

Horse Show Capital of the World



OKC
Fairgrounds

Catering Menu

2025

Impact Catering

Chef's, Sales Team and Contents

Culinary Team

Executive Chef James Whyman is a talented Chef that has been in the industry for over 25 years. He earned his accreditation while serving in the U.S. Army for 15 years, he is diverse in Large and Small scale cooking, from serving Generals, Senators and Foreign Dignitaries in upscale dining events to thousands of service members in the forward combat zones of Iraq and Afghanistan. Chef James joined the fairgrounds team in 2015, He has brought new ideas and innovation to the fairgrounds to include contributions in developing the food service components of the Bennett Event Center and the OG&E Coliseum.

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Breakfast and Refreshments

Morning Selections

GOOD MORNING

Assorted Danishes, Muffins and Bagels with accompaniments. Served with Coffee and Water. 11

CONTINENTAL

Seasonal Fruit Tray, Danishes and Muffins. Served with Coffee, Orange Juice and Water. 14

HOMESTYLE

Scrambled Eggs, Fried Potatoes, Biscuits and Gravy. Served with Coffee, Orange Juice and Water. 14

ALL AMERICAN

Scrambled Eggs, Fried Potatoes, Bacon and Sausage. Served with Coffee, Orange Juice and Water. 15

RANCH HAND

Chicken Fried Steak, Scrambled Eggs, Fried Potatoes, Biscuits and Gravy. Served with Coffee, Orange Juice and Water. 22

Breakfast Pastries

Giant Cinnamon Rolls 30

Gourmet Danishes 40

Gourmet Muffins 40

Bagels and Cream Cheese 30

PRICE PER DOZEN

Refreshments

Community Coffee** 21
Regular or Decaf

Iced Tea** 15

Hot Tea** 22
Individual Tea Bags

Hot Chocolate** 19

Orange or Apple Juice** 22

Lemonade** 10

Pepsi Products*** 3
12oz Can's

Aquafina*** 3

** PRICE PER GALLON / ***PRICE PER ITEM

All prices are 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

Turkey and Provolone 11
with Lettuce on Multigrain

Ham and Swiss 14
with Lettuce on Brioche

Chicken Salad 14
with Lettuce on a Croissant

American Sub 15
Layers of Roast Beef, Genoa Salami,
Roast Turkey, Swiss Cheese, Lettuce
and Tomato on a Sliced Hoagie

The Club 17
Layers of Roast Turkey, Ham, American
Cheese, Bacon, Lettuce and Tomato on
a Sliced Hoagie

Wraps

Southwest Chicken 16
Grilled Chicken Breast, Shredded
Cheese, Fire Roasted Corn, Bell
Peppers, Onions, Tomatoes, Black
Beans, Lettuce and Chipotle Aloi.

Chicken Caesar 16
Grilled Chicken, Chopped Romaine,
Parmesan Cheese and Caesar Dressing.

Salads

Garden

Fresh Greens, Cucumbers, Tomatoes
and Carrots paired with Ranch or
Italian Dressing. 7

Caesar

Chopped Hearts of Romaine,
Parmesan Cheese, and Seasoned
Croutons paired with Caesar Dressing. 9

Cobb

Fresh Greens, Grilled Chicken, Egg,
Tomato, Cheese, Bacon, Black Bean
and Corn Relish paired with Chipotle
Ranch. 12

Chicken Caesar

Chopped Hearts of Romaine, Grilled
Chicken, Parmesan Cheese, and
Seasoned Croutons paired with Caesar
Dressing. 15

******Our freshly made
sandwiches and wraps are
served with a side of fruit,
potato chips, individually
wrapped pastry, plastic cutlery,
napkin & Condiments. ******

Hors d'Oeuvres

Cold Hors d'Oeuvres

Hot Hors d'Oeuvres

Domestic Cheese Selection

An Assortment of Domestic Cheeses served with Gormet Crackers and a Fruit Garnish.

3

Mini Caprese

Mozzarella, Basil and Ripe Tomato finished with a Balsamic Reduction.

3

Bacon Jam Brie Bites

Bite Sized Morsels of Brie and Bacon Jam in Phyllo Dough.

3

Vegetable Crudit 

Assortment of Fresh Cut Vegetables Accompanied by Ranch Dip.

