

The logo for Interurban is centered in a light brown diamond shape. The word "INTERURBAN" is written in a bold, white, serif font with a 3D effect and a dark shadow. Below the word, the text "since 1976" is written in a smaller, italicized, white serif font.

INTERURBAN

since 1976

CATERING SERVICES

405.321.7150 | www.interurban.us

CATERING SERVICES

Interurban Catering is proud to offer many types of catering services from the simple drop and set-up service to the most elaborate, fully served event.

For over 30 years, Interurban Restaurants have prided themselves in having great food and service at a very reasonable price. This philosophy is carried over to our catering department. Our catering menu offers a variety of spectacular options ranging from gourmet sandwiches, Mexican specialties, pasta dishes, and even seafood.

Our years of catering experience include business breakfasts and lunches, office parties, cocktail parties, in-home dinner parties, weddings and rehearsal dinners, both big and small, as well as great hall banquets with groups of over 1,000 guests. Rest assured that your next event is as important to us as it is to you, and that we will do everything possible to make it a success.

DELIVERY

We are happy to deliver a catered breakfast, lunch, and dinner to your home, office, and event at any time you specify. Our trained delivery drivers are professional and friendly. We do our best to accommodate last minute orders as much as possible, but 24 hour notice is preferred.

Interurban Catering has no delivery charge in the Oklahoma City metro area.

There is a \$100.00 minimum for delivered orders plus a 15% gratuity charge. Catered orders picked up by the customer have no minimum or added gratuity. All orders include disposable plates, napkins, and flatware.

ADDITIONAL SERVICES

Should your event need any rentals such as china, silverware, glasses, tables, chairs, or linens, our staff would be happy to facilitate the arrangements and selections at no additional charge. The rental expense is the responsibility of the client.

Although disposable and buffet service is standard with our service, plated meals are available at a cost of \$1.00 per person.

CORPORATE ACCOUNTS

Interurban Catering offers monthly statements to those business customers who wish to sign up for this special no cost service.

Contact our helpful associates at (405) 321-7150 to assist in planning your special event.

BREAKFAST CATERING

We cater and deliver breakfast as early as you need it! All breakfast caters are served with appropriate plates, flatware, and napkins.

HOT BREAKFAST TRAYS

Breakfast trays include your choice of country biscuit sandwiches or bagel sandwiches made with scrambled eggs, melted cheddar cheese, and your choice of bacon, ham, or sausage. / **4.75 per person / 6.75 per person to add fresh fruit**

CONTINENTAL BREAKFAST TRAYS

Warm blueberry muffins and assorted bagels accompanied by butter, jelly, and flavored cream cheese. / **2.50 per person / 4.50 per person to add fresh fruit**

FRUIT TRAYS

A great assortment of fresh cut fruit with cantaloupe, honeydew, pineapple, and other seasonal fruits which can be added to any of our breakfast trays or ordered by itself. / **\$30 serves 10-12 / \$50 serves 16-21 / \$65 serves 25-30.** Trays served with your choice of vanilla or chocolate sauce.

BIG BREAKFAST

This full breakfast includes scrambled eggs, spicy cheesy Miga's eggs, breakfast potatoes, biscuits and gravy, plus your choice of bacon or sausage. Service also includes butter and jelly. / **6.50 per person / 8.50 per person to add fresh fruit**

HOT SLIM BREAKFAST

This is a slimmer version of our Big Breakfast, offering scrambled eggs, bacon, and blueberry muffins. Service also includes cinnamon honey butter. **5.50 per person / 7.50 per person to add fruit**

BREAKFAST BEVERAGES

Beverage service includes cups, ice, sugars, and creamers.

Cain's fresh brewed coffee / **8.99 serves 10-12**

Orange juice / **8.99 serves 10 -12**

Bottled water / **1.99 each**

Don't need the full beverage service? Coffee or orange juice, just 5.99

SANDWICH BOX MEALS

Sandwich Box meals are served with our homemade potato chips, lettuce, tomato, and a pickle spear. Napkins, flatware, and condiments are included with each box meal. All meals are available in buffet style.

SANDWICH BOX

A full 1/3 pound of ham or turkey on wheat berry bread with your choice of American, Swiss, or pepper jack cheese. / 5.50 per person

CALIFORNIA CLUB BOX

Ham, turkey, honey pepper bacon, Swiss and cheddar cheeses, and fresh avocado piled high on ciabatta bread. 7.50 per person

HONEY CHICKEN SANDWICH

Hot grilled chicken breast topped with monterey jack cheese, our homemade honey peppered bacon, and our "world famous" honey mustard sauce. / 7.50 per person

BOX MEAL ADD-ONS

priced per person

Fresh fruit cup / 1.99

Cup of the Soup of the Day / 1.99

Chocolate chip cookies / 2 for 1.00

Fudge brownie / 1.00

Cole slaw / 1.00

Pasta salad / 1.00

Borracho bean cup / 1.00

SALAD BOX MEALS

All salad box meals are served with dressing on the side, fresh baked muffin, and cinnamon honey butter. Napkins, flatware, and condiments are included with each box meal. All meals are available in buffet style.

