OKLAHOMA STATE PARKS CATERING MENU



LAKE MURRAY
LODGE

Lake Murray State Park Ardmore, Oklahoma







LAKE MURRAY STATE PARK

Ardmore, OK

Thank you for choosing Oklahoma State Parks for your event. We are pleased to present our newest banquet and catering menus for your review. The selections can be customized to suit your group.

We would be more than happy to provide a special menu for those that are vegetarian or have dietary restrictions. Our catering and foodservice team looks forward to making your next event memorable and unique.

Here are a few items to keep in mind during your event planning.

Guarantee:

In order to give your group the best possible service and quality and ensure product availability, we require seven days advance notice to guarantee counts for all food and beverage functions. If our catering manager does not receive a guarantee, we will consider the estimate your guarantee. Your billing will be based upon your estimate or actual attendance, whichever is higher.

Minimums and Maximums:

A minimum of 20 people is required for most buffet meals. Maximum numbers may also apply. No changes may be made without prior approval and written confirmation. All applicable taxes and an 18% service charge will be added to your bill.

Children 10 years of age and under are 1/2 price. 3 and under eat at no charge.



<u>beverages</u>

Freshly Brewed Coffee	\$14 / Gallor
Iced Tea – Regular and Sweet	\$14 / Gallor
Assorted Regular and Diet Soft Drinks	
Fruit Punch or Lemonade	
Sherbet Punch	\$14 / Gallor
Whole and Skim Milk	\$10 / 1/2 Gallor
Bottled Water	
Juice	\$10 / 1/2 Gallor

banquet hors d'oeuvres

Priced per 25 Pieces unless otherwise noted

Beer Battered Mushrooms	\$22
Seasonal Vegetable Platter	\$35
Assorted Cheese and Cracker Tray	MKT
Fresh Fruit Tray with Yogurt Dip	MKT
Boneless Buffalo Style Chicken Wings	
Mini Pork/Vegetable Egg Roll	
"Okie Smokies" wrapped in pastry with BBQ Sauce	\$49
Breaded Chicken Tenderloins	\$35
Jumbo Shrimp with Cocktail Sauce	MKT
Mini Chicken Tacos	\$30
Sliders (dozen-choose one beef, chicken, or pulled pork or assorted)	\$30
Meatballs served in choice of sauce	

dipping sauces

Priced per 8 ounce portion

blue cheese	\$9	mustard	.\$2
honey mustard	\$4	salsa	.\$3
ranch	\$5	queso	.\$8
dill	\$5	marinara	.\$3
sweet chili	\$3	sour cream	.\$3
yogurt dip	\$6	guacamole	.\$3

ala carte - trom the pantry	
Whole Fresh Fruit	MKT / Dozen
Individual Yogurts with Granola Topping	
Fruit Kabobs	
Seasonal Cut Fresh Fruit	
Premium Roasted Mixed Nuts	· ·
Dry Snack Assortment or Chips	\$13 / Pound
Individually Wrapped Granola Bars or Candy Bars	
Popcorn-Seasoned 8 oz. Bags	\$12 / Dozen
from the bakery Priced per dozen	
Gourmet Muffins or Danish	\$42
Bagels	\$32
Freshly Baked Cookies	\$12
Gourmet Selection of Fresh Baked Cookies	\$20
Warm Cinnamon Rolls	\$34
Fudge Brownies	\$24
Rice Krispy Treats	\$24

themed breaks:

Priced per person

"Movie Night"	\$7
Popcorn, canned soda and boxed or packaged candy.	
"Healthy n' Hearty"	\$8
Assorted fruit, muffins, juice, coffee and iced tea.	
"Cookies Galore!"	\$8
A variety of fresh from the oven warm cookies, cold milk, and choice of coffee or hot chocolate.	
"Mexican Fiesta"	\$8
Chips and salsa with fresh queso, black beans, onions, chopped cilantro. Served with iced tea.	
"Mexican Fiesta" with guacamole	\$10
"Chocolate Overload"	
Fudge brownies, chocolate chip cookies and chocolate covered strawberries. Served with	
iced tea or fruit punch.	



breakfast (minimum 20 persons)

Trail Blazer Breakfast Bar - \$8.95

Includes seasonal cut fruit, a display of muffins, danish, or bagels w/ cream cheese (choice of two), your choice of cereal or oatmeal with butter and preserves. Served with coffee.

A Country Getaway Breakfast Buffet - \$10.95

Includes seasonal cut fruit, scrambled eggs with cheddar jack cheese, breakfast potatoes, biscuits and peppered gravy, smoked bacon and country sausage. Served with juice and coffee.

