Leftover Food
In compliance with the Department of Health, food items must be properly chilled, stored, heated and served in a timely manner in order to maintain wholesomeness. Food that is not handled correctly could cause foodborne illness. Tulsa Tech Catering will allow clients to take leftover, individually portioned foods such as cookies, cakes, brownies, etc. that are purchased at a determined quantity. Any leftover temperature-regulated food will not be permitted outside the event for which they were purposed.
Join us weekdays inside our Campus Cafés for a variety of freshly made selections, including our Meal Deal for $4.75.

**Breakfast**

TRADITIONAL BUFFET (10 person minimum)
Breakfast Casserole with Egg, Sausage and Cheese with assorted Pastries and Fruit Juice or Scrambled Eggs, Bacon, Biscuits, Gravy and Fruit Juice $ 8.00
Add Yogurt Granola Parfait $ 9.25

Biscuit with Sausage Gravy $ 3.75
Pastries by the Dozen $18.00
Sausage/Egg or Bacon/Egg/Cheese on Croissant or Biscuit $ 4.00

**Lunch and Dinner**

**Entree Salads**

Classic Chef Salad $9.00
Fresh Mixed Greens and Spinach, assorted crisp Vegetables, Boiled Eggs, and Cheddar Cheese topped with your choice of protein: Chicken Tenders, Fajita Chicken, Baked Chicken, Deli-style Turkey or Ham. Served with Crackers and an assortment of Salad Dressings

Ranch Pasta Salad $9.00
Your choice of Deli-style Turkey or Ham with Broccoli Florets, Penne Pasta, Cheddar Cheese, Bacon and Tomatoes tossed in a Creamy Ranch Dressing. Served with Crackers

Tulsa Tech Chicken Salad $9.00
Fresh Mixed Greens and Spinach topped with Seasoned Baked Chicken, Feta Cheese, Toasted Walnuts, and Dried Cranberries. Served with Raspberry Vinaigrette Dressing and Crackers

**Boxed Lunches**

Sandwiches $8.00
Your choice of Ham, Turkey, Egg Salad or Chicken Salad with your choice of Swiss or American Cheese, Tomato and Lettuce, served on a Croissant or Wheat Berry Bread

Wraps $8.00
Your choice of a Taste of Summer Wrap (Deli Ham, Cream Cheese, Bacon, Spinach and Tomato) or Southwest Chicken Wrap (Fajita Chicken, Black Beans, Mozzarella Cheese, Lettuce and Tomato)

All Boxed Lunches are served with Chips and fresh baked Cookies. Make any Boxed Lunch a deluxe for $1 and add Pasta Salad, Black Bean and Corn Salad or Oklahoma Caviar. Assorted Boxed Lunches, limit 1 choice for every 5 boxes.
Buffets (10 person minimum)

Country Fried Steak or Chicken Fried Chicken $10.00
Tender Steak or Chicken Cutlet, lightly breaded and fried, accompanied by Mashed Potatoes and Gravy, Green Beans and a Hot Roll

Classic Meatloaf $10.00
Home-style Meatloaf seasoned to perfection, served with Mashed Potatoes and Gravy, Green Beans and a Hot Roll

Lasagna $10.00
Layers of Marinara, Beef, Three Cheeses and Pasta served with Italian Vegetables, Garden Salad, and Garlic Bread

Golden Pork Chop $10.00
Tender bone-in Chop with Mushroom Sauce, Roasted Baby Potatoes, Seasoned Vegetables, and a Hot Roll

Apricot Salsa Chicken $10.00
Boneless Chicken Breast in a sauce with mild heat and tangy apricots on a bed of Rice, Grilled Vegetable Medley, and a Hot Roll

Bacon Cheeseburger $6.50
Served with Potato Chips and all the Fixings

Chili Cheese Coneys $6.50
Two Coneys per person, built your way and served with Potato Chips

Chicken Tenders and Spicy Potato Wedges $6.00

Party Trays and Snacks

Medium Trays serve up to 15 People and Large Trays serve up to 25 People

Fresh Veggie Pinwheels Medium $20 Large $35
Assorted Vegetables with Ranch Dip Medium $30 Large $45
Cheddar, Swiss and Pepper Jack Cubes with Crackers Medium $48 Large $70
Fresh Fruit Bowl Medium $55 Large $85
Yogurt Granola Parfait Medium $40 Large $60
Chips and Salsa for 10 people $10.00
Chips and French Onion Dip for 10 people $10.00
Snack Mix with Pretzels for 10 people $10.00
### Sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies by the Dozen</td>
<td>$ 9.00 doz</td>
</tr>
<tr>
<td>Jumbo Chocolate Chip Cookie</td>
<td>$ 1.25</td>
</tr>
<tr>
<td>Dessert Bars and/or Pastries by the Dozen</td>
<td>$18.00 doz</td>
</tr>
<tr>
<td>Strawberry Cream Shortcake</td>
<td>$ 2.50</td>
</tr>
<tr>
<td>Chocolate Cake with Cream Cheese Frosting</td>
<td>$ 2.50</td>
</tr>
<tr>
<td>Home-style Apple Crisp</td>
<td>$ 2.50</td>
</tr>
</tbody>
</table>

### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Canned Carbonated Beverages</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$ 1.00</td>
</tr>
<tr>
<td>Coffee, Iced Tea or Lemonade, 30 servings</td>
<td>$25.00</td>
</tr>
</tbody>
</table>

### Table Linens

$12.00 each, Black or White

Catering prices are for events scheduled Monday through Friday from 7:30 a.m. to 5:00 p.m. Catered evening and weekend events require prior approval. Additional fees will be assessed.

