

catering menu

2024



OKC
Fairgrounds



chef, contacts, contents

chef

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breakfast, pastry , & refreshments

standard, continental, brunch & more

morning selections

good morning

assorted danishes, muffins,
bagels with accompaniments,
coffee & water 10

continental

seasonal fruit tray, danishes,
muffins, orange juice, coffee & water 13

homestyle

scrambled eggs, homestyle
potatoes, biscuits, gravy,
orange juice, coffee & water 14

all american

scrambled eggs, homestyle
potatoes, bacon, sausage,
orange juice, coffee & water 15

ranch hand

6oz charbroiled ribeye steak,
scrambled eggs, homestyle
potatoes, biscuits, gravy,
orange juice, coffee & water 24

pastry

giant cinnamon rolls 30

gourmet danishes 40

gourmet muffins 40

bagels & cream cheese 30

price per dozen

refreshments

regular Community Coffee® 19

decaf Community Coffee® 19

iced tea 15

hot tea (individual flavors) 22

hot chocolate 19

orange juice 22

lemonade 10

Pepsi® products** 3

Aquafina®** 3

price per gallon
**per item

Prices are subject to a minimum 22% F&B service fee
8.625% applicable sales tax
All listed menu items subject to availability



lunch on the go

sandwiches, wraps, salads & more

sandwiches

turkey & provolone

with lettuce on multigrain 15

ham & swiss

with lettuce on sliced brioche 15

chicken salad

with lettuce on sourdough 16

american sub

layers of roast beef, genoa
salami, turkey, swiss cheese,
lettuce & tomato on a sliced
hoagie 17

club

layers of turkey, ham,
american cheese, bacon,
lettuce & tomato on a sliced
hoagie 17

southwest chicken

grilled chicken breast,
shredded cheese, fire roasted
corn, bell peppers, onions, 16
tomatoes, black beans,
lettuce & chipotle aoli

chicken caesar

grilled chicken, chopped
romaine, parmesan, & caesar 16
dressing

wraps

garden

fresh greens, cucumber,
tomato, carrot & broccoli 7
paired with ranch or italian
dressing

caesar

chopped romaine, parmesan
cheese, seasoned crouton, 9
paired with caesar dressing

cobb

fresh greens, grilled chicken,
egg, tomato, cheese, black 12
bean & corn relish, bacon
paired with chipotle ranch

chicken caesar

grilled chicken, chopped
romaine, parmesan cheese,
seasoned crouton, paired with
caesar dressing

lunches to go

our freshly made, to - go, boxed lunches
are served with a side of fruit, potato
chips, individually wrapped pastry,
plastic cutlery, napkin & condiments

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chef's table

buffets, stations, plated dinners & more

buffets

champion's bbq

in-house smoked pulled pork,
chopped brisket, baked
beans, buttered corn, potato
salad, corn bread, hot
cobbler or crisp, iced tea &
water 30

south of the border

beef & chicken fajitas, refried
beans, mexican rice, sour
cream, pico de gallo,
guacamole, flour & corn
tortillas, chips, salsa, churros
or chef's choices dessert,
iced tea & water 26

tailgater

black angus beef burgers,
hot dogs, baked beans,
potato salad, cole slaw,
buttered corn on the cob,
gourmet cookies, iced tea &
water 26

downhome

pork chops, fried chicken,
smashed or roasted
potatoes, gravy, buttered
corn or collard greens, rolls,
apple pie, cherry pie, iced tea
& water 27

buffets cont'd

little italy

four cheese beef lasagna,
fettuccini, penne, alfredo,
marinara, caesar salad, two
dressings, seasonal
vegetables, garlic breadsticks,
assorted cheesecake, iced tea,
& water 27

steakhouse

chef carved grilled beef
tenderloin, loaded mashed
potatoes, mac & cheese,
seasonal vegetables, garden
salad, two dressings, fruit
cobbler, vanilla ice cream, iced
tea, & water 50

action stations

champions bbq brisket	12
smoked pork tenderloin	6
cilantro lime pork tenderloin	7
bourbon street pork tenderloin	9
spice rubbed new york strip	20
bourbon street new york strip	24
spice rubbed beef tenderloin	25
bourbon street beef tenderloin	29
build your own pasta	12

