



Catering Menu

Contact Us:

Linda Gottschalk

Coordinator, Food Services

linda.gottschalk@tulsaitech.edu

P 918.828.5058

F 918.828.5069

Susan Lynch

Director, Food Services & Event Planning

susan.lynch@tulsaitech.edu

P 918.828.5017

F 918.828.5069

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.

Campus Menu of the Day

Join us weekdays inside our Campus Cafés for a daily variety of fresh made selections



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 Tender Steak or Chicken Cutlet, lightly breaded and fried, accompanied by Mashed Potatoes and Gravy, Buttery Corn and a Hot Roll	\$10.00
Classic Meatloaf Wonderfully seasoned to perfection, served with Mashed Potatoes and Gravy, Seasoned Green Beans and a Hot Roll	\$10.00
Lasagna Layers of Marinara, Beef, Three Cheeses and Pasta served with Italian Vegetables, Garden Salad, and Garlic Bread	\$10.00
Golden Pork Chop Tender bone-in Chop with Mushroom Sauce, Roasted Baby Potatoes, Seasoned Vegetables, and a Hot Roll	\$10.00
Apricot Salsa Chicken Boneless Chicken Breast in a sauce with mild heat and tangy apricots on a bed of Rice, Grilled Vegetable Medley, and a Hot Roll	\$10.00
Bacon Cheeseburger Served with Potato Chips and all the Fixings	\$ 6.50
Chili Cheese Conneys Two Conneys per person, built your way and served with Potato Chips	\$ 6.50
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

Cookies by the Dozen	\$ 9.00 doz
Jumbo Chocolate Chip Cookie	\$ 1.25
Dessert Bars and/or Pastries by the Dozen	\$18.00 doz
Strawberry Cream Shortcake	\$ 2.50
Chocolate Cake with Cream Cheese Frosting	\$ 2.50
Home-style Apple Crisp	\$ 2.50



Beverages

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

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

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Coordinator, Food Services

linda.gottschalk@tulsaitech.edu

P 918.828.5058

F 918.828.5069

Susan Lynch

Director, Food Services & Event Planning

susan.lynch@tulsaitech.edu

P 918.828.5017

F 918.828.5069

Owasso Campus Only

Executive Chef Efren Gonzalez

Efren.gonzalez@tulsaitech.edu

P 918.828.1494

Leftover Food

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Santa Fe Depot Buffets

BREAKFAST

TRADITIONAL

Breakfast Casserole with Egg, Sausage and Cheese, 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*

CONTINENTAL BREAKFAST

Assorted House Made Pastries, Coffee and Fruit Juices
\$4 per person

PANCAKE BUFFET

Assorted flavors of Fresh Made Pancakes, Syrup, Fresh Fruit Sauces, Chocolate Sauce,
Caramel, and Fresh Whipped Cream
\$8 per person Add Bacon or Sausage \$10 per person*

PASTRIES BY THE DOZEN

\$18

Biscuit with Sausage Gravy
\$3.75 per person

Sausage and Egg or Bacon, Egg and Cheese on Croissant or Biscuit
\$4.00 per person

LUNCH OR DINNER

COUNTRY FRIED STEAK

Tender Steak Cutlet, lightly breaded and fried, accompanied by Mashed Potatoes and Cream
Gravy, Green Beans, and Hot Roll
\$10 per person*

LASAGNA

Layers of Marinara, Beef, Three Cheeses and Pasta served with Garden Salad, and Garlic
Bread
\$10 per person*

CHICKEN PARMESAN

Chicken Breast coated with grated Parmesan and Italian Breadcrumbs, baked with Ziti and our
classic Marinara Sauce, served with a fresh Vegetable Medley, and French Bread
\$10 per person*

Santa Fe Depot Smokehouse Signature Buffets

Pulled Pork or Sliced Brisket, Barbecue Beans, Corn on the Cob, Cole Slaw, and Sweet Potato
Biscuits
\$15 per person*

Santa Maria Tri-Tip, Rice Pilaf, Grilled Vegetables, Garden Salad, Parsley and Garlic
Bruschetta
\$15 per person*

Santa Fe Depot Smokehouse Signature Buffets (Continued)

Smoked Bacon-Wrapped Chicken

Savory Chicken Breast wrapped in Bacon and smoked; accompanied by Mashed Potatoes, Pan Gravy, fresh Vegetable Medley, and Hot Roll

\$15 per person*

Smoked Meatloaf, Mashed Red-Skinned Potatoes, Country Pan Gravy, Green Beans, and Sweet Potato Biscuits

\$15 per person*

Authentic Handmade Enchiladas, Smoked Pork, Beef or Chicken, Refried Beans, Rice, Fire Roasted Salsa, and Tortilla Chips

\$15 per person*

**10 person minimum*

Santa Fe Depot Prime Buffets

Chorizo and Queso Fresco Stuffed Pork Loin, Spanish Rice, Grilled Vegetables, and Tapas Bruschetta

\$16 per person, 25 person minimum

Ginger and Honey-Glazed Salmon, Couscous, Baby Bok Choy, and French Bread

Market Price, 25 person minimum

Filet Mignon with Demi-Glace, Horseradish Potato Croquettes, Baby Spinach, and French Bread

Market Price, 25 person minimum



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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
Tortilla Chips and Salsa for 10 people		\$10.00
Potato Chips and French Onion Dip for 10 people		\$10.00
Snack Mix with Pretzels for 10 people		\$10.00

Sweets

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



Beverages

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

Table Linens

\$12 each, Black or White
Other colors available and priced upon request

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. Table service, china and glassware are provided at additional costs.

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

If a cancellation occurs, 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.