

Catering Menu

Welcome to the BEST WESTERN PLUS Saddleback Inn and Conference Center. We want to thank you for considering our hotel and our staff for your Meeting Room and Catering needs. On the following pages you will find a wide assortment of products and services available for your event.

Our Catering Team is trained to help you plan a function that you will be proud of and remember. They have the experience and knowledge to help you make your banquet or even a *"Special Occasion".* If there is something that you would like that is not listed, please speak with your event coordinator. We are here to help work with you to make your event a success.





Breakfast Options

Breakfast Buffets

All Breakfast Buffets Include Assorted Juices, Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Hot Teas. Buffets are available for 60 minutes of service.

Best Western Plus Buffet

per person (Served in Breakfast Area) Assorted Hot Breakfast Items, Cereals, Oatmeal, Yogurt, Fresh Fruit, Assorted Muffins, Danishes, Bagels with Cream Cheese.

Private Continental Buffet

per person Assorted Danishes, Muffins, and Fresh Bagels with Cream Cheese, Fresh Whole Fruit, Granola with Dried Fruit and Milk 15 persons minimum required

Private Hot Breakfast Buffet

Assorted Danishes, Muffins, and Fresh Bagels with Cream Cheese, Cereals, Oatmeal, Yogurt, Fresh Fruit, Served with Scrambled Eggs, Choice of Bacon or Sausage, and Breakfast Potatoes. 15 persons minimum required

Breakfast Stations

All Breakfast Stations must be ordered for the same number of guests as the guaranteed head count. Stations are available for 60 minutes of services. Some Stations marked with a (*) require 1 attendant per 50 quests at \$125 per attendant.

	Yogurt Parfait Creation Station Greek & Low-Fat Vanilla Yogurt with House Granola and Fresh Berries	\$8 pp
	Breakfast Taco Creation Station* per person	\$14
Scrambled Eggs, Crumbled Sausage, Chopped Bacon, Shredded Cheddar Cheese, Pepperjack Cheese, Pico de Gallo, Sour Cream and Fire Roast Salsa. Served with V Flour and Corn Tortillas.		
	Lite Continental Breakfast	\$15 pp

Assortment of Danishes, Muffins, Bagels, Sliced Seasonal Fruit

All Prices are Subject to Change without Notice. 22% Service Charge and 8.625% Sales Tax is applicable BEST WESTERN PLUS Saddleback Inn and Conference Center 4300 Southwest 3rd Oklahoma City, OK 73108 (405) 947-7000 (800) 228-3903 www.bwsaddleback.com

\$18

\$19

\$23 pp

A La Carte

Assorted Bagels with Cream Cheese \$28 per dozen

Sausage, Egg, and Cheese Biscuits \$36 per dozen

Breakfast Burritos with Potato, Egg, Cheese \$36 per dozen

Assorted Danishes \$28 per dozen

Assorted Muffins \$26 per dozen

Assorted Whole Fruit \$3 each

Assorted Granola Bars \$3 each

Freshly Brewed Regular and Decaf Coffee \$44 per gallon

Hot Water with Assorted Hot Teas \$22 per gallon

Assorted Soft Drinks \$3 each

Bottled Water \$3 each

Energy Drinks \$4 each



Refreshments

Ala Carte Items

Coffee (gal)	36	Iced Tea (gal)	25
Hot Tea (per bag)	1.50	Fruit Juices (carafe)	23
Hot Chocolate (each)	2.00	Soft Drinks (canned)	2.00
Fruit Punch (gal)	20	Champagne Punch (gal)	30
Lemonade (gal)	20	Bottled Spring Water	2.50
Pot Coffee	10.50	Red Bull (can)	4
Bagel with Cream Cheese (dozen)	22	Sausage, Egg and Cheese Burrito (doz.)	36
Danish (dozen)	22	Donuts (doz.)	32
Assorted Muffins (dozen)	24	Assorted Cookies (dozen)	22
Brownies (dozen)	22	Assorted Whole Fruit (each)	2.50
Apples, Oranges and Bananas	2.50	Assorted Individual Yogurt (each)	2.50
Assorted Candy Bars	3.00	Assorted Granola Bars	2.50
Rice Krispy Bars	2.50	Assorted Ice Cream Bars	5.00

