



AT ONE KITCHEN COLLABORATE WE TAKE PRIDE IN CUSTOM CREATING OUR MENUS. AS OUR NAME STATES, WE PREFER TO COLLABORATE RATHER THAN CONFINE YOU TO A "COOKIE CUTTER" MEAL. YOU ARE UNIQUE AND YOUR MENU SHOULD BE A REFLECTION OF YOU. BELOW ARE SOME IDEAS OF WHAT WE OFFER, BUT WE INVITE YOU TO JOIN US IN CREATING YOUR OWN UNIQUE EXPERIENCE.

APPETIZERS:

- 1 Item - \$9 per person
- 2 Items - \$15 per person
- 3 Items - \$20 per person
- 4 Items - \$24 per person
- 5 Items - \$30 per person

Cost Includes Service.

Pre-Portioned Platters Available - \$150 each. Feeds 30 people

**Ask Us About Charcuterie Options!*

BUFFET and PLATED DINNERS:

- \$29 Buffet / \$65 Plated - 1 Protein Option
- \$38 Buffet / \$76 Plated - 2 Protein Option
- \$47 Buffet / \$87 Plated - 3 Protein Option
- \$55 Buffet / \$98 Plated - 4 Protein Option

All options include choice of 2 sides, OKC salad, and roll/bread option
Additional sides available for \$6 per person

FOOD BARS:

Taco Bars \$18 - \$25

- Choice of 2 Tacos per Bar
- Includes Rice and Beans

Flat Bread Bar \$25

- Choice of 2 Flat Breads per Bar
- Includes Choice of 1 Salad

Slider Bar \$25

- Choice of 2 Sliders per Bar
- Includes Choice of 1 Side

DESSERTS:

Options begin at \$3 per person.

Sky is the limit when it comes to Sweet treats!

This is where you can really get creative and enhance your overall event with themed desserts. We can create literally any sweet treat your heart desires!

Popular Dessert Options:

- Cookies/Bars
- Custom Cakes
- Fresh Fruit Palletas served from branded Popsicle Cart
- Interactive Dessert Stations





OUR TALENTED TEAM OF EXPERIENCED CHEFS ARE VERSED IN ALL COOKING STYLES AND CUISINES. BELOW IS A SAMPLING OF SOME OF OUR MOST POPULAR MENUS.

APPETIZER OPTIONS:

- Caprese Skewers
- Chicken/Steak/Vegetable Skewers
- Seasonal Homemade Focaccia
- Meatballs w/ Marinara
- Stuffed Mushrooms
- Bruschetta
- Vegetable Crudite with Ranch
- Beef Crostini
- Vegan Crostini with Housemade Mixed Berry Preserves
- Individual Esquites
- Mini Carnitas Tostadas
- Mango Coconut Ceviche
- Housemade Hummus

CHARCUTERIE MENU

OKC Charcuterie menus are thoughtfully curated using an assortment of the following ingredients:

- Fine cheeses
- Cured meats
- Nuts
- Dried fruit
- Fresh fruit and vegetables
- Pickles
- Olives
- Crackers
- Baguettes
- Gourmet Mustards
- Assorted Sauces & Spreads

Please note: OKC Charcuterie menus are based on seasonal availability. Customizable options include: gluten free, vegetarian, and vegan.

Serving Options/Costs:

- Grazing Table - \$20 per person
 - Cost includes set up of decorative and interactive table display
 - Cost includes compostable plates, napkins, and flatware

Attendant available for additional cost.

**OKC works with Client on pick up of platters, trays, and display decor, after the event.

- Individual Charcuterie Cups - \$10 per person
 - Includes: Compostable paper cup.
 - Clear cellophane wrapping available - \$2 per person.
- Individual Grazing Plates - \$12 per person
 - Includes: 4x4 inch compostable plate.
 - Item not covered/enclosed.
- Individual Mini Meals - \$14 per person
 - Includes 5x5 inch compostable box with lid.

Important Note:

Serving options may be limited based on Covid restrictions at time of event.





OUR TALENTED TEAM OF EXPERIENCED CHEFS ARE VERSED IN ALL COOKING STYLES AND CUISINES. BELOW IS A SAMPLING OF SOME OF OUR MOST POPULAR MENUS.

CLASSIC AMERICAN

Main Options:

Herb Roasted Chicken
Braised Beef
Roasted Pork
Roasted Turkey

Sides:

Rice Pilaf
Potatoes- Mashed, Roasted,
Roasted Vegetable Medley
Sauteed Green Beans
Roasted Sweet Potato

ITALIAN

Main Options:

Chicken Parmesan
Pasta Bar (Pasta Marinara, Bolognese, Alfredo)
Herb Roasted Pork
Tuscan Beef

Sides:

Primavera Veggies
Tuscan Mushrooms in Cream
Rosemary Fingerling Potatoes
Rissoto
Pasta Salad
Polenta
Italian Green Beans

FIESTA

Main Options:

Fajitas
Chile Colorado
Chile Verde
Carnitas

Sides:

Rice (Spanish Rice, Cilantro Lime Rice, Puebla Rice)
Beans (Black Beans, Pinto Beans)
Adobo Grilled Veggies
Three Amigos (Sour Cream, Pico De Gallo, Guacamole)
Roasted Corn Esquites
Grilled Onions and Peppers

Additional Cuisine Options

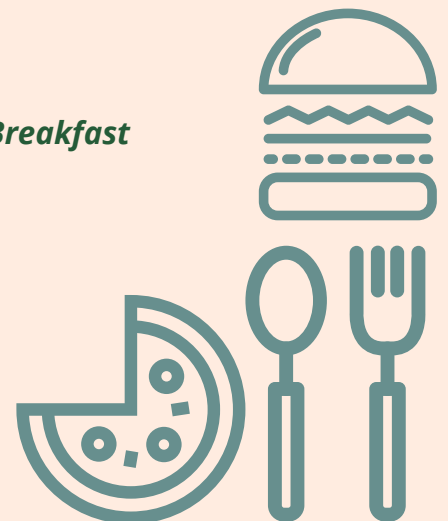
Feel free to suggest your own!

- Asian
- Indian
- Island
- Southern Comfort

We also serve Breakfast and Lunch- ask us about our Continental Breakfast Options and Gourmet Boxed Lunches!

Continental Breakfast starts at \$12 per person
Gourmet Boxed Lunch starts at \$18 per person.

Menu's are fully customizable.
A popular option for our Corporate crowd!





BAR SERVICES:
BARTENDER SERVICE FEE \$150 (UP TO 3 HOURS)
\$50 EACH ADDITIONAL HOUR
ALL BARS REQUIRE TWO (2) HOUR MINIMUM
ALL BARS INCLUDE \$1000 BEVERAGE MINIMUM

BAR/DRINK OPTIONS

Beer & Wine Bar

Includes: (3) House Red Wines and (3) House White Wines, Domestic and Imported Beer, Mineral Waters, and Soft Drinks

- \$14 per person 1st hour
- \$5 per person each additional hour
- No Host Bar: Beer/Wine \$7 each

Basic Bar

Includes: Well Vodka, Rum, Tequila, Whiskey, Red & White House Wines (3) each, Domestic and Imported Beer, Mineral Waters, Juices & Soft Drinks

- \$16 per person 1st hour
- \$7 per person each additional hour
- No Host Bar: Cocktails \$12 each and Beer/Wine \$7 each

Premium Bar

Includes: Premium Vodka, Rum, Tequila, Whiskey, Premium Red & White Wines (3) each, Craft, Domestic, and Imported Beer, Mineral Waters, and Soft Drinks

- \$19 per person 1st hour
- \$9 per person each additional hour
- No Host Bar: Cocktails \$14 each and Beer/Wine \$9 each

Youth Events: Non-Alcoholic Bar Service - \$7 per person

Bartender Service Fee \$150 (up to 3 hours. \$50 each additional hour)

- Age Appropriate Soft Drinks and Mocktails served in compostable plastic glassware with festive garnishes.
- Party Attendees are able to order from their own stand alone [non-alcoholic] bar.
- Signature Drinks available upon request.

Non-Alcoholic Drink Station - \$4 per person

Self-Serve Drink Decanters

- Iced Tea
- Lemonade
- Infused Water

Includes: Compostable Plasticware

Coffee Station - \$4 per person

Regular and Decaf Coffee

- Assorted Regular and Non-Dairy Creamers
- Sugar, Cinnamon
- Additional Accouterments Available Upon Request

Includes: Compostable Insulated Cups with Lids





**THE NITTY GRITTY-
PLEASE READ CAREFULLY.**

IMPORTANT INFORMATION

- All Buffets/Plated Meals are based on 1.5 hours of service.
- All menus are completely customizable. OKC welcomes your collaboration. If you would like to discuss additional options, please let us know!
- There is a \$50 fee for bringing in your own cake and a \$3 per person cutting fee.
- Rentals are not included in your event; though OKC is happy to share referrals to reputable companies that you may choose to work with.
- No outside food or drink are permitted for events catered by OKC.
- A signed contract and 50% Deposit Is Due Immediately To Reserve Catering.
- Final Payment Due 10 Days Before Event.
- Final Head Count Due 10 Days Before Event. You may increase your guest count up to 5 days before your event, but you can not decrease.
- In The Event Of Cancellation 25% of Deposit Is Nonrefundable.
- Tax, Delivery Fee, 20% Service Charge not included.
- Gratuity Not Included, But Always Appreciated. If you would like to tip the staff you may feel free to do so at your event, or you may add a specific amount to your final payment at which point the gratuity will be distributed to the staff accordingly.

We Appreciate Your Business!

Please contact us to discuss your custom event proposal.
We look forward to making your event memorable and delicious!

Crystal Johnson
Community Catering & Engagement Manager
One Kitchen Collaborative

(760) 672-5334
crystal@theokc.org
www.theOKC.org

