



# Box Lunches

Sales Tax of 8.517% & Delivery fee of \$5 downtown, \$10 within the Tulsa Midtown Area  
Or \$20 outside the Tulsa Metro Area will be added to the final bill & 10% gratuity

For orders of 50+, please order at least 3 days in advance.  
For orders less than 50, please order 24 hours in advance for full availability.

## Sandwiches

### Turkey Club \$11.95

*Smoked Turkey, Provolone Cheese, Lettuce, Tomato, Smoked Bacon, & Avocado Spread on Wheat Bread with choice of Field Green Salad or Fresh Fruit*

### Chicken Caesar Wrap \$11.95

*Grilled Chicken Breast wrapped up with romaine lettuce, capers, crotons, Asiago cheese and Caesar dressing  
With choice of Field Green Salad or Fresh Fruit*

### ABLT \$11.95

*A Toasted Berry Wheat sandwich with Avocado, Bacon, Lettuce, & Tomato, with choice of Field Green Salad or Fresh Fruit*

**All orders come with fresh baked cookie or brownie**

## Salads

*Dressings will be served on the side.*

### House Pecan Salad \$9

*Mixed Baby Greens tossed with Raspberry Vinaigrette, topped with Bing Cherries, Dried Apple Crisps, Candied Pecans, & Crumbled Goat Cheese*

### Hearts of Romaine Caesar Salad \$9

*Petite Romaine Hearts drizzled with Chalkboard Caesar Dressing, topped with Confit Garlic, Dehydrated Capers, House Croutons, & Asiago Cheese*

### Field Green Salad \$8

*Baby Greens with Cherry Tomato, Shaved Asiago, Basil & Pesto Vinaigrette*

### Add To Any Salad:

Chicken \$3.00  
Turkey \$2.00  
3 Shrimp \$8.00  
Crab Cake \$6.00



# Breakfast Selection

Prices: Individually priced per person

*\*Sales tax and service charge are not included*

*Buffets are priced for a minimum of 25 people*

## Buffets

### Light Continental Breakfast \$8.50

*Assorted Breakfast Pastries, & Granola*

### Full Continental Breakfast \$11

*Assorted Breakfast Pastries & Breads, Seasonal  
Fresh Fruit & Granola*

### Quiche of the Day \$14.50

*Fresh Fruit Display, Breakfast Pastries &  
Breakfast Potatoes*

### Egg Casserole Buffet \$14.50

*Onions, Green Peppers, Mushrooms, & Tomato sautéed  
with Breakfast Potatoes, topped with Scrambled Eggs &  
Cheddar Cheese. Served with Bacon, Sausage, Fresh Fruit  
Display & Assorted Breakfast Pastries*

### Bacon and Caramelized Onion Frittata \$14.50

*Served with Fresh Fruit Display, Breakfast Pastries &  
Breakfast Potatoes*

### Chalkboard Breakfast Buffet \$14.50

*Fresh Fruit Display, Breakfast Pastries, Scrambled Eggs,  
Bacon, Sausage & Breakfast Potatoes*

### Chalkboard Hearty Breakfast Buffet \$15.50

*Fresh Fruit Display, Breakfast Pastries, Scrambled Eggs,  
Bacon, Sausage, Breakfast Potatoes, Biscuits & Country  
Gravy*