Specialty Breaks

Corporate Deluxe Continental Break

Assorted Danish, Muffins and Fresh Bagels with Cream Cheese, fresh Orange Juice and Apple Juice, Fresh Assorted Sliced Fruits,

Fresh Brewed Coffee, Decaffeinated Coffee, and an Assortment of Blended Hot Tea. 14 per person

Snack Attack

Freshly Baked Cookies and Brownies, all served with an Assortment of Canned Soft Drinks, Fresh Coffee and Bottled Waters 10 per person

Afternoon Refresher

Granola Bars, Individual Flavored Yogurts with Granola Toppings, Bottled Water, Canned Soft Drinks and Fresh Brewed Coffee.

16 per person

The Market Place

Fresh Sliced Fruits with a Sweet Yogurt Dipping Sauce accompanied by a Fresh Vegetable Crudité, served with a Ranch or Dill Dipping Sauce, Combined with Three Different Types of Cubed Cheeses. All are Attractively Displayed with Crackers and Served with Fresh Brewed Coffee, Hot Tea, and Iced Tea 20 per person

Meeting Planners Specials

The Meeting Planners Package 18 per person

AM Break- Start Your Morning with Freshly brewed Regular and Decaffeinated Coffee, an assortment of International Blended Hot Teas and Assorted Breakfast Pastries.

PM Break – We'll serve an Assortment of Fresh Baked Cookies or Brownies and Tortilla Chips and Salsa or Potato Chips and French Onion Dip, and Bottled Water with an assortment of Canned Soft Drinks.

The Complete Meeting Package Deluxe 28 per person Minimum of 25 people

AM Break- Start Your Morning with Freshly brewed Regular and Decaffeinated Coffee, an assortment of International Blended Hot Teas and Assorted Breakfast Pastries.

Lunch - Let Us Prepare a Two Entrée Buffet Sure to Please Everyone and Served in the Arizona Grill. We Feature but Are Not Limited to Mexican, Italian, BBQ, and other theme Buffets. Our Arizona Grill Lunch Buffets Include Freshly Made Soup and Salad Bar, Two Entrees, Potatoes or Rice, Two Different Fresh Vegetables, Warm Rolls, and Dessert.

PM Break – We'll serve an Assortment of Fresh Baked Cookies or Brownies and Tortilla Chips and Salsa or Potato Chips and French Onion Dip, and Bottled Water with an assortment of Canned Soft Drinks

*These packages are based on two food items and two cups of coffee or one soda per person, per break time. The items will be placed in your meeting room 15 minutes before the start time of your meeting, at 10:00am we will refresh your coffee; then at 1:00pm we will bring in your afternoon break items.



All Plated Lunch Entrees served in your private dining room from11:00 a.m.– 2:00 p.m. with Fresh Baked Rolls and Your Choice of Iced Tea, Coffee and your choice of one of our Traditional Desserts listed on the Luncheon Buffet page.

Served Sandwiches

Deli Croissant Sandwich

Sliced Sandwich Croissant filled with any combination of Ham, Turkey or Roast Beef and Swiss, Pepper Jack or American Cheese accompanied by Italian, Ranch or Honey Mustard Dressing, Lettuce, Tomato, Pickle Spear and Red Onion. Served with a choice of Potato Salad or Southern Style Cole Slaw, Iced Tea and Coffee. 15 per person

Grilled Chicken Sandwich

Marinated grilled chicken breast served on a Sliced Ciabatta Roll with melted Swiss, sliced Bacon, Lettuce, Tomato and a Pickle Spear. Served with a choice of Potato Salad or Southern Style Cole Slaw, Iced Tea and Coffee. 16 per person