LINDA'S SPINACH SALAD

Fresh spinach, grilled chicken, Swiss and cheddar cheeses, red onion, and sliced mushrooms tossed in our classic Linda's dressing. / 7.99 per person

FRIED CHICKEN CLUB SALAD

Crisp greens, jack and cheddar cheeses, bacon chips, and diced tomatoes with crispy fried chicken. 7.99 per person

RUSTY'S CHICKEN PASTA SALAD

Bowtie pasta, fresh tomatoes, black olives, grilled chicken, and parmesan cheese mixed with a lite Italian dressing. / 7.99 per person

SPINNAKER CHOP SALAD

Chopped spinach and romaine lettuce with walnuts, tomatoes, feta cheese, raisins, artichoke hearts, fresh pineapple, and chopped bacon with garlic parmesan dressing. 7.99 per person

Dressing choices include ranch, honey mustard, bleu cheese, 1000 island, Linda's, garlic parmesan, lemon caper vinaigrette, and lite Italian.

HOT OFFICE MEAL CATERING

Hot office meal catering includes chaffing dish service for main entrées, fresh house salad with choice of two dressings, Interurban's homemade muffins, and cinnamon honey butter.

HOT OFFICE MEALS - *pasta*

DIXIELAND BOWTIE PASTA

Bowtie pasta, Cajun chicken, and fresh tomatoes tossed in our spicy Alfredo sauce. / **9.99 per person**

HEATHER'S MACARONI AND CHEESE

Elbow macaroni and grilled chicken folded into our special three cheese sauce. **9.99 per person**

AURORA'S CHICKEN PEPPERONI

Grilled chicken, garlic, and pepperoni topped with our homemade marinara sauce with mozzarella cheese on bowtie pasta. / **9.99 per person**

HOT OFFICE MEALS - *from the grill*

CHELSEA'S CHICKEN

Grilled chicken topped with "world's best" honey mustard sauce, honey pepper bacon, sautéed mushrooms, and monterrey jack cheese. Served with your choice of garlic mashed potatoes or wild rice. / **9.99 per person**

BLACKENED TILAPIA

Fresh tilapia filets are blackened and served with your choice of garlic mashed potatoes or wild rice. / **8.99 per person**

BACON WRAPPED SHRIMP

3 bacon wrapped jumbo sized shrimp per person, seasoned, basted, and grilled. Served with your choice of garlic mashed potatoes or wild rice. **7.99 per person**

I N T E R U R B A N C A T E R I N G

HOT OFFICE MEALS - *from the grill* (continued)

HAMBURGER MEAL

Interurban hamburger meal includes all you need to have your group assemble their own delicious burger. The hamburger meal toppings include 1/2 pound burgers, split top buns, American, Swiss, and cheddar cheeses, lettuce, tomato, sliced red onion, pickles, ketchup, mayo, mustard, bbq sauce, and jalapenos. Meal service includes our homemade potato chips. / **7.99 per person**

HOT OFFICE MEALS - *best mex*

Interurban takes pride in having some of the best Mexican food in Oklahoma, with everything made from scratch.

THE TACO MEAL

The taco meal includes everything you need to build your own taco bar: crispy taco shells and soft tortillas, spicy ground beef, lettuce, tomato, onion, cheddar cheese, refried beans, Spanish rice, tortilla chips, and our homemade salsa. / **7.99 per person**

FAJITA MEAL

The meal includes grilled fajita chicken, beef, or mixed options, with sautéed onions and peppers, refried beans, Spanish rice, shredded lettuce, sour cream, Pico de Gallo, jack and cheddar cheeses, sliced jalapenos, tortilla chips, and our homemade salsa. / **10.99 per person**

ENCHILADA MEAL

Your choice of chicken, beef, or cheese enchiladas served with refried beans, Spanish rice, tortilla chips, and our homemade salsa. / **8.99 per person**

BEST MEX ADD-ONS

Enchilada, chicken, beef or cheese / **1.99 each**

Crispy beef tacos / **1.99 each**

“World’s best” queso / **1.50 per person**

Interurban guacamole / **1.50 per person**

MASHPATINI BAR

Includes mashed potatoes served in martini glasses with several topping options: grilled chicken, fried chicken tenders, beef peppercorn tips, beef tenderloin tips, gravy, merlot mushrooms, corn salsa, pico de gallo, honey bacon bits, cheddar cheese, monterey jack cheese, bleu cheese, sour cream, and chives. / **select 3 meats 12.99 / select 4 meats 13.99**

COMBOS AND PARTY TRAYS

INTERURBAN COMBOS

Combos are served buffet style.

