



Buffet Breakfast Selections

We are not restricted to just what is on this list.

We can customize buffet packages depending on tastes and budgets.

Pricing varies on which buffet package is selected.

Buffets

Light Continental Breakfast

Assorted Breakfast Pastries, Granola & Greek Yogurt

Full Continental Breakfast

Assorted Breakfast Pastries & Breads, Seasonal
Fresh Fruit, Granola & Greek Yogurt

Chalkboard Breakfast Buffet

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

Egg Vegetable Scramble

Seasonal Vegetables, Breakfast Potatoes,
& Cheddar Cheese Scramble. Served with Bacon, Sausage,
Fresh Fruit Display & Assorted Breakfast Pastries

Chalkboard Hearty Breakfast Buffet

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

Beverage Stations

Assorted Juices

(Orange Juice, Cranberry, Apple or Grapefruit Juice)

Individual Small cans of assorted juices

Soda's Charged on Consumption

(Coke, Diet Coke & Sprite)

Regular Coffee per gallon

refreshed throughout the day
(Decaf. available upon request)

Ice Tea per quart

(refreshed throughout the day as needed)

Small bottles of Perrier.

Full Service Beverage Station

Available per person

All beverages listed above displayed throughout the
day and refreshed as needed.

A' la Carte Items

Priced Per Person

English Muffin Breakfast Sandwich
With Bacon, Egg & Cheese

Assorted Pastries

Assorted Scones

Apple Cinnamon, Strawberry, Blueberry

Granola & Greek Yogurt

Fresh Fruit Display

Bacon(3), Sausage Patty(2)
or Ham Steak Quarter(1)

Breakfast Potatoes

Add: Onion & Peppers

Scrambled Eggs

Biscuits & Sausage Gravy

Custom Quiche priced per dozen

Choice of 1 Protein:

Ham, Bacon, or Sausage

Choice of 2 ingredients:

Cheddar, Onion, Pepper, Mushroom,
Tomato, Spinach



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

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tastes and budgets.**

Seat and Serve #1

Choice of one entrée:

Daily Breakfast Quiche ~ (2-day notice)

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

Served with a bowl of fresh fruit and berries

Entrées

The Chalkboard Breakfast

Scrambled 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



Chalkboard Finger Food Menu

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Side of Smoked Salmon

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

Salmon on Toast Point

With Diced Red Onion, Grated Egg, & Dill Crème Fraîche

Olive Bruschetta

Marinated Olive & Feta Cheese medley chopped & Served on crostini

Bruschetta

Tomato, Garlic, Basil & Goat Cheese topped w/ Balsamic Served with crostini's

Hummus & Vegetable Tray

Celery, Cauliflower, Carrots, Bell Pepper & Hummus

3 Cheese Tortellini Skewers

Basil & Tomatoes with balsamic

Tea Sandwiches

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

Stuffed Mushroom

Parmesan, Mushrooms, Garlic & Shallots

Homemade Mini Meatballs

With Italian herbs, and spices, Pecorino, house marinara

Creamy Mac & Cheese

House Pasta with Chives & Crispy Bacon

Italian Pasta Salad

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

Artesian & Domestic Cheese Tray

With Fresh Fruit & Accompaniments

Cheese skewers

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

Melon & Charcuterie Skewers

Melon Ball, Mozzarella Ball, Prosciutto & Balsamic

Mini Chilean Surf Crab Cakes

Lump Crab Cake with Seasonal Aioli

Warm Spinach & Artichoke Dip

Served with Pita

Mini Quiche

Spinach & Bacon bite size quiche

Crispy Spring Rolls

Citrus Soy Glaze

Pesto Shrimp

Whipped Goat Cheese on a Crostini

Skewered Chicken

Asian Unagi Glaze

Smoked Salmon Dip

Served in a Phyllo Cup topped with chives

Phyllo Shrimp Dip

Cream Cheese, Shallot, Garlic, Blackening Seasoning, in a Phyllo Cup

Street Taco Options

Braised Short Rib

Pico de Gallo, Cilantro, Lime

Blackened Ahi Tuna

Pico de Gallo, Cilantro, Lime

Slider Options

Beef Tenderloin Sliders

Bacon & Red Onion Marmalade & Garlic aioli

Moroccan Beef Short Rib Sliders

House Slaw

Black Angus Sliders

Aged Cheddar, Bacon & Red Onion Marmalade and Garlic aioli

Pork Belly BLC Sliders

Asian Unagi Glaze, Lettuce, Shaved Carrot

Chipotle Chicken Sliders

Romaine, Chipotle Aioli

Passed & Stationed Desserts

Mini Waffle Cone Options

S'mores

Whipped marshmallow & chocolate chip

Dark Chocolate Mousse

Shaved white chocolate & cranberry

Raspberry Mousse

Shaved white chocolate

Phyllo Cup Options

Chef's Seasonal Pie

Chef's Seasonal Cobblers

Tartelette Options

Mixed Berry

Chocolate Mousse



Plated Brunch Selection

*Sales tax and Gratuity are not included in prices

We are not restricted to just what is on this list.