3

Imported & Domestic Cheese Selection

An assortment of Domestic and Imported Cheeses served with Gormet Crackers and a Fruit Garnish.

3

Mini Bun Sandwiches

Roast Beef, Ham, Roast Turkey, Cheese, Lettuce and Mayo.

4

Salmon Canapes

Smoked Salmon with a Dill Cream Cheese on Sliced Cucumbers.

4

Seasonal Fruit Tray

Fresh Selection of Seasonal Fruits

5

Hummus Selection

Variety of Flavors, Vegetable Crudit  and Toasted Pita Points

5

Charcuterie Board

Artisan Cheeses, Cured Meats, Seasoned Nuts, Dried Fruit, Condiments, Crackers and Sweets.

7

Shrimp Cocktail

Jumbo Shrimp. Spicy Cocktail Sauce and Lemon Wedges.

MP

Meatballs

Bite Size Meatballs in Tangy BBQ Sauce

3

Southwest Egg Rolls

Chicken, Black Beans, Pepper Jack Cheese, Red Pepper and Spinach with Avocado Ranch Dip.

4

Pork Rib Tips

Pork Rib Tips in Savory Sauce

4

Potsticker

Asian Style Dumpling Filled with Pork and Cabbage served with Dipping Sauce.

4

BBQ Pulled Pork Sliders

Smoked Pork, Sliced Red Onion and Sweet Pickles on a Roll.

5

Chicken Tenders

Parried with BBQ Sauce, Honey Mustard and Ranch.

5

Spinach and Artichoke Dip

Served with Spicy Pita Points.

5

Cheese and Garlic Knots

Our Craft Beer Cheese served Hot with Warm Garlic Knots.

5

Jalapeno Poppers

Cheese Stuffed, Breaded and Fried Served with Ranch Dip.

5

Brie en Croute

Brie, Pecans and Caramel Glaze, wrapped in Puff Pastry served with Crackers.

6

Angus Beef Sliders

Lettuce, Tomatoes, Pickles and Cheese with Mayo, Mustard and Ketchup.

6

Nacho Bar

Ground Beef, Queso, Shredded Lettuce, Pico De Gallo, Salsa, Olives, Refried Beans, Sour Cream and Tortilla Chips.

6

Three Wing Circus

Buffalo, Honey BBQ and Plain paired with Ranch and Blue Cheese dressing.

6

Themed Chef's Tables

Champions BBQ

In-House Smoked Pulled Pork.
Chopped Brisket, Baked Beans,
Buttered Corn, Potato Salad, Corn
Bread and Hot Cobbler served with
Iced Tea and Water.

30

South of the Border

Beef and Chicken Fajitas, Refried Beans
and Spanish Style Rice. Accompanied
by Sour Cream, Pico de Gallo,
Guacamole, Flour Tortillas, Chips and
Salsa. Served with Chef's Choice
Desert, Iced Tea and Water

26

Tailgating

Grilled Angus Beef Burgers, all Beef
Hotdogs, Baked Beans, Potato Salad,
Coleslaw, Buttered Corn Cobbetts,
Assorted Gourmet Cookies served with
Iced Tea and Water.

26

Downhome

Buttermilk Chicken Tenders with Mini-
Belgium Waffles, BBQ Pork Rib Tips,
Smashed Potatoes, Peppered Gravy,
Buttered Corn, Rolls with Butter, Apple
& Cherry Pie, served with Iced Tea and
Water.

27

Tour de Italy

Caesar Salad, Beef Lasagna, Cheese
Tortellini with Alfredo and Marinara
Sauce, seasonal Vegetables, Garlic Bread
and Assorted Cheesecakes. Served with
Iced Tea and Water.

30

**ADD Grilled Chicken or Italian
Sausage.

4

Steakhouse

Our Perfectly Seasoned Beef Tenderloin
Carved by one of our Chefs to order,
Loaded Mashed Potatoes, Green Hatch
Chili Mac and Cheese, Seasonal
Vegetables, Garden Salad with two
Dressings, Hot Cobbler with Vanilla
Bean Ice Cream. Served with Iced Tea
and Water.