Pulled Pork Sandwich

Our Classic Barbeque Pulled Pork served on toasted Bun and served with Baked Beans, pickle spear and your choice of Homestyle Potato Salad or Southern Style Cole Slaw Iced Tea and Coffee. 16 per person

Served Salads

Chicken Caesar Salad

Bed of Fresh Romaine Lettuce topped with Hot Julienne Strips of Grilled Chicken Breast, Tomato Wedges and Black Olives tossed with Creamy Caesar Dressing, fresh Parmesan Cheese and freshly baked Homestyle Croutons. Served with a Buttered Croissant, Iced Tea and Coffee. 15 per person

Chicken Poppyseed Salad

Fresh Bed of Mixed Salad Greens Topped with Julienne Strips of Grilled Chicken Breast, Mandarin Orange Slices, Tomato Wedges, Toasted Almonds slivers and Chilled Poppyseed Dressing. Served with a Buttered Croissant, Iced Tea and Coffee.

15 per person

Classic Chef Salad

Fresh Bed of Mixed Salad Greens, Julienne Ham and Turkey, Swiss & American Cheeses, Tomato Wedges, Quartered Egg Wedges, and Choice of Dressing Served with a Buttered Croissant, Iced Tea and Coffee. 16 per person

Served Luncheon Entrees

All Plated Lunch Entrees served with Fresh Baked Rolls and a Tossed Green Salad with Dressing or House Caesar Salad and your choice of one Dessert item. Iced Tea and Coffee

Grilled Lime-Ginger Chicken

Lime Ginger Chicken Grilled served with Roasted New Potatoes and seasonal vegetables. 18 per person

Chicken Fried Steak

Served with Mashed Potatoes, Country Gravy and Green Beans. 17 per person

Pork Loin Medallions

Slow Roasted Pork Loin sliced and served with a Balsamic Glaze, Roasted New Potatoes, and seasonal vegetables. 20 per person

Italian Stuffed Chicken Breast

Chicken Breast filled with vegetable cream cheese and topped with a white wine sauce and served with Redskin Mashed Potatoes and seasonal vegetables. 18 per person

Chicken Fettuccine Alfredo

Creamy Fettuccine Alfredo topped with Grilled Marinated Chicken Breast. Served with Steamed Broccoli and Fresh Garlic Toast. 16 per person

Certified Sirloin6 oz

Certified Angus Beef sirloin filet prepared *"Medium"* and accompanied by a Baked Potato and seasonal vegetables. 22 per person

Desserts

Fruit Pie Pecan Pie Bread Pudding Chocolate Cake Vanilla Cake Cheesecake

Luncheon Buffets

(Minimum of 25 persons)

Two Entrée Buffet

22 per person

Three Entrée Buffet 26 per person

Our Luncheon Buffets include a Tossed Green Salad, Fresh Baked Rolls and your choice of one Dessert item, Coffee, Iced Tea dressings, toppings and Garnishes.

Entrees

Lemon Peppered Chicken Fried Steak with Country Gravy Breaded Catfish Fillets Hawaiian Chicken Honey Glazed Ham Chicken Fettuccini Alfredo Hand-Breaded Golden Fried Chicken BBQ Brisket (\$3.00pp additional)

Sides

(Choose one) Cheesy Potatoes Jasmine Rice Roasted New Potatoes Redskin Mashed Potatoes

Vegetables

(Choose one) Grilled Asparagus Roasted Corn BBQ Baked Beans Glazed Baby Carrots

Desserts

(Choose One) Fruit Pie Vanilla Sheet Cake Pecan Pie Steamed Broccoli Seasonal Vegetables Cinnamon Sweet Potatoes English Peas

Chocolate Sheet Cake Cheesecake Bread Pudding

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Baked Chicken Spaghetti with Marinara Salisbury Steak Barbeque Pork Spareribs (\$2.00pp add) Baked Italian Lasagna Grilled Pork Chops Char-Grilled Bone-In Chicken