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Seat and Serve #1

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

Blackend Ahi Tuna Tacos

Pico de gallo, cilantro, chili aioli, black beans & flour tortillas

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 an Arugula Salad, served with House Potatoes

Short Rib Hash

potatoes, peppers, mushrooms, onions, jalapeños, fried egg, siracha hollandaise

Seat and Serve #2

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

Guests will have the opportunity to choose from your selections during the event.

2 course: Salad/Entrée or Entrée/Dessert

3 course: Salad/Entrée/dessert

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

Small Arugula & Spinach Salad

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

Entrée Options

Atlantic Salmon

Pan Seared Salmon with Linguini Pasta and a lemon caper sauce with seasonal vegetables

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 an Arugula 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

smoked corn purée, whole roasted corn kernel, corn bread, chipotle dust

Dessert Options

White Chocolate Bread Pudding

New York Cheesecake



Box Lunch Menu

Delivery fee for orders less than 10 items and for outside of the Tulsa Metro Area.

Gratuity & Sales Tax will be added to the final bill

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 Bacon Wrap

-basil, tomato, red onion, goat cheese, Arcadian greens, avocado spread, whole wheat tortilla with choice of Field Green Salad or Fresh Fruit

Caesar Chicken Wrap

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

PBLT Club

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

Chicken Salad Wrap

Chef's daily chicken salad with choice of Field Green Salad or Fresh Fruit

Turkey Reuben Sandwich

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

Salads

Dressings will be served on the side.

House Pecan Salad

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

Caesar Salad

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

House Arugula & Spinach Salad

Julienned carrot, shaved radish, fresh Parmesan, & Caramelized onion vinaigrette

Add to Any Salad:

Chicken

Salmon

Shrimp

Crab Cake

Dailey Quiche



Plated Lunch Selection

- Sales tax and tip are not included in prices / * Indicates items that are gluten free

Seat and Serve #1

Choice of one entrée:

Grilled Chicken Club

bacon, provolone cheese, lettuce, tomato, avocado aioli, served on toasted wheat bread served with Hand-cut Frites or Field Salad

The Chalkboard Burger

Angus Burger with Sweet Onion & Bacon Jam, Aged Cheddar, 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 in a Wheat Tortilla, served with Hand-cut Frites or Fruit

* Chalkboard House Pecan Salad

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

Turkey Reuben Sandwich

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

Confit Duck Salad

kale, blue cheese, bbq beet, citrus vinaigrette, pine nut

Chicken Salad Wrap

Chef's daily chicken 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: Salad | Entrée or Entrée | dessert

3 course:

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 Linguini Pasta and a lemon caper sauce with seasonal vegetables

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

Sesame/Eggplant Purée, Sweet/Salty Carrots, Flash Fried Granola

The Chalkboard Burger

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

Oven-Roasted Mushroom Wellington

puff pastry, duxelles, roasted beet purée, blue cheese cream, roasted asparagus, whipped potatoes

Dessert Options

White Chocolate Bread Pudding

New York Cheesecake



Buffet Selections

Buffets are based off of a minimum of 25 people

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Americana Buffet

- Braised short ribs with a veal demi glaze
- Sautéed salmon with artichoke, tomato & caper cream sauce
- Twice baked mash potatoes or mac & cheese
- Roasted Corn or Seasonal Vegetable Medley
- Fresh Fruit and Berry Display
- Field Green Salad with Caramelized Onion Vinaigrette
- The Chalkboard House Bread with a pesto Butter

The Chalkboard Buffet

- Herbed Chicken with Dijon Cream
- Seared Market Fish with roasted red pepper citrus cream sauce
- Parmesan Risotto
- Vine Ripe Tomato, Mozzarella, & Red Onion Salad
- Chopped Hearts of Romaine Caesar Salad
- Seasonal Vegetables
- Fresh Fruit and Berry Display
- The Chalkboard House Bread with a pesto Butter

Italian Buffet

- Vegetarian Lasagna (Add Meat Sauce)
- Herbed Chicken Lemon Butter and Caper cream sauce
- Seasonal Risotto
- Bruschetta
- Fresh Fruit and Berry display
- Chopped Hearts of Romaine Caesar Salad
- Grilled Vegetable Medley
- The Chalkboard House Bread with a pesto Butter

Mediterranean Buffet

- Lemon and garlic chicken over roasted onion and peppers
- Greek penne pasta with kalamata olives, tomatoes, artichokes, bell pepper, caper, & feta cheese
- House tea cured salmon with crostini's
- Tabouli
- Hummus & veggies
- Fresh cucumber salad
- Tzatziki sauce
- Pita bread

Oklahoma Buffet

- Tenderloin meatloaf
- BBQ chicken
- Bacon & chive potato salad
- Baked beans
- Roasted corn
- Fresh fruit and berry salad
- Hearts of romaine caesar salad
- The Chalkboard house bread with a pesto butter

Fajita Buffet

- Grilled chicken & beef
- Pepper & onion veggie medley
- Tortillas
- Cheese, sour cream, guacamole and salsa
- House chips
- Black beans
- Spanish rice
- Field green salad