Add Pancakes or French Toast for an additional \$2.00 Plated breakfasts available upon request

<u>lunch – cold plated selections</u>

Plated lunches include chips, iced tea, water, and coffee upon request.

Priced per person

Main St. Deli Plate - \$11.95

Choice of sliced ham, turkey or roast beef with cheddar or Swiss cheese piled high and served on thick sourdough or hearty wheat berry bread with lettuce, sliced tomato and dill pickle spear.

Country Chicken Salad Croissant - \$10.95

Cold smoked chicken salad with pecans and cranberries is the perfect match for a large buttery croissant with crisp green lettuce and fresh tomato slices.

Herb Chicken Wrap - \$10.95

Grilled chicken, mozzarella cheese, grilled onions, peppers, & herb spread wrapped in a garlic and herb tortilla.

Executive Chef Salad - \$10.95

Classical salad with diced ham, turkey, cheddar cheese, bacon, egg, and tomato served over our house greens with your choice of dressing.

<u>lunch – hot plated selections</u>

All plated lunches include iced tea, water, and hot rolls or garlic bread. Add a salad for \$3. Substitute Baked Potato for \$2. Priced per person.

Chicken Parmesan - \$12.95

Breaded chicken breast covered with marinara sauce and melted mozzarella cheese served with farfalle pasta and seasonal vegetables.

Chicken Fried Steak - \$13.95

A regional favorite served with traditional accompaniment of mashed potatoes, peppered gravy and seasonal vegetables.

Sliced BBQ Beef Brisket or Pulled Pork - \$14.95

Served up "Oklahoma Style" with baked beans and coleslaw. Traditional accompaniments of sliced onion, sweet pickles and Texas toast.

Vegetable Lasagna - \$12.95

Traditional lasagna made with Alfredo sauce, cheese and spinach.

Hot Roast Beef Sandwich - \$12.95

Open faced sandwich served with mashed potatoes, gravy, and chef's choice of vegetable.

Dessert available for additional charge

cold buffet lunches

Power Boxed Lunch - \$12.95 per person

Choice of either turkey, ham or roast beef with lettuce, tomato and cheese on the side served with a bag of chips, pickle spear, piece of whole fruit and a cookie.

Executive's Delicatessen Buffet- \$14.95 per person

Served with our soup of the day.

A bountiful display of turkey breast, sliced roast beef and shaved ham with assorted breads and rolls served with American and Swiss cheeses accompanied by an assortment of condiments including lettuce, tomato, sweet onions, kosher dill pickles, mustard, mayonnaise, and horseradish cream sauce, southern style gourmet potato salad. Includes fresh baked cookies and iced tea or coffee.

hot buffet service

(Minimum: 20 Persons) priced per person

Red Rock Buffet - 1 Entree, 3 Sides, 1 Salad	\$16.95
Red Bud Buffet - 2 Entrees, 3 Sides, 1 Salad	\$19.95
River Trails Buffet - 3 Entrees, 3 Sides, 1 Salad	\$22.95
All buffets include iced tea, water and coffee upon request along with hot rolls, garlic bread or hush puppies.	
Vegetarian selections available upon request.	

Entrees

Roast Pork Loin with Apple-Onion Gravy

Southern Fried Chicken

Herb Roasted Chicken

Baked Glazed Ham

Chicken Fried Steak

Beef Tips with Mushroom Sauce

Roast Beef with Au Jus

Sliced BBQ Brisket

Beef Lasagna

Southern Fried Catfish

Smoked Link Sausage

Smoked Turkey Breast

Meatloaf

Sides

Mashed Potatoes

Mixed Garden Vegetables

Baked Beans

Buttery Corn

Sweet Glazed Baby Carrots

Seasoned Green Beans

Steamed Broccoli

Corn-on-the-Cob

Fried Okra

Wild Rice Medley

Roasted Garlic Red Potatoes

Premiere Sides add \$2 per person

Twice Baked Potatoes

Black-Eyed-Peas

Mac-n-Cheese

Au Gratin Potatoes

Rice Pilaf

Squash Medley

Green Bean Casserole

Seasonal Salads

Spring Mix Greens or with Garden Salad with Choice of (2) Dressings. Ranch, Italian, French, Vinaigrette or Blue Cheese Southern Style Potato Salad Caesar Salad Cole Slaw

plated dinners

. Add a dinner salad for \$3. Substitute Baked Potato for \$2. Priced per person.

Chef's choice of seasonal vegetables, hot rolls or garlic bread, iced tea, water & coffee upon request.