75 fee per station
1 attendant per 50 people



chef's table

buffets, stations, plated dinners & more

plated

pork carnitas

shredded latin spiced pork,
flour tortillas, cilantro, onion,
salsa, refried beans, &
mexican rice 13

pork chile verde

pork stew, jalapeños, onion,
green chile sauce, sour cream,
cheeses, & cilantro lime rice 15

mongolian beef

sweet & savory beef with stir
fried vegetables, paired with
steamed rice & egg roll 16

fajitas

served with refried beans, mexican rice, &
traditional condiments

grilled chicken 17

grilled beef 22

hawaiian chicken

seasoned chicken, pineapple
rice, macaroni salad, paired
with house salad & rolls 18

pot roast

classic roasted beef, root
vegetables, potatoes, paired
with house salad & rolls 18

smoked pork tenderloin

smoked pork tenderloin,
smashed red potatoes,
seasonal vegetables, paired
with house salad & rolls 20

mesquite ribs

overnight smoked pork baby
back ribs, roasted potatoes,
seasonal vegetables, coleslaw,
& cornbread 20

chicken parmesan

chicken breast, marinara,
parmesan on a bed of penne
pasta, seasonal vegetables,
caesar salad & garlic bread 22

bayou chicken

cajun spiced chicken, dirty rice,
seasonal vegetables, house
salad & rolls 22

cilantro lime pork tenderloin

seasoned pork tenderloin, rice
pilaf, seasonal vegetables,
house salad & rolls 23

margarita chicken

citrus chicken, rice pilaf, black
beans, house salad & rolls 24

little havana

cuban spiced chicken, black
beans, white rice, seasonal
vegetables, house salad & rolls 24



chef's table

buffets, stations, plated dinners & more

plated

pork chops

middle eastern spiced chops,
saffron rice, seasonal
vegetables, house salad & rolls 24

pork schnitzel

fried tenderloin, buttered pasta,
hunter's sauce, seasonal
vegetables, house salad & rolls 25

bourbon street pork

spiced tenderloin, smashed red
potatoes, seasonal vegetables,
house salad & rolls 25

alfredo chicken

grilled breast, alfredo sauce,
bacon, artichoke, tomatoes,
cheese, rice pilaf, seasonal
vegetables, house salad & garlic
breadsticks. 26

fried chicken

fried chicken, smashed red
potatoes, gravy, seasonal
vegetables, house salad & rolls 26

bbq beef tips

smothered beef, steamed rice,
seasonal vegetables, house
salad & rolls. 26

bombay chicken

indian spiced grilled chicken,
coconut rice, seasonal
vegetables, house salad & rolls 27

corned beef

roasted beef, parmesan & herb
roasted potatoes, seasonal
vegetables, house salad & rolls 28

bourbon street beef

spiced tenderloin, smashed red
potatoes, seasonal vegetables,
house salad & rolls 42

beef au poivre

grilled tenderloin, creamy
pepper sauce, garlic mashed
potatoes, seasonal vegetables,
house salad & rolls 48



sweet

desserts, cakes, pies & more

dessert

chocolate chip bread pudding	
paired with vanilla sauce, serves 25	50*
strawberry shortcake	
pound cake, fresh strawberries, whipped cream	MP*
fruit cobblers	
apple, cherry, blueberry, or peach, serves 25	65*
chocolate dipped strawberries	
ripe berries, coated in chocolate	MP*
ice cream	
french vanilla	MP*
sundae bar	
french vanilla ice cream, strawberries, chocolate sauce, caramel sauce, nuts, maraschino cherries, marshmallows, cookie crumbles, candy pieces	5
pie	
caramel apple nut, cherry, chocolate cream, or lemon meringue	5
grasshopper pie	
chocolate mint cream pie	6
kentucky bourbon pecan pie	
caramel pecans, kentucky bourbon filling, butter short crust	7
assorted cookies	12
blue ribbon chocolate chip	55
bonanza brownies	24
mini dessert tray***	32*

cookies, brownies, & mini desserts price per dozen
***minimum order of six

cake

black forest cake	
chocolate cake, cherries, cherry filling, cream cheese icing, garnished with chocolate	4
ultimate chocolate	
chocolate butter cake, chocolate mousse, chocolate ganache	6
italian cream cake	
yellow cake, italian lemon cream, vanilla cake crumbs, confectioner's sugar	6
carrot cake	
shredded carrot, pecan pieces, crushed pineapple, cream cheese icing, chopped pecans	9

cheesecake

cheesecake	
vanilla, raspberry swirl, tuxedo, chocolate chip	4
strawberry symphony	
new york style cheesecake, strawberries, graham cracker crust	4
turtle	
fudge, caramel sauce, chopped pecans, graham cracker crust	4

