink





## WINE RACK

### RED

Decoy by Duckhorn | Sonoma County, California | pinot noir | 66 per bottle

Hayes Ranch | California | merlot | 55 per bottle

Bulletin Place | merlot | 46 per bottle

Charles Smith Wines | Columbia Valley, Washington | syrah | 50 per bottle

Bulletin Place | cabernet sauvignon | 46 per bottle

Joel Gott | Washington | red blend | 48 per bottle

Decoy by Duckhorn | Sonoma County, California | merlot | 66 per bottle

Hayes Ranch | California | cabernet sauvignon | 55 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 66 per bottle

### WHITE AND BLUSH

Conundrum | California | white blend | 46 per bottle

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 66 per bottle

Hayes Ranch | California | rosé | 55 per bottle

Bulletin Place | Eastern Australia | chenin blanc | 46 per bottle

Bulletin Place | Eastern Australia | sauvignon blanc | 46 per bottle

Bulletin Place | Eastern Australia | chardonnay | 46 per bottle

Hayes Ranch | California | chardonnay | 55 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 66 per bottle

### SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 48 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 55 per bottle

Chandon | California, NV | rosé | 75 per bottle

Veuve Clicquot | France | brut | 145 per bottle





## DETAILS

### FOOD AND BEVERAGE POLICIES

We ask that menu selections and set-up arrangements be finalized at least four weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order prior to the event.

### GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The Hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The Hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

### DECORATIONS AND EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the City and County Fire Department. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti and helium balloons are strictly prohibited.

DETAILS | OMNI OKLAHOMA CITY HOTEL

### SHIPPING AND RECEIVING

If it is necessary to ship materials to the Hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any event and assume no liability for the condition of the contents of any package. The Patron is responsible to notify its attendees that the Hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

### PRICING AND BILLING

Food and beverage prices are subject to a 24% service charge and applicable sales tax. Tax exemption must meet the State of Oklahoma requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the Hotel's Finance Department at least four weeks prior to the event.

### SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Hotel by the client or guest. The Hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no "to go" boxes will be supplied for any meal functions.

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