## Beverage Stations

**Assorted Juices \$8.50 per quart  
(O.J., Cranberry, Apple or Tomato)**

**Soda's Charged upon Consumption  
\$2.50ea (Coke, Diet Coke & Sprite)**

**Coffee \$24.00 per gallon**

**Ice Tea \$8.50 per quart**

## A la Carte

*Priced by the dozen*

**Biscuits and Sausage or Biscuits and Ham  
\$36.00**

**Breakfast Sandwich with Bacon, Egg and  
Cheese \$60.00**

*May substitute sausage for bacon at no extra charge*

**Bagels with Cream Cheese \$23.50**

**Muffins or Assorted Danish \$23.50**

**Cinnamon Rolls \$24.00**



# Finger Foods

\*Sales tax and service charge are not included

\*Prices are subject to fluctuate depending on what is in season

*25-person minimum*

## Individual

### **Side of Smoked Salmon \$5.00**

*With Diced Red Onion, Capers, Grated Egg, Toast Points, & Dill Crème Fraîche*

### **Olive Bruschetta – \$3.00**

*Marinated Olive & Feta Cheese medley chopped & Served on a crostini*

### **Bruschetta \$2.50**

*Garlic, Basil & Goat Cheese topped w/ Balsamic Served with crostinis*

### **Hummus & Vegetable Tray \$3.00**

*Celery, Cauliflower, Carrots, Grape Tomatoes & Hummus*

### **Caprese Salad Skewers 3.00**

*Buffalo mozzarella, basil & Tomatoes with balsamic*

### **Tea Sandwiches \$3.50**

*Choice of Shaved Turkey with Walnut Pesto, Ham with Caramelized Onion Aioli & Egg salad*

### **Sundried Tomato Goat Cheese Spread \$2.00**

*Sundried Tomato, Pesto, and Goat Cheese spread served with Toast Points*

### **Stuffed Mushroom \$3.00**

*Parmesan, Mushrooms, Garlic & Shallots*

### **Buffalo Chicken Mini Meatballs \$3.00**

*House Seasoned & topped with a blue cheese drizzle*

### **Savory Homemade Mini Meatballs \$3.00**

*With Italian herbs and spices in house marinara*

### **Creamy Mac & Cheese \$3.00**

*House Pasta with Chives & Crispy Bacon*

### **Crab & Lobster Mac & Cheese \$6.00**

*House Pasta with creamy cheese, shallots & panko crust*

### **Italian Pasta Salad \$3.00**

*Olives, Red Bell Pepper, Feta Cheese, Red Onions, Artichoke Hearts, tossed in pesto & Tortellini pasta*

### **Imported & Domestic Cheese Tray \$4.00**

*With Fresh Fruit & Accompaniments*

### **Cheese skewers \$3.00**

*Horseradish and Chive Havarti with cured meat, olives, and Peppers*

### **Fruit and Berry Skeewers \$1.75**

*Seasonal fruit and berries*

### **Mini Chilean Surf Crab Cakes \$4**

*Lump Crab Cake with avocado mousse*

### **Warm Spinach and Artichoke Dip \$2.00**

*Served with toast points*

### **Mini Quiche \$2.50**

*Spinach & Bacon bite size quiche*

### **Crispy Spring Rolls \$3.00**

*Citrus Soy Glaze*

### **Skewered Shrimp \$3.50**

*Wrapped in Prosciutto with Rosemary topped with a balsamic drizzle*

### **Skewered Chicken \$3.00**

*Asian Unagi Glaze*

### **Smoked Salmon Dip – \$5.00**

*Served on a house crostini topped with chives*

### **Soba Noodle Lettuce Wraps -\$3.00**

*Beef tenderloin, Bok Choy, and Carrots tossed in soy*

## Slider Options

### **Beef Tenderloin Sliders \$5**

*With Red Onion Marmalade and Garlic aioli*

### **Moroccan Beef Short Rib Sliders \$5**

*House Slaw*

### **Black Angus Sliders \$5**

*Aged Cheddar, Red Onion Marmalade and Garlic aioli*

### **Pork Belly BLT Sliders \$5**

*Chipotle aioli*

### **Portabella Mushroom Sliders \$5**

**Chipotle Chicken Sliders \$5**



# Breakfast Plated Selection

*\*Sales tax and tip are not included in prices*

*\*Menu will be presented to each guest and orders will be taken upon guest arrival*

## Seat and Serve #1

1 course: \$12.95++ per person

Choice of one entrée:

### Daily Breakfast Quiche

*Please Ask Your Server for Today's Quiche Selection,  
served with choice of House Potatoes*

### Eggs Benedict

*Poached Eggs & Canadian Bacon on an English  
Muffin with House Hollandaise Sauce,  
served with House Potatoes*

### Breakfast Tacos

*Chorizo, Cilantro, Fresh Lime & Three Scrambled Eggs  
in a Flour Tortilla, served with House Potatoes*

### Oatmeal Brulée

*Oatmeal & Seasonal Berries baked with a Brown Sugar  
Crust*

### Peanut Butter French Toast

*Traditional French Toast topped with whipped Peanut  
Butter & a House Strawberry Jam,  
served with Applewood Smoked Bacon*