Build-Your-Own Sandwich Buffet

18 per person

Sliced Croissants and Bagels Sliced Deli Turkey Roast Beef Ham

Condiments

Mustard Mayonnaise Sliced assorted Cheeses Lettuce Tomato Onion Pickles

(Choose One)

Potato Chips Tortilla Chips

(Choose One)

Pasta Salad Potato Salad Cole Slaw

(Choose One)

Brownies Assorted Cookies

(Working Lunch buffet or can be served as a Box Lunch as well)



Dinner Options

Served Dinner Selections

All Plated Dinner Entrees served with Fresh Baked Rolls Iced Tea and Coffee

Italian Stuffed Chicken Breast	21
Oven Baked Tilapia with Fruit Chutney	26
Rosemary Pork Loin w/Wine Rosemary Sauce	22
Roast Turkey with Giblet Gravy	22
8oz Black Angus Sirloin Steak	28
8oz Black Angus Ribeye Steak	34
Salmon Filet w/ Honey Bourbon Glaze	28

Salad

<u>(</u>Choose One) House Salad Caesar Salad

Sides

(Choose one) Au Gratin Potatoes Seasoned Potato Wedges Wild Rice Medley Herbed New Potatoes Redskin Mashed Potatoes Cornbread Stuffing Fried Potatoes & Onions Twice Baked Potatoes (add \$1.00pp) Green Beans Almandine Seasonal Vegetables Sautéed Zucchini & Squash

Desserts

(Choose one)Chocolate MousseChocolate SheetCake Pumpkin PieCarrot Sheet CakeCoconut Cream PieChocolate Cream PieBread Pudding Pecan PieSeasonal Fruit CobblerNew York Cheesecake with Topping (2.00 extra pp)

Dinner Buffets

All Dinners are served with a Salad, Fresh Baked Rolls and your choice of one Dessert Coffee, Iced Tea (Minimum of 25 persons)

Two Entrée Buffet 32 per person

Three Entrée Buffet 44 per person

Entrees

Sliced Pork Loin with Fruit Salsa Barbeque Beef Brisket London Broil Chicken Alfredo Hand Breaded Golden Fried Chicken Monterey Honey Bourbon Salmon

Italian Stuffed Chicken Breast Pork Medallions Oven Roasted Chicken Bacon Wrapped Chopped Sirloin Charbroiled Chicken Hand Breaded Fried Catfish

Salad

Our Dinner Buffets Include Dressings and Garnishes (Choice of two) Mixed Greens Potato Salad Cole Slaw Pasta Salad Fresh Fruit Salad

Side Items

(Choose one)	
Au Gratin Potatoes	Wild Rice Medley
Cornbread Stuffing	Herbed New Potatoes
Redskin Mashed Potatoes	Seasoned Potato Wedges

Vegetables

(Choose one)	
Grilled Asparagus	Steamed Broccoli Roasted Corn
BBQ Baked Beans	Fried Potatoes & Onions
Seasonal Vegetables	Braised Swiss Chard/Kale
Glazed Baby Carrots	English Peas and Mushrooms
Twice Baked Potatoes (\$1.00pp)	

Desserts

(Choose one)Carrot Sheet CakeCoconut Cream PieChocolate Cream PieChocolate MousseChocolate SheetCake Pumpkin PieBread Pudding Pecan PieSeasonal Fruit CobblerNew York Cheesecake with Topping (1.50 extra per person)

Theme Buffets

(Continued)

Mexican Fiesta Buffets

South of the Border Buffet

Build your Own Tacos with Freshly prepared ground beef Taco Meat with hard- and soft-shell tortillas. Fresh Tortilla Chips, Hot Queso, Chili Con Carne, Fresh Pico De Gallo, Salsa, Sour Cream and Guacamole. Hot Refried Beans, Mexican Rice and Cinnamon Crisp Chips. Iced Tea and Coffee 22 per person

Mexican Fiesta Buffet

Beef and Bean Burritos, Cheese Enchiladas, Mexican Rice and Refried Beans. Fresh Tortilla Chips, Hot Queso, Salsa, Pico de Gallo, Guacamole and Sour Cream.