Choose any 2 / **6.99 per person** Choose any 3 / **7.99 per person**

- Interurban club sandwich
- Caesar salad
- Soup of the day
- Grilled chicken breast
- California Club sandwich
- Baked Potato
- Dinner salad with choice of two dressings
- Quesadilla

PARTY TRAYS

COCKTAIL SANDWICH TRAYS

An assortment of turkey and ham with Swiss and American cheese on slider size rolls. / **\$35.00 serves 10-12 with 20 sandwiches** / **\$55.00 serves 15-18 with 30 sandwiches** / **\$75.00 serves 20-24 with 40 sandwiches**

FRESH FRUIT TRAY

A great variety of fresh cut fruit including cantaloupe, honeydew, pineapple and other seasonal fruits. Served with our homemade creamy vanilla or chocolate sauce. / **\$30 serves 10-12** / **\$50 serves 16-21** / **\$65 serves 25-30**

FRESH VEGGIE TRAYS

Garden fresh vegetables including broccoli, carrots, celery, and cauliflower served with your choice of ranch or honey mustard dipping sauce. **\$25 serves 10-12** / **\$35 serves 16-21** / **\$45 serves 25-30**

A L A C A R T E O P T I O N S

APPETIZERS A LA CARTE *(per 50 people)*

FRESH FRUIT TRAY WITH DIP

A colorful arrangement of fresh seasonal fruit, cut into bite-sized pieces, served with your choice of chocolate or vanilla sauce. **\$90**

VEGETABLE TRAY WITH DIP

A layout of fresh garden vegetables served with your choice of our famous honey mustard dressing or our homemade ranch dressing. **\$75**

ASSORTED CHEESE TRAY

A combination of imported and domestic cheeses, diced into bite-sized pieces accompanied with a basket of assorted crackers. **\$85**

BRUSHETTA

Hand made toast points topped with thick sliced tomatoes, fresh basil, extra virgin olive oil, and balsamic vinegar. (100pcs.) **\$75**

SPINACH AND ARTICHOKE DIP

A creamy blend of fresh spinach leaves, artichoke hearts, and parmesan cheese served with a basket of sliced French bread. **\$100**

ESPINACA QUESO

A wonderful spicy blend of spinach, tomatoes, and onions in a smooth and creamy pepper jack cheese sauce served with freshly made tortilla chips and salsa. **\$95**

TERIYAKI CHICKEN

Skewered chicken, onion, bell pepper, and cherry tomatoes, brushed with our own teriyaki sauce, grilled over an open flame creating a flavorful combination. (50pcs) **\$85**

STUFFED MUSHROOM CAPS

Fresh button mushroom caps stuffed full of a cream cheese and herb blend then topped with grated parmesan cheese. (150pcs.) **\$80**

ASSORTED COCKTAIL SANDWICHES

An assortment of turkey and ham with Swiss and American cheese on slider sized rolls. (100pcs.) **\$150**

SMOKED SALMON TRAY

Sliced cold-smoked salmon garnished with egg, minced onion, and capers, served with toast points and a garlic aioli sauce. (2 full sides of salmon) **\$105**

CATERING MENU CHOICES

MULTIPLE COURSE MEALS

Select the number of courses you would like to serve. Options include Appetizers, Salads, Entrees, two sides, and dessert.

PRICING *(Based on 100 Guests)*

ENTRÉE ONLY / \$10.99

TWO COURSE MENU / \$12.99

THREE COURSE MENU / \$14.99

FOUR COURSE MENU / \$16.99

APPETIZERS

FRESH FRUIT TRAY WITH DIP

A colorful arrangement of fresh seasonal fruit, cut into bite-sized pieces, and served with your choice of chocolate or vanilla sauce.

VEGETABLE TRAY WITH DIP

A layout of fresh garden vegetables served with your choice of our famous honey mustard dressing or our homemade ranch dressing.

ASSORTED CHEESE TRAY

A combination of imported and domestic cheeses, diced into bite-sized pieces, accompanied with a basket of assorted crackers.

BRUSCHETTA

Hand made toast points topped with thick sliced tomatoes, fresh basil, extra virgin olive oil, and balsamic vinegar.