## Seat and Serve #2

2 course: \$15++

**Served with a bowl of fresh fruit and  
berries**

### Entrées

### The Chalkboard Breakfast

*Eggs & choice of Smoked Bacon, Sage Pork  
Sausage, or Country Ham Steak, served with House  
Potatoes & Toast*

### Eggs Benedict

*Poached Eggs & Canadian Bacon on an English  
Muffin with House Hollandaise Sauce,  
served with House Potatoes*

### Breakfast Tacos

*Chorizo, Cilantro, Fresh Lime & Three Scrambled Eggs  
in a Flour Tortilla, served with House Potatoes*

### Short Rib Hash

*House Potatoes, Short Rib, Peppers, Mushrooms,  
Onions & Jalapeños topped with a Fried Egg &  
Siracha Hollandaise*

### Peanut Butter French Toast

*Traditional French Toast topped with whipped Peanut  
Butter & a House Strawberry Jam,  
served with Applewood Smoked Bacon*



# Plated Brunch Selection

*\*Sales tax and tip are not included in prices*

## Seat and Serve #1

1 courses: \$12.95++ per person

### Choice of one entrée:

#### Eggs Benedict

Poached Eggs & Canadian bacon on an English Muffin with House Hollandaise Sauce, served with House Potatoes

#### The Chalkboard Burger

Angus Burger with Sweet Onion, bacon Jam & Aged Cheddar, on a Ciabatta Bun, served with Hand-cut Frites

#### Peanut Butter French Toast

Traditional French Toast topped with whipped Peanut Butter & a House Strawberry Jam, served with Applewood Smoked Bacon

#### Vegetarian Moussaka

With Eggplant, Carrot, Peppers, Fresh Greens, Shaved Parmesan, Layered in Pasta Sheets with House Tomato Sauce

#### Chalkboard House Pecan Salad

Mixed Baby Greens Tossed with Raspberry Vinaigrette, Topped with Bing Cherries, Roasted Apples, and Candied Pecans with Crumbled Goat Cheese \*Add Chicken on request

#### The Chalkboard Frittata

Open Faced Italian Omelet with Caramelized Onions & Smoked Bacon, Asiago Cheese, & topped with a Cherry Tomato Salad, served with House Potatoes

## Seat and Serve #2

Host/Hostess: Please choose 1 salad, 3 entrees, and 1 dessert.

Guests will have the opportunity to choose from your selections when ordering their Lunch

2 course: \$19++ Salad/Entrée or Entrée/dessert

3 course: \$28++

### Salad Options

#### Small Chalkboard House Pecan Salad

Mixed Baby Greens Tossed with Raspberry Vinaigrette, Topped with Cherries, Roasted Apples, and Candied Pecans with Crumbled Goat Cheese

#### House Arugula & Spinach Salad

Julienned Carrots, Shaved Radish, fresh Parmesan & Caramelized Onion Vinaigrette

### Entrée Options

#### Atlantic Salmon

Pan Seared Salmon with angel hair Pasta and a lemon caper sauce

#### Eggs Benedict

Poached Eggs & Canadian bacon on an English Muffin with House Hollandaise Sauce, served with House Potatoes

#### The Chalkboard Frittata

Open Faced Italian Omelet with Caramelized Onions & Smoked Bacon, Asiago Cheese, & topped with a Cherry Tomato Salad, served with House Potatoes

#### The Chalkboard Burger

Angus Burger with Sweet Onion, bacon Jam & Aged Cheddar, on a Ciabatta Bun, served with Hand-cut Frites

#### Pan roasted Bone-In Breast of Chicken

Over sautéed Rosemary Fall Root Vegetables, & finished with a Dijon Beurre Blanc

### Dessert Options

White Chocolate Bread Pudding

New York Cheesecake



# Lunch Buffet Selection

All Buffets come with Ice Tea & Water

Minimum of 25 people

## Americana Buffet

\$24 per person

Tenderloin Meatloaf  
BBQ Chicken  
Bacon & Chive Potato Salad  
Baked Beans  
Roasted Corn  
Fresh Fruit and Berry Salad  
with Yogurt Vanilla Bean Vinaigrette  
Hearts of Romaine Caesar Salad  
The Chalkboard House Bread with a pesto  
Butter