Cinnamon Crisp Chips for dessert. Iced Tea and Coffee 21 per person

"The Works" Mexican Buffet

Chicken Fajitas, Beef and Bean Burritos and Cheese Enchiladas served with Mexican Rice and Refried Beans, Fresh Tortilla Chips, Salsa, Pico de Gallo, Guacamole and Sour Cream. Hot Sopapillas and Cinnamon and Sugar Cheesecake Burritos Served with Coffee and Iced Tea.

22 per person (2.00 extra for Beef Fajitas)

Italian Buffets

Little Italy Buffet

Spaghetti and Italian Meatballs, Fettuccini Alfredo, Sautéed Tri-Colored Squash, Italian Green Beans, Tossed Salad Bar with Dressings and Toppings Homemade Italian Garlic Bread, Iced Tea and Coffee 26 per person

Portofino Feast Buffet

Veal Parmesan, Spaghetti and Meatballs, Chicken Fettuccini Alfredo, Sautéed Tri-Colored Squash, Italian Green Beans, Tossed Salad Bar with Dressings and Toppings, Homemade Italian Garlic Bread, Italian Cinnamon Apple Crisp, Iced Tea and Coffee 30 per person

Mardi Gras Buffet

Blackened Catfish, Jambalaya with Andouille Sausage, Shrimp Creole, Cajun Red Beans and Rice, Seafood Gumbo, Salad Bar with Tossed Salad Dressings and Toppings, Cajun Cornbread, New Orleans Bread Pudding, Iced Tea and Coffee. 29 per person

Themed Buffets

Minimum of 25 People for our Themed Buffets

Saddleback Western Buffets

BBQ Brisket Sandwich Buffet

Chopped BBQ Brisket, Toasted Kaiser Buns, Country Style Baked Beans, Home style Potato Salad or Cole Slaw Homemade Brownies, Iced Tea and Coffee 26 per person

Ranch Hand Western Buffet

Barbequed Brisket, Golden Hand Breaded Fried Chicken, Fried Okra, Country Style Baked Beans, Salad Bar with Tossed Salad with Dressings and Toppings, Potato Salad, Ranch Rolls, Chocolate Sheet Cake, Iced Tea and Coffee. 28 per person

Trail Boss Premier Western Buffet

Smoked BBQ Pork Spareribs, Barbequed Brisket, Golden Hand Breaded Fried Chicken, Fried Okra, Country Style Baked Beans, Salad Bar with Tossed Salad with Dressings and Toppings, Potato Salad, Cole Slaw, Ranch Rolls, Apple and Peach Cobbler, Iced Tea and Coffee. 28 per person

All-American Menus

Backyard Buffet

Charbroiled Build-Your-Own Burgers, Juicy All-Beef Hot Dogs, Fresh Burger and Hot Dog Buns Lettuce, Tomato, Pickles, Onions, Relish and condiments Potato Chips, Cole Slaw, Homemade Brownies Iced Tea and Coffee

21 per person

"On the Go" Hoagie Box Lunch

Deli Hoagie Sandwich with your choice of Ham, Turkey or Roast Beef Bag of Chips, One piece of Fresh Whole Fruit, Two Freshly Baked Cookies, Iced Tea and Coffee 19 per person

Hors d'œuvres

Cold Hors d'œuvres

(50 Pieces)

Shrimp Cocktail on Ice	190	Chocolate Covered Strawberries	100
Assorted Canapés	85	Southwest Tortilla Pinwheels	75
Assorted Finger Sandwiches	90	Deluxe Gourmet Petite Fours	145

Hot Hors d'oeuvres

(50 Pieces)

Chicken Tenders Chicken	90	Hot Wings	95
Assorted Mini Quiche	90	BBQ or Swedish Meatballs	90
Chicken or Beef Brochettes	165	Southwest Eggrolls	90
Crab Stuffed Mushroom Caps	120	Eggrolls with Sweet & Sour Sauce	90

Prepared Displays

Fresh Fruit Display

Assortment of the season's freshest and finest fruits for your event served with a fruit and spiced yogurt dip.