Deli Buffet

- Field Green Salad
- Horseradish Potato Salad or Mac & Cheese
- Sliced Turkey, Salami, Pastrami & Ham
- Fresh Fruit and Berry Salad
- Assorted Breads & Rolls
- Assorted Cheeses
- Lettuce, Tomato, Onion, & Condiments

Substitutions

Entrees

- Roasted Prime Rib & Horseradish crème fresh
- Homemade Meatballs in a Marinara Sauce
- Lamb Lollipops
- Enchiladas
- Chicken Alfredo
- Spaghetti and Meatballs
- Greek Chicken Pasta
- Chicken Pesto Cream Pasta
- Baked Penne Pasta

Sides and Salads

- Mustard Bacon & Chive Potato Salad
- Baked Beans with smoked bacon
- Roasted Corn with roasted red peppers
- Bruschetta
- Black Pepper & Herb Roasted Potatoes
- Blue Cheese Potatoes Gratin

Desserts

- Mixed Berry and Apple Cobbler
- White Chocolate Bread Pudding
- Crème Fresh Cheese Cake
- Seafood on Ice**
- Oysters, Jumbo Gulf Shrimp, Snow Crab Claws, & King Crab Legs with Appropriate Condiments

Action Bars / Stations

- Pasta Bar
- Dessert Bar
- Carving Stations
- Slider Bar
- Taco Bar
- Potato Bar
- Grill on site



2018 Spring ~ Summer Plated Dinner Selections

**We are not restricted to just what is on this list.
We can customize buffet packages depending on tastes and
budgets.**

Host/Hostess: Please choose 1 salad, 3-4 entrees, and 1-2 dessert. Guests will have the opportunity to choose from your selections from a custom printed menu night of the event.

Salad Options

Soup of the Day:
Cup of Chef's Daily selection

Chopped Romaine Caesar
*Pecorino, 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*

Entrée Options

Slow-Braised Beef Short Ribs
Three Bean Stew, Pickled Pearl Onion, Garlic Mash

Pan roasted Bone-In Breast of Chicken
*Smoked Corn Puree, Roasted Whole Kernel Corn,
Corn Bread, Feta, Chipotle BBQ,*

Pan seared Atlantic Salmon
*Topped with Artichoke, Tomato & Caper Cream Sauce,
Served with Linguini & Seasonal Vegetable*

Vegetarian Lasagna
*With Eggplant, Carrot, Peppers, Fresh Greens, Shaved
Parmesan, Layered in Pasta Sheets with House Marinara*

Mushroom Wellington
*Puff Pastry, Duxelles, Whipped Potatoes,
Blue Cheese Cream, Haricot Verts*

Entrée Options

Grilled 6oz Prime Petit Filet
*Summer Squash Puree, Whipped Potatoes,
Roasted Garlic Puree, Shallot-Veal Demi*

Seasonal Market Fish
*Dashi Broth, Citrus Soy Jelly, Whole Roasted Brussels,
Topped with Market Micro Salad*

Shrimp & Scallop Pasta
Linguini, Spring Vegetable, Herbed Lemon Butter

Seared Pekin Duck Breast
*Blackberry BBQ Compote, Baked Beets, Cauliflower Puree,
Flashed Kale Chips*

Grilled Colorado Lamb
Mint Jelly, Grilled Red Bell Pepper, Pea Puree, Pea Salad

Dessert Options

Chef's Crème Brulee of the Day
House Made Cheese Cake

White Chocolate Bread Pudding



Duet Dinner Selection

We are not restricted to just what is on this list.
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Duet Entrée

Host/Hostess: Please choose 1 salad, 1 entrée, and 1 dessert. Each Guest will have the same meal with some adjustments for allergies and dietary restrictions.

Salad Options

Blue Cheese Crown

Blue cheese dressing over a crown of iceberg lettuce purple grapes, crumbled bacon and candied pecans

Chopped Romaine Caesar

Parmesan, , Rosemary croutons, Fried capers, and 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

Entrée Options

6oz. Grilled Petit Filet & Salmon or Shrimp

Rosemary Crusted Filet Charred Medium or Med Rare with demi glaze & Grilled Salmon or Shrimp with lemon caper sauce, served with garlic Mashed Potatoes and Seasonal Vegetables

Colorado Rack of Lamb & Pan Seared Diver Scallops

Grilled Grecian spiced Colorado Rack of Lamb, Pan Seared Diver Scallops finished with a Roma tomato white wine sauce over Parmesan Risotto & Seasonal Vegetables

6oz Beef Short Rib with Veal Demi Glaze & Shrimp or Salmon with Lemon Caper Sauce

Garlic Mashed Potatoes and Seasonal Vegetables

Pan Roasted Bone-in Herb Chicken Breast & Lemon Grilled Shrimp

Seared Herb Chicken Breast with Dijon Cream Sauce & Grilled Lemon Shrimp,
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Dessert Options

White Chocolate Bread Pudding

New York Cheesecake