50

Champions BBQ Brisket

12

Smoked Pork Tenderloin

6

**Bourbon Street Pork
Tenderloin**

9

Spice Rubbed New York Strip

20

Spice Rubbed Beef Tenderloin

25

Live Action Pasta

12

Themed Menu's Continued

Action Stations

75 fee per station
1 attendant per 50 people

Chef's Table

A La Cart

Pork Carnitas

Seasoned and Slow Cooked with Various Spanish Spices, Shredded and served with Flour Tortillas, Chopped Cilantro, Diced Onions, Salsa, Refried Beans and Spanish Rice. **13**

Baked Potato Bar

Served with Butter, Shredded Cheese, Sour Cream, Chopped Bacon and Scallions **10**

Add Chili **3**

Add Pulled Pork **4**

Add Chicken **4**

Mongolian Beef

Sweet and Savory Beef with Stir Fried Vegetables, Steamed Rice and Egg Rolls served with Sweet and Sour Sauce. **16**

Chicken Fajitas

Spanish Flavor Inspired Chicken tossed with Peppers and Onions served with Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo, Spanish Rice and Refried Beans. **17**

Hawaiian Chicken

Grilled Chicken seasoned with flavors from the Island of Maui placed on a bed of roasted peppers and onions, then Topped with Grilled Pineapple Rings and Citrus Glaze. Served with Seasonal Vegetables, Macaroni Salad, Rolls and Butter. **18**

Pot Roast

Slow Cooked Beef Roast with Root Vegetables, Covered with Beef Jus, then topped with Roasted Potatoes and Served with a House Salad, two Dressings, Rolls and Butter. **18**

Smoked Pork Tenderloin

Slow Smoked Pork Tenderloin, smashed Potatoes, Served with Smashed Potatoes, Brown Gravy, Seasonal Vegetables, Rolls and Butter, House Salad and two Dressings. **20**

Mesquite Ribs

Smoked Pork Ribs served with Head Country BBQ Sauce, Roasted Potatoes, Seasonal Vegetables, Coleslaw and Cornbread. **20**

Chicken Parmesan

Hand Breaded and Lightly Fried Accompanied by a Rich Marinara Sauce and Shaved Parmesan. Served with Penne Pasta, Seasonal Vegetables, Caesar Salad and Garlic Bread. **22**

Blackened Chicken

Cajun Inspired Blend of Seasoning served with Dirty Rice, Seasonal Vegetables, with a House Salad, two Dressings, Rolls and Butter. **22**

Beef Fajitas

Spanish Seasoned Beef Grilled, Sliced then tossed with Peppers and Onions Served with Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo, Spanish Rice and Refried Beans. **22**

Cilantro Lime Pork Tenderloin

Grilled Pork Tenderloin with a Twist, Marinated with Fresh Cilantro and Limes. Served with Rice Pilaf, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **23**

Margarita Chicken

Grilled Chicken topped with Mozzarella, Tomato Basil Salsa and a Balsamic Reduction. Served with Bowtie Pasta, Seasonal Vegetables, Caesar Salad and Garlic Bread. **24**

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Chef's Table

Grilled Pork Chop's

Seasoned and Grilled to Perfection served with Oven Roasted Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **24**

Pork Schnitzel

Thin Sliced Pork, Breaded and Fried Served with Buttered Pasta, Hunters Sauce, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **25**

Bourbon Street Pork

Spiced Tenderloin topped with our Bourbon Sauce, Smashed Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **25**

Alfredo Chicken

Grilled Chicken topped with Creamy Alfredo Sauce, Chopped Crispy Bacon, Sliced Artichoke Hearts, Diced Tomatoes and Melted Mozzarella Cheese. Served with Rice Pilaf, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **26**

Fried Chicken

Breaded and Fried to Golden Brown, Served with Smashed Potatoes, Peppered Gravy, Seasonal Vegetables, House Salad and two Dressings. **26**

BBQ Beef Tips

Thin Sliced Beef Smothered in BBQ Sauce, served with Steamed Rice, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **26**

Tandoori Chicken

Chicken Marinated in a Blend of Spices and Greek Yogurt, Served with Coconut Rice, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **27**

Corned Beef and Cabbage

It's not Saint Patty's Day but that does not mean you can't have a classic Irish Dish. Our Cured Beef Accompanied by Carrots, Potatoes and of course Cabbage. Served with Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **28**

Bourbon Street Beef

Spiced Tenderloin topped with our Bourbon Sauce, Smashed Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **42**

Beef au Poivre

Seasoned and Grilled Beef Tenderloin served with a Creamy Pepper Sauce, Smashed Potatoes, Seasonal Vegetables, House Salad, two Dressings, Rolls and Butter. **48**

Sweetest of the Sweet

below is a list of our most popular choices

Black Forest Cake

Moist Layers of Chocolate Cake filled with Cherries and Cherry Filling. Topped with Cream Cheese Icing and Garnished with a Drizzled Web of Chocolate Decorative Icing.

