



# OKC Fairgrounds

**IMPACT CATERING**

A decorative border at the bottom of the page featuring various red and blue silhouettes of cutlery, including forks, knives, and spoons, arranged in a dense, overlapping pattern.

**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 adept 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, and has brought new ideas and innovation to the fairgrounds to include contributions in developing new food service components of the Bennett Event Center and the OG&E Coliseum.

#### **James Whyman**

Executive Chef  
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### Sales Team

#### **Sarah Whyman**

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#### **Joe Guthrie**

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# Breakfast and Refreshments

## 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.

16

## ALL AMERICAN

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

17

## RANCH HAND

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

24

## Breakfast Pastries

Giant Cinnamon Rolls 30

Gourmet Danishes 40

Gourmet Muffins 40

Bagels and Cream Cheese 30

PRICE PER DOZEN

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

## Refreshments

\*\* 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** 14  
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

## 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

### Southwest Chicken

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

### Chicken Caesar

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

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

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# Hors d'Oeuvres

## Domestic Cheese Selection

An Assortment of Domestic Cheeses served with Gourmet 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 Gourmet 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

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# 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

75 fee per station  
1 attendant per 50 people

Themed Menu's Continued

Action Stations

All prices are per item  
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# Chef's Table

## 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, 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

# 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 Pork 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 Beef 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 Filling 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

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# Libations & Spirits

## Spirits

### House

Dewars Scotch	
Skyy Vodka	
Bombay Sapphire Gin	10
Jose Cuervo Tequila	
Jack Daniel's Whiskey	
Bacardi Light Rum	
Bacardi Coconut Rum	
Captain Morgan Spiced Rum	

### Premium

Hornitos Tequila	
Tito's Vodka	11
Makers Mark Bourbon	
Beefeaters Gin	
Johnny Walker Red Scotch	

### Super Premium

Pendleton Whiskey	
Crown Royal Whiskey	12
Blackberry Crown Whiskey	

### 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	

## Beer & Wine

## 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

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