## Deli Buffet

\$17 per person

Field Green Salad Tossed with Pesto Vinaigrette  
Horseradish Potato Salad or Gruyère Mac &  
Cheese  
Sliced Roasted Turkey  
Sliced Ham  
Fresh Fruit and Berry Salad  
with Yogurt Vanilla Bean Vinaigrette  
Assorted Breads & Rolls  
Assorted Cheeses  
Lettuce, Tomato, Onion, & Condiments

## Italian Buffet

\$22 per person

Homemade Meatballs in a Marinara Sauce  
Alfredo Pasta  
Bruschetta  
Fresh Fruit and Berry Salad  
with Yogurt Vanilla Bean Vinaigrette  
Hearts of Romaine Caesar Salad  
Grilled Vegetables  
The Chalkboard House Bread with a pesto  
Butter

## Mexican Buffet

\$20 per person

Fajita Bar:  
Grilled Chicken & Beef, Pepper Veggie Medley,  
Tortillas  
Cheese, sour cream,  
House Guacamole and Salsa  
House Chips  
Black Beans  
Spanish Rice  
Field Green Salad  
The Chalkboard House Bread with a pesto  
Butter

## Mediterranean Buffet

\$22 per person

Lemon and Garlic Chicken  
Greek Pasta  
Hummus  
Fresh Cucumber Salad  
Greek Yogurt  
Sliced Tomatoes with feta  
The Chalkboard House Bread with a pesto  
Butter

## Brunch Buffet

\$22 per person

Greek Pasta  
Bacon & Sausage  
Fresh Fruit & Berry Salad with Vanilla Bean  
Vinaigrette  
Bruschetta  
Scrambled Eggs & Breakfast Potatoes  
Assorted Breakfast Pastries  
Hearts of romaine Caesar Salad  
French toast made to order- Extra \$1.50 per  
person



# Plated Lunch Selection

*\*Sales tax and tip are not included in prices*

## Seat and Serve 1

1 courses: \$12.95++ per person

### Choice of one entrée:

#### Grilled Chicken Club

Smoked bacon, provolone cheese, lettuce, tomato,  
& an avocado aioli, served on toasted white bread  
served with Hand-cut Frites or House Salad

#### The Chalkboard Burger

Angus Burger with Sweet Onion & Bacon Jam, Aged  
Cheddar, on a Ciabatta Bun, served with Hand-cut  
Frites or Field Salad

#### Caesar Chicken Wrap

Romaine lettuce tossed in Caesar dressing with fried  
capers, roasted garlic and Parmesan cheese wrapped in  
a Whole Wheat Tortilla, served with  
Hand-cut Frites or Fruit

#### Vegetarian Moussaka

With Eggplant, Carrot, Peppers, Fresh Greens, Shaved  
Parmesan, Layered in Pasta Sheets  
with House Tomato Sauce

#### Chalkboard House Pecan Salad

Mixed Baby Greens Tossed with Raspberry  
Vinaigrette, Topped with Bing Cherries, Roasted  
Apples, and Candied Pecans with Crumbled Goat  
Cheese - Add Chicken on request

#### Turkey Reuben Sandwich

Shaved Turkey Breast, Fresh Sauerkraut, Swiss Cheese,  
& Jalapeno Thousand Island Spread on Toasted Rye,  
served with Hand-cut Frites or Field Salad

## Seat and Serve 2

Please choose 1 salad, 3 entrees, and 1 dessert. Guests will  
have the opportunity to choose from your selections when  
ordering their Lunch

2 course: \$21++ Salad/Entrée or Entrée/dessert

3 course: \$28++

### Salad Options

#### Small Chalkboard House Pecan Salad

Mixed Baby Greens Tossed with Raspberry Vinaigrette,  
Topped with Cherries, Roasted Apples, and Candied Pecans  
with Crumbled Goat Cheese

#### House Arugula & Spinach Salad

Julienned Carrots, Shaved Radish, fresh Parmesan &  
Caramelized Onion Vinaigrette

### Entrée Options

#### Atlantic Salmon

Pan Seared Salmon with angel hair Pasta and a lemon caper  
sauce

#### Turkey Reuben Sandwich

Shaved Turkey Breast, Fresh Sauerkraut, Swiss Cheese, &  
Jalapeno Thousand Island Spread on Toasted Rye, served  
with Hand-cut Frites

#### Pan roasted Bone-In Breast of Chicken

Over sautéed Rosemary Fall Root Vegetables, & finished  
with a Dijon Beurre Blanc

