



Box Lunches

There is a Delivery fee of \$30 and \$40 for outside of the Tulsa Metro Area.
20% 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 \$13

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

Chicken Caesar Wrap \$13

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

PBLT \$12

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

All orders come with fresh baked cookie

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

House Arugula & Spinach Salad \$9

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

Add To Any Salad:

Chicken \$7.00

Salmon \$11.00

Shrimp \$10.00

Crab Cake \$7.00



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 \$9

Assorted Breakfast Pastries, & Granola

Full Continental Breakfast \$12

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

Quiche of the Day \$14.50

*Fresh Fruit Display, Breakfast Pastries &
Breakfast Potatoes*

Egg Casserole Buffet \$15

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

Chalkboard Breakfast Buffet \$16

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

Chalkboard Hearty Breakfast Buffet \$18

*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

Muffins or Assorted Danish \$26



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*



Finger Foods

*Sales tax and service charge are not included

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

Side of Smoked Salmon \$5.00

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

Salmon on Toast Point \$5.00 (1.5)

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

Olive Bruschetta – \$3.00 (2)

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

Bruschetta \$2.50 (1.5)

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

Hummus & Vegetable Tray \$3.00 (1.5 oz.)

Celery, Cauliflower, Carrots, Bell Pepper & Hummus

Caprese Salad Skewers 3.00 (2)

Buffalo mozzarella, basil & Tomatoes with balsamic

Tea Sandwiches \$2.50 (1.5)

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

Stuffed Mushroom \$4.00 (3)

Parmesan, Mushrooms, Garlic & Shallots

Savory Homemade Mini Meatballs \$3.00 (2)

With Italian herbs, and spices, Pecorino, house marinara

Creamy Mac & Cheese \$3.00 (3 oz.)

House Pasta with Chives & Crispy Bacon

Italian Pasta Salad \$3.00 (3 oz.)

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

Artesian & Domestic Cheese Tray \$5.00

With Fresh Fruit & Accompaniments

Cheese skewers \$3.00 (1.5)

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

Fruit and Berry Skewers \$2.50 (1.5)

Seasonal fruit and berries

Mini Chilean Surf Crab Cakes \$4 (1.5)

Lump Crab Cake with Seasonal Aioli

Warm Spinach & Artichoke Dip \$2.00 (2 oz.)

Served with Pita

Mini Quiche \$2.50 (1.5)

Spinach & Bacon bite size quiche

Crispy Spring Rolls \$3.00 (1.5)

Citrus Soy Glaze

BBQ Skewered Shrimp \$3.00 (1.5)

Topped with Rosemary & Balsamic Drizzle

Skewered Chicken \$3.00 (1.5)

Asian Unagi Glaze or Buffalo Glaze w/ Bleu cheese Crumble

Smoked Salmon Dip – \$5.00 (2)

Served in a Phillo Cup topped with chives

Phillo Shrimp Dip \$3.00 (1.5)

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

Street Taco Options

Braised Short Rib \$5.00 (2)

Pico de Gallo, Cilantro, Lime

Blackened Ahi Tuna \$5.50 (2)

Pico de Gallo, Cilantro, Lime

Slider Options

Beef Tenderloin Sliders \$5 (1.5)

Bacon & Red Onion Marmalade & Garlic aioli

Moroccan Beef Short Rib Sliders \$5 (1.5)

House Slaw

Black Angus Sliders \$5 (1.5)

Aged Cheddar, Bacon & Red Onion Marmalade and Garlic aioli

Pork Belly BLC Sliders \$5 (1.5)

Asian Unagi Glaze, Lettuce, Shaved Carrot

Chipotle Chicken Sliders \$5 (1.5)

Romaine, Chipotle Aioli



Plated Brunch Selection

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

Seat and Serve #1

1 courses: \$14.95++ 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 an Arugula 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: \$20++ Salad/Entrée or Entrée/dessert

3 course: \$30++

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 Penne 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

Roasted Cauliflower, Dashi Broth

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: \$14.95++ 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: \$30++

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 Penne 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

lemon grass/ginger dashi, roasted cauliflower, fresh herbs

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

Vegetarian Moussaka

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

Dessert Options

White Chocolate Bread Pudding

New York Cheesecake



Dinner Buffet Selection

Buffet packages include: Water & Iced Tea
& The choice of **ONE** Dessert: Seasonal Fruit Cobbler, 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
- 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 roasted red pepper citrus cream sauce
- Chilled Vegetable Israeli Couscous
- 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

\$28 per person

- Vegetarian Greek Lasagna (Add Meat Sauce +\$2)
- Chicken Piccata – Lemon butter and caper cream sauce
- Seasonal Risotto
- Bruschetta
- Fresh Fruit and Berry Salad
- Chopped Hearts of Romaine Caesar Salad
- Grilled Vegetable Medley
- The Chalkboard House Bread with a pesto Butter



Spring 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 from a custom printed menu night of the event.

Salad Options

Roasted Pickled Beet Salad (+\$2.00)

*Endive, Apple, Hazelnuts
& Honey White Balsamic 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*

3 courses: \$38 per person

Entrée Options

Slow-Braised Beef Short Ribs

*Topped with a Veal Demi over Chive/Bacon Potato Salad
& Roasted Heirloom Carrots*

Pan roasted Bone-In Breast of Chicken

*Over Ginger Lemongrass Dashi Broth, & Roasted
Cauliflower*

Pan seared Atlantic Salmon

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

Vegetarian Moussaka

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

Mushroom Wellington

*Puff Pastry, Duxelles, Black Garlic Whipped Potatoes,
Blue Cheese Cream, Haricot Verts*

3 courses: \$60 per person

Entrée Options

Grilled 6oz Prime Petit Filet

*Grilled Asparagus, Black Garlic Whipped Potatoes,
Crispy Onion, & Veal Demi*

Seasonal Market Fish

*Cucumber Salad, Dill Cream, Spicy Popped Corn,
Fried Polenta*

Pan-seared Diver Scallops

Romaine Soup, Puffed Couscous, & Avocado Mousse

Seared Pekin Duck Breast

*Wild Mushroom Frito, Haricot Vert, Celery Root Puree
& Honey Demi*

10oz Prime Ribeye

*Black Garlic Whipped Potatoes, Haricot Vert,
Tomato Jam, & Veal Demi*

Dessert Options

Chef's Crème Brulee of the Day

Seasonal Fruit Cobbler

House Made Cheese Cake

Cinnamon & Nutmeg

White Chocolate Bread Pudding



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 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

Mediterranean Buffet

\$28 per person

*-Lemon and Garlic Chicken over Roasted
Vegetables*

*-Greek Penne Pasta with Kalamata olives,
tomatoes, artichokes, Bell Pepper, Capers,
& Feta Cheese*

House Tea Cured Salmon with Crustini

-Tabouli

-Hummus & Pita Bread

-Fresh Cucumber Salad

-Tzatziki Sauce

*-The Chalkboard House Bread with a
pesto Butter*

Substitutions

Prices may vary upon substitution

Main Proteins

Beef Tenderloin Meatloaf

BBQ Airline Chicken Breasts

Homemade Meatballs in a Marinara
Sauce

Sautéed Chicken
with Seasonal Herb Broth
(No Cream or Butter)

Grilled Chicken Alfredo Pasta with chives
and Lardons

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
Black Pepper & Herb Roasted Potatoes
Chilled Pea, Ham, Mint Salad with Herb
Aioli