Appropriate paper goods and condiments are provided with each order.

To ensure proper services, at least two weeks advance notice is requested. In the event you have to cancel, charges will result from items prepared or purchased for the event.

Any cancellation occurring less than 3 business days prior to the event will result in charges for 50% of the total catering order.

Any cancellation occurring less than 24 hours prior to the event will result in charges for 100% of the catering order.
Owasso Conference Center
Catering Menu

Contact Us:

Linda Gottschalk
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P 918.828.5058
F 918.828.5069

Susan Lynch
Director, Food Services & Event Planning
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P 918.828.5017
F 918.828.5069

Chef Brian Martin
Owasso Campus Only
brian.martin@tulsatech.edu
P 918.828.1494

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Campus Menu of the Day

Join us weekdays inside our Campus Cafés for a variety of freshly made selections, including our Meal Deal for $4.75.

BREFAST

TRADITIONAL BUFFET
Breakfast Casserole with Egg, Sausage, and Cheese with assorted Pastries and Fruit Juice or Scrambled Eggs, Bacon, Biscuits, Gravy and Fruit Juice
$8 per person; add Yogurt Granola Parfait, $9.25 per person, 10 person minimum

PANCAKE BAR
Assorted flavors of Fresh Made Pancakes, Syrup, Fruit Sauces, Chocolate Sauce, Caramel, Fresh Whipped Cream, and Fruit Juice
$8 per person*; add Bacon or Sausage, $10 per person, 10 person minimum

PASTRIES BY THE DOZEN
$18

BISCUIT WITH SAUSAGE GRAVY
$3.75 per person

SAUSAGE/EGG OR BACON/EGG/CHEESE ON CROISSANT OR BISCUIT
$4.00 per person

LUNCH OR DINNER

COUNTRY FRIED STEAK
Tender Steak Cutlet, Mashed Potatoes and Cream Gravy, Green Beans, and a Hot Roll
$10 per person

LASAGNA
Layers of Marinara, Beef and Three Cheeses, Garden Salad, and Garlic Bread
$10 per person

CHICKEN PARMESAN
Chicken Breast coated with grated Parmesan and Italian Breadcrumbs, Baked Ziti, Classic Marinara Sauce, Fresh Vegetable Medley, and French Bread
$10 per person
**Santa Fe Depot Smokehouse Signature Buffets**
$15 per person, 10 person minimum

PULLED PORK OR SLICED BRISKET  
Barbecue Beans, Corn on the Cob, Cole Slaw, and Sweet Potato Biscuits

SANTA MARIA TRI-TIP  
Tri-Tip cut Beef Steak, Rice Pilaf, Grilled Vegetables, Garden Salad, and Garlic Bruschetta

SMOKED BACON-WRAPPED CHICKEN  
Chicken Breast wrapped in Bacon and Smoked, Mashed Potatoes, Pan Gravy, fresh Vegetable Medley, and a Hot Roll

SMOKED MEATLOAF  
Mashed Red-Skinned Potatoes, Country Pan Gravy, Green Beans, and Sweet Potato Biscuits

AUTHENTIC HANDMADE ENCHILADAS  
Smoked Pork, Beef or Chicken, Refried Beans, Rice, Fire Roasted Salsa, and Tortilla Chips

**Santa Fe Depot Prime Buffets**
25 person minimum

CHORIZO AND QUESO FRESCO STUFFED PORK LOIN  
Spanish Rice, Grilled Vegetables, and Tapas Bruschetta  
$16 per person

GINGER AND HONEY-GLAZED SALMON  
Couscous, Baby Bok Choy, and French Bread  
Market Price

FILET MIGNON WITH DEMI-GLACE  
Horseradish Potato Croquettes, Sautéed Baby Spinach, and French Bread  
Market Price

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**Party Trays and Snacks**

Medium Trays serve up to 15 People and Large Trays serve up to 25 People

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<td>Yogurt Granola Parfait with Strawberries or Peaches</td>
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<td>Snack Mix with Pretzels for 10 people</td>
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Sweets

Cookies by the Dozen $9.00 dozen
Jumbo Chocolate Chip Cookie $1.25
Dessert Bars and/or Pastries by the Dozen $18.00 dozen
Triple Berry Cobbler $2.50
Salted Caramel Bread Pudding $2.50
Italian Cream Cake $2.50
Chocolate Cake with Mocha Frosting $2.50

Beverages

Canned Sodas $1.00
Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist
Bottled Water $1.00
Orange Juice $1.00
Coffee, Iced Tea, or Lemonade, 30 servings $25.00

Table Linens
$12 each, Black or White

Catering prices are for events scheduled Monday through Friday from 7:30 a.m. to 5:00 p.m. Catered evening and weekend events require prior approval. Additional fees will be assessed.

Menu pricing listed is based on self-serve buffet style and includes all appropriate disposable paper goods and condiments with each order. Upscale disposables, table service, china and glassware may be provided at additional costs. Please call for a quote.

To ensure proper services, at least two weeks’ advance notice is requested.

In the event you have to cancel, charges will result from items prepared or purchased for the event. Any cancellation occurring less than 3 business days prior to the event will result in charges for 50% of the total catering order. Any cancellation occurring less than 24 hours prior to the event will result in charges for 100% of the catering order.