#### The Chalkboard Burger

A 10 oz Angus Burger with Red Onion and Bacon  
Marmalade & Aged Cheddar, on a Ciabatta Bun, served  
with Hand-cut Frites

#### Fall Vegetable Tortellini

Tossed in a Mushroom Cream Sauce, with Roasted  
Butternut Squash & Green Beans, Topped with Goat Cheese

### Dessert Options

White Chocolate Bread Pudding

New York Cheesecake



# Duet Dinner Selection

Specialty Dinners include: Water, Iced Tea, Coffee,  
and the Chalkboard's Famous Bread

**Minimum of 25 people**

*\*Sales tax and service charge are not included in prices*

## Duet Entrée

*Host/Hostess: Please choose 1 salad, 1 entree, and 1 dessert. Each Guest will have the same meal with some adjustments for allergies and food preferences. Entrée price includes salad and dessert.*

### Salad Options

#### **Blue Cheese Crown**

*Blue cheese dressing over a crown of iceberg lettuce purple grapes and candied pecans*

#### **Romaine Wedge**

*With parmesan tuile, fried anchovies, rosemary croutons, Confit garlic,  
Fried capers, and house Caesar dressing*

### Entrée Options

*All entrée will come with chef choice of starch and fresh seasonal vegetables*

#### **Grilled Prime Petit Filet & Salmon or Shrimp \$55**

*Rosemary Crusted Filet Charred Medium or Med Rare with demi glaze & Grilled Salmon or Shrimp with lemon caper sauce*

#### **Colorado Rack of Lamb & Pan Seared Diver Scallops \$55**

*Grilled Grecian spiced Colorado Rack of Lamb, Pan Seared Diver Scallops finished with a roma tomato white wine sauce  
over shrimp saffron truffle risotto & braised spinach*

#### **Char-grilled 13oz Prime Rib Eye topped with caramelized shallots & King's Choice bleu cheese & Pan Roasted Crab Cake \$65**

*creamed leek risotto & grilled asparagus, topped with prosciutto jus  
lump Crab Cake and a champagne orange beurre blanc*

#### **Grilled Bone-in Chicken Breast & Lemon Grilled Shrimp \$38**

*with vanilla infused butternut squash puree  
& golden raisin compote Alongside Grilled Lemon Shrimp*

### Dessert Options

**White Chocolate Bread Pudding**

**Crème Brûlée**

**New York Cheesecake**





# Dinner Buffet Selection

Buffet packages include: Water & Iced Tea  
& The choice of **ONE** Dessert: Assorted Petite fours, New York Cheese Cake, or Cinnamon & Nutmeg Bread pudding

**Prices:**

Minimum of 25 people  
Prices exclude Tax & Tip

## *Americana Buffet*

\$32 per person

- Braised Short Ribs with a Veal Demi Glaze
- Sautéed Salmon with Artichoke, Tomato & Caper Cream Sauce
- Twice Baked Mash Potatoes or Gruyere Mac & Cheese
- Roasted Corn or Seasonal Vegetable medley
- Fresh Fruit and Berry Salad  
Orange Vanilla Yogurt
- Field Green Salad with Caramelized Onion Vinaigrette
- The Chalkboard House Bread with a pesto Butter

## *The Chalkboard Buffet*

\$30 per Person

- Pan Seared Salmon with a Dijon Mustard Cream Sauce
- Sautéed herb chicken with Lemon, garlic, cilantro and roasted red pepper cream sauce
- Vegetable Israeli Cous Cous
- Vine Ripe Tomato, Mozzarella, & Red Onion Salad
- Chopped Hearts of Romaine Caesar Salad
- Fresh Seasonal Vegetables
- The Chalkboard House Bread with a pesto Butter
- Seafood on Ice \$ Market Price \$**
- Oysters, Jumbo Gulf Shrimp, Snow Crab Claws, & King Crab Legs with Appropriate Condiments

## *Italian Buffet*

\$26 per person

- Artichoke & leek Lasagna
- Chicken Piccata – Lemon butter and caper cream sauce
- Seasonal Risotto or Penne Vodka Sauce
- Bruschetta
- Fresh Fruit and Berry Salad  
Orange Vanilla Yogurt
- Chopped Hearts of Romaine Caesar Salad
- Grilled Vegetable Medley
- The Chalkboard House Bread with a pesto Butter