4

Ultimate Chocolate Cake

Layers of Chocolate Decadence topped with Chocolate Mousse and Chocolate Butter Cake. Finished with a Rich Silky Chocolate Ganache.

6

Italian Cream Cake

Layers of Yellow Cake Filled with Italian Lemon Cream Finished with Vanilla Cake Crumb on the sides. Lightly Dusted with Confectioners Sugar.

6

Carrot Cake

Layer Upon Layer of Moist Carrot Cake Studded with Raisins, Walnuts and Pineapple. Finished with Smooth Cream Cheese Icing and a Drizzle of White Chocolate Ganache.

9

Fruit and Cream Pies

Caramel Apple Nut, Cherry, Chocolate Cream or Lemon Meringue

5

Grasshopper Pie

Chocolate Mint Cream that Starts with a Chocolate Cookie Crust Piled with Chocolate and Mint Fillings then Finished with Chocolate Whipped Cream and Sprinkles of Chocolate Shavings.

6

Kentucky Bourbon Pecan Pie

Large Buttery Caramel Pecans Layered on a Rich Goopy Filing with a Hint of Kentucky Bourbon all Resting in an All-Butter Short Bread Crust.

7

Sundae Bar

French Vanilla Ice Cream with Fresh Strawberries, Strawberry, Chocolate, and Caramel Sauce. Chopped Nuts, Cherries, Marshmallows, Cookie Crumbles and Candy Pieces.

5

Strawberry Shortcake Bar

Sliced Pound Cake, Fresh Sliced Strawberries, Strawberry Sauce and Whipped Topping

MP

Chocolate Dipped Strawberries

Ripe Strawberries dipped in Belgium Chocolate

MP

Cobblers

Apple 65
Peach 85
Blueberry or Cherry 95
Blackberry 140

Cobbler's feed 40-50 people on Average

Assorted Cookies 12

Blue Ribbon Chocolate Chip 55

Brownie Bonanza 24

Mini Dessert Tray *** 32
includes cheesecake, petit fours, pies

*** minimum six dozen

Dessert Bar's and Cobblers

By the Dozen

Libations & Spirits

Spirits

House	
Dewars Scotch	
Skyy Vodka	
Bombay Sapphire Gin	
Jose Cuervo Tequila	10
Jack Daniel's Whiskey	
Bacardi Light Rum	
Bacardi Coconut Rum	
Captain Morgan Spiced Rum	
Premium	
Hornitos	
Tito's Vodka	
Makers Mark Bourbon	11
Beefeaters Gin	
Johnny Walker Red Scotch	
Super Premium	
Pendleton Whiskey	
Crown Royal Whiskey	12
Blackberry Crown Whiskey	

Beer & Wine

Domestic and Imported Beer

Bud Light	
Coors Light	
Michelob Ultra	10
Miller Lite	
Modelo	

Seltzer

High Noon	12
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Red Wine

Bonanza Cabernet	12
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White Wine

Sea Sun Chardonnay	12
Maschio Prosecco	

Non-Alcoholic

Aquafina	
Pepsi	
Diet Pepsi	3
Starry	
Mountain Dew	

Hosted Bar's - Minimum 550 Bartender Fee 150

Cash Bar's - Minimum 550

Applicable Liquor Taxes will be applied to final bill

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Policies

Final Guarantees

Due 5 Business Days prior to Event

Final Food Selections

Due 10 Business Days prior to Event

Executed Banquet Order

Due 10 Business Days prior to Event

Final Payment

Due 5 Business Days prior to Event

Open Balance

(incurred on consumption)

Collected on Night of the Event or as Stated in Catering Agreement

Service Fee's

Chef's Table or Station - 22%

Plated - 24%

Sales Tax

Remittance of 8.625%

Cancellations

Canceled less than 5 Business days prior to the event will Require 50% of the Estimated Revenue
Due