Prices are per person, 8 person minimum on pies & 10 person minimum on cake

*prices are per item

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hors d'oeuvres

hot, cold & more

cold

domestic selection

domestic cheese assortment, crackers,
fruit to garnish 3

mini bun sandwiches

roast beef, ham & turkey, lettuce, mayo 3

mini caprese

mozzarella, basil, ripe tomato, finished
with balsamic 3

import & domestic selection

import & domestic cheese assortment,
crackers, fruit to garnish 4

seasonal fruit tray

fresh selection of seasonal produce 5

hummus selection

variety of flavors, vegetable crudité,
toasted pita points 5

olive & cheese ring

marinated olives, cream cheese, white
cheddar, toasted baguette 5

charcuterie board

imported & domestic artisan cheeses,
charcuterie, seasoned nuts, dried fruit,
condiments, crackers & sweets 7

shrimp cocktail

colossal shrimp, spicy cocktail sauce,
lemon wedges MP

hot

meatball

bbq or marinara 3

southwest egg roll

smoked chicken, black beans, pepper
jack, red pepper, spinach, avocado
ranch to pair 3.5

bbq rib tips

pork rib tips & savory sauce 4

edamame potsticker

soybean dumpling, cabbage, corn &
mushroom 4

bbq pulled pork slider

smoked pork, sliced red onion, sweet
pickle, served on a roll 5

chicken tender

paired with bbq, ranch & honey
mustard sauces 5

spinach & artichoke dip

served with spicy pita points 5

mashed potato bar

served with sour cream, butter, bacon,
cheddar cheese, chives, white or
brown gravy 5

angus beef slider

lettuce, tomato, pickle, condiments 5

party poppers

jalapeños, cream cheese, bacon 5

brie en croute

brie, pecan caramel glaze, puff pastry,
paired with crackers 6

nacho bar

ground beef, queso, shredded lettuce,
pico de gallo, salsa, olives, refried
beans, sour cream, tortilla chips 6

three wing circus

buffalo, honey bbq, & old fashioned
paired with ranch & blue cheese
sauces 6

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50 person minimum

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libations & spirits

beer, wine, cocktails & more

spirits	house		house	
	Sky Vodka		Michelob	
	Bombay Sapphire Gin		Coors Light	
	Jose Cuervo Silver Tequila		Bud Light	
	Bacardi Light Rum	10	Modelo	10
	Dewars Scotch		Miller Lite	
	Malibu Coconut Rum		Budweiser	
	Captain Morgan Spiced Rum		seltzer	
			White claw	
			Truly	11
			Nutrl	
	premium		red	
	Tito's Vodka		Woodbridge Cabernet	8
	Jack Daniel's Whiskey		Bonanza Cabernet	12
	Beefeater Gin	11	white	
	Sauza Hacienda Tequila		Woodbridge	
	Johnny Walker Scotch Red		Chardonnay	8
			Sea Sun Chardonnay	12
			Maschio Prosecco	12
	super premium		na friendly	
	Pendleton Whiskey			
	Crown Royal Whiskey			
	Chivas Scotch	12		
	Teremana Tequila Blanco			

hosted beer & wine only - minimum 450

spirits, beer & wine - minimum 550

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Applicable liquor taxes will be applied on final bill
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final guarantees

due 5 business days prior to event

final food selections

due 2 weeks prior to event

executed banquet event order

due 2 weeks prior to event

final payment

due 5 business days before event

open balance

(incurred on consumption)

*collected on night of the event or
as stated on catering agreement*

service fees

buffet or station - 22%

plated - 24%

sales tax

remittance of 8.625%

cancellations

*cancelled less than 5 business
days prior to the event, 50% of the
estimated revenue due*