Vegetable Display

Assortment of the season's finest and freshest vegetables for your event served with ranch or bleu cheese dip.

Cheese and Cracker Display

Assortment of four different kinds of cubed cheese served with an assortment of crackers for your Event.

Small Display for up to 25 people	95	Medium Display for up to 50 people	185
Large Display for up to 100 people	390		

Snack Baskets

Chips and Salsa

Potato Chips Basket

Fresh cut and fried tortilla chips served with our fresh made salsa. Fresh ridged Potato Chips served with French onion or Creamy Ranch dip.

Pretzel Basket

French Onion or Creamy Ranch Dip served with a basket full of bite sized pretzels.

Carving Stations

Honey & Clove Pit Ham	175	Smoked Turkey Breast	175
Round of Beef	255		

Carved by our staff and served with fresh Vienna rolls

Snacks by the Pound

Southwest Queso Dip (per Quart)	75
Guacamole Dip (per Quart)	75
Peanuts, Mixed Nuts or Snack Mix	40

Fresh Garden Salsa (per Quart)	50
Layer Southwestern Dip	90

Beverage Selections

Banquet Bar

(By the Drink)				
Liquor				
House Selections	7	Call Selections	8	
Premium Brands	10			
Beer				
Domestic Beers	6	Import Beers	8	
Keg Beer				
1/6 Keg		160		
1/4 Keg		290		
1/2 Keg		350		
Wine				
(Glass)				
House Wine	7	Premium Wine		8
By the Bottle				
Andre Sparkling Wine	26	Ballatore Sparkling Wine		30
Barefoot Wine	25			
White Zinfandel, Chardonnay, M	lerlot, C	Cabernet Sauvignon		

Soft Drinks

Pepsi, Diet Pepsi, Coke, Diet Coke, Dr. Pepper, Sprite 3

Bartender Fees

\$175

Bar Policy

GENERAL INFORMATION - For private cocktail parties we offer a choice of either cash or hosted Bar Cash Bar *Both Hosted and Cash Bars require a licensed bartender provided by Saddleback Inn.

A minimum guarantee of \$200.00 is required for all Bars. A hosted bar includes a gratuity of 22%.

CANCELLATION POLICY - A minimum 72-hour cancellation is required

STATE LIQUOR LAWS - We are under the jurisdiction of Oklahoma Laws concerning alcoholic beverages as governed by the Oklahoma A.B.L.E. Commission. We will enforce these laws as set forth by the A.B.L.E. Commission and respectfully insist that all hotel guests abide by the same laws.

LEGAL AGE - No alcoholic beverages will be served to persons under 21 years of age

CREDIT INFORMATION - Terms are "Cash upon Purchase" or "Direct Billing" that must be approved 72 hours prior to an event. Event must be guaranteed with a credit card or an advance deposit equal to the estimated revenue incurred. Deposit must be received 48 hours prior to start of event.

Children's Menu

For Children 10 Years Old and Under

Plated Events

\$9 per child

Chicken Fingers & French Fries Grilled Chicken and steamed vegetables Cheeseburger with French Fries Grilled Cheese and Fresh Fruit

This Children's Menu is designed for plated functions only. Please select one children's plate and guarantee the number of plates needed 48 hours in advance of your function. If you would like to order plated entrees from the catering menu for your attending children, the full menu price will be applied.

Children's Buffet Pricing

Children 10 years and under eat for ½ price on all current listed Buffet menus when the number of qualified children is less than 25% of the total buffet participation. Children under 2 years old eat free from buffets only.

When the number of children attending your event exceeds 25% of the total attendance, a customized menu must be prepared for your event. The half price buffet policy for children 10 years of age and younger does not apply to customized menus with special reduced pricing.