## *Mediterranean Buffet*

\$26 per person

-Lemon and Garlic Chicken

-Greek Penne Pasta with Kalamata olives,  
tomatoes, artichokes & Feta Cheese

-Hummus

-Fresh Cucumber Salad

-Greek Yogurt

-Sliced Tomatoes with feta

-The Chalkboard House Bread with a  
pesto Butter

## *Substitutions*

Prices may vary upon substitution

### Main Proteins

Beef Tenderloin Meatloaf

BBQ Chicken Drumsticks

Homemade Meatballs in a Marinara  
Sauce

Sautéed Chicken with a spicy Cajun  
cream sauce and tomatoes, green onion  
and roasted bell peppers topped with  
Parmesan.

Sautéed Chicken with fresh thyme and  
sage topped with a mustard cream sauce  
and topped with parsley and Parmesan.

Grilled Chicken Alfredo Pasta with chives  
and prosciutto

Roasted Prime Rib  
& Horseradish crème fresh

Italian Braised Short Ribs

### Sides and Salads

Mustard Bacon & Chive Potato Salad  
Baked Beans with smoked bacon  
Roasted Corn with roasted red peppers  
Bruschetta



## Fall Plated Dinner Selection

\*Sales tax and tip are not included in prices

Host/Hostess: Please choose 1 salad, 3 entrees, and 1-2 dessert. Guests will have the opportunity to choose from your selections when ordering their dinner.

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### Salad Options

#### Roasted Beet Salad

*Arugula, torn Basil, crushed Pine Nuts,  
Buttermilk Bleu Cheese, & Orange-Sage Vinaigrette*

#### Romaine Caesar Wedge

*Parmesan, fresh Anchovies, Rosemary Croutons, Confit  
Garlic, fried Capers, & House Caesar Dressing*

#### Chalkboard House Pecan Salad

*Mixed Baby Greens with Raspberry Vinaigrette, Topped  
with Bing Cherries, Roasted Apples, and Candied Pecans  
with Crumbled Goat Cheese*

#### House Arugula & Spinach Salad

*Julienned Carrots, Shaved Radish, fresh Parmesan &  
Caramelized Onion Vinaigrette*

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3 courses: \$38 per person

### Entrée Options

#### Slow-Braised Beef Short Ribs

*Topped with a Veal Demi over Roasted Garlic Mash  
Potatoes & sautéed Green Beans*

#### Pan roasted Bone-In Breast of Chicken

*Over sautéed Rosemary Fall Root Vegetables, & finished  
with a Dijon Beurre Blanc*

#### Pan seared Atlantic Salmon

*Topped with Artichoke, Tomato & Caper Cream Sauce,  
Served with Ange Hair & Seasonal Vegetables*

#### Vegetarian Moussaka

*With Eggplant, Carrot, Peppers, Fresh Greens, Shaved  
Parmesan, Layered in Pasta Sheets  
with House Tomato Sauce*

#### Fall Vegetable Tortellini

*Tossed in a Mushroom Cream Sauce, with Roasted  
Butternut Squash & Green Beans, Topped with Goat Cheese*

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3 courses: \$58 per person

### Entrée Options

#### Grilled Prime Petit Filet

*With a Butternut Squash Hash, Beet Ketchup,  
& Veal Demi*

Add 2 seared scallops for \$10

#### Seasonal Market Fish

*Topped with a Basil Salad,  
over Roasted Fingerling Potatoes, Sautéed Snow Peas,  
& Topped with a Lemon Cream Sauce*

#### Pan-seared Diver Scallops

*White Bean Puree, Ham Hock, Whipped Onion, Cornbread  
Crumble, & Rustic Onion Flakes*

#### Fall Spiced Pekin Duck Breast

*Roasted Wild Mushrooms, Butternut Squash Purée,  
Crispy Sage & Mushroom Demi*

#### Grilled Colorado Lamb

*With Beet Hummus, Sautéed Brussel Sprouts,  
& Topped with Carrot & Pine Nut Mill*

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### Dessert Options

Chef's Crème Brulee of the Day  
Decadent Dark Chocolate Pie

House Made Cheese Cake  
Cinnamon & Nutmeg  
White Chocolate Bread Pudding