Chicken Fried Steak - \$16.95

An Oklahoma classic, served with mashed potatoes and creamy white gravy.

Filet Mignon 6 oz. - \$29.95

Hand cut from the finest tenderloin and served with choice of baked or mashed potatoes.

10 oz. Tenderized Ribeye - \$24.95

USDA Choice beef that is char-grilled and served with choice of baked or mashed potatoes.

Roasted Prime Rib with Au Jus - \$39.95

A classic for any party, this USDA Choice Prime Rib comes with a baked potato and creamy horseradish sauce.

Herb Baked or Lemon Thyme Chicken Breast - \$16.95

Seasoned chicken breast served with choice of baked, mashed or twice baked potatoes.

Roasted Loin of Pork with Apple Onion Gravy - \$18.95

Slices of slow-roasted pork loin served with mashed potatoes.

Sliced BBQ Brisket or Pulled Pork - \$18.95

Served with baked beans and coleslaw, traditional accompaniments of sliced onion, sweet pickles and Texas Toast.

Beef Lasagna - \$14.95

Hearty meat lasagna.

Catfish Dinner - \$16.95

Blackened, baked or fried. Hushpuppies, choice of potato, slaw and tartar sauce.

Chicken or Beef & Vegetable Kabob - \$18.95

Two kabobs with mixture of tender beef or chicken and vegetables served with wild rice medley.

Dessert available for additional charge

<u>desserts</u>

Create a memorable ending to your event with a luscious dessert.

Priced per person. \$4

Chocolate Layered Cake
Warm Fruit Cobblers
Pecan Pie w/Caramel Sauce
Assorted Cheesecake
White Sheet Cake
Chocolate Sheet Cake
Carrot Cake

Premiere Desserts Available at Additional MKT price.



Themed Buffets

Includes Iced Tea, Lemonade, Water & Coffee upon request

Burgers, Dogs & Brats - \$14.95 per person

A Classic Park Style Fare! Hamburger, Hot Dogs or Brats, Baked Beans, Potato Salad, Chips and Cookies

Vegetarian burgers available upon request

Bar-B-Q - \$21.95 per person

An Oklahoma Classic! Sliced BBQ Beef Brisket or Pulled Pork, Potato Salad, Corn-on-the-Cob, Baked Beans, Coleslaw and Hot Rolls

Pizza Party Buffet - \$15.95 per person

Salad Bar Garlic Bread

Choice of a one topping pizza, cheese, pepperoni or sausage.

Taco Bar Buffet - \$14.95 per person

Taco salad bar, chips, salsa, seasoned beef and chicken, choice of flour or corn tortillas.
Guacamole additional \$2.00 per person.
Rice and Beans additional \$2.00 per person.
Sour Cream additional \$2.00 per person.

Loaded Baked Potato Bar- \$13.95 per person

Garden salad with two house dressings, steaming hot Idaho baked potato, diced ham, steamed broccoli, cheese sauce, bacon, butter, sour cream and chili, double fudge brownies.



alcoholic beverage service

We are pleased to offer alcoholic beverage service at our properties holding liquor licenses. The rules for serving liquor in Oklahoma are complex. The following details will assist you in planning your event.

Lodge facility must provide and serve all liquor. The group sales coordinator will outline for you restricted areas where alcohol cannot be served at the facility. Only liquor purchased from and served by our licensed employees is allowed in this area.

Charges- A set up fee of \$25 is required on all bars. Set up includes use of bar, beverage mixers, garnishes, and sodas. A bartender charge of \$20 for the first hour and \$10 for additional hours is added to the total bill unless beverage revenue exceeds \$100 per hour.

Host Bar – A beverage count will be kept of the number of drinks served and the organization or group pays for the consumed drinks at the end of the function. A bartender can normally serve up to one hundred people at a hosted bar. An 18% gratuity will be added to the total bill of all hosted bars.

Cash Bar-Individuals pay for the drinks served. Bartenders will be permitted to have a tip jar. A cashier will be required for parties over 50 at a charge of \$15 per hour.

Gratuities – A banquet service charge of 18% will be added to all hosted bars. For cash bars, bartenders are permitted to have a tip jar. All tips and gratuities are distributed to all employees involved in serving the function or event.

Age Limit – Valid ID required. No one under the age of 21 may be in the serving (bar) area. Bartenders are subject to fines up to \$5,000, imprisonment and loss of license and job for serving any person under 21 or anyone perceived by bartender to be intoxicated.

Our food and beverage staff will provide you a complete listing of house and premium brands of spirits, wine and beer available for your event.