SPINACH AND ARTICHOKE DIP

A creamy blend of fresh spinach leaves, artichoke hearts, and parmesan cheese; served with a basket of sliced French bread.

ESPINACA QUESO

A wonderful spicy blend of spinach, tomatoes, and onions in a smooth and creamy pepper jack cheese sauce; served with freshly made tortilla chips and salsa.

TERIYAKI CHICKEN

Skewered chicken, onion, bell pepper, and cherry tomatoes, brushed with our own teriyaki sauce, and grilled over an open flame creating a flavorful combination.

CATERING MENU CHOICES

APPETIZERS *(continued)*

STUFFED MUSHROOM CAPS

Fresh button mushroom caps stuffed full of a cream cheese and herb blend then topped with grated parmesan cheese.

ASSORTED COCKTAIL SANDWICHES

An assortment of turkey and ham with Swiss and American cheese on slider sized rolls.

SMOKED SALMON TRAY

Sliced cold-smoked salmon garnished with egg, minced onion, and capers; served with toast points and a garlic aioli sauce.

SALADS

FRESH GARDEN SALAD

Mixed greens with iceberg and romaine lettuce, tossed with our garlic-parmesan dressing, topped with tomatoes, onions, and homemade croutons.

CAESAR SALAD

Freshly cut romaine lettuce tossed with parmesan cheese, our delightful Caesar dressing, and homemade croutons.

LINDA'S SPINACH SALAD

Fresh spinach leaves tossed with sliced mushrooms, red onion, swiss and cheddar cheese then finished with our famous Linda's dressing.

CHOPPED SALAD

Spinach and Romaine lettuce chopped then tossed with dried cranberries, artichokes, feta cheese, and garlic-parmesan dressing.

ENTREE *(Served with choice of two sides)*

ROAST PORK LOIN

Tender roasted pork loin, sliced into medallions, topped with a rich and flavorful mango sauce.

TENDERLOIN TIPS

Hand-cut beef tenderloin pieces sautéed with mushrooms and onions, finished in a delectable green peppercorn sauce.

CATERING MENU CHOICES

ATLANTIC SALMON

A baked fillet of fresh salmon topped your choice of a garlic or roasted red pepper butter.

APRICOT CHICKEN

A grilled chicken breast topped with a creamy and delicious apricot sauce.

TERIYAKI CHICKEN

A tender chicken breast, lightly brushed with our homemade teriyaki sauce, then grilled to perfection.

OLD FASHIONED POT ROAST

An extremely tender beef roast cooked and served in an aromatic au jus.

SIDES

Sautéed Green Beans

Steamed Vegetable Medley

Honey-Tarragon Glazed Carrots

Wild Rice

Garlic Mashed Potatoes

Roasted Red Potatoes

Macaroni and Cheese

Bowtie Pasta with Garlic Butter

DESSERTS

NEW YORK STYLE CHEESECAKE

A delicious slice of cheesecake topped with your choice of chocolate or raspberry sauce.

TEQUILA BREAD PUDDING

A unique twist on a traditional dessert. This bread pudding is topped with our sweet tequila sauce and fresh limes.

COBBLER

Your choice of freshly baked apple or cherry cobbler served warm to insure a happy finish to your meal.

SHEET CAKE

An assortment of Red Velvet, Chocolate, and Carrot cake provides an array of choices for your guests.

BAR SERVICE

Interurban will gladly provide staff at an hourly rate of \$20 per hour per bartender. Additional gratuity is appreciated, but never expected.

HOSTED BAR

Hosted bars are supplied by the client. Cups/glasses/set up are available from Interurban at an additional charge depending on the number of guests and supplies needed.

CASH BAR

Interurban will supply the alcohol, mixers, and bar set up. Individual beverages can be purchased by the guest attending the event. / **\$150 set up fee**

OPEN ALCOHOL BAR

Charges for Open Bar will be tallied throughout the event and paid by the client in the final bill.

Domestics **\$2.50 per** / Premium **\$3.50 per**

House Wine / Merlot **\$18 per bottle** / White **\$18 per bottle**

Liquor prices available upon request

We provide clear 9oz hard plastic tumblers for mixed drinks and wines.
Rented glassware is available at \$.50 per glass

BEVERAGES

Beverage service includes cups, ice, sweetener, lemon wedges

Tea or sweet tea / **\$8.99 serves 10-12**

Canned soda / **\$1.29 each**

Bottled water / **\$1.99 each**

Lemonade / **\$ 8.99 serves 10-12**

Don't need full beverage service?

Tea, sweet tea or lemonade just \$5.99

DESSERTS

Pineapple and raisin bread pudding with Tequila lime sauce
\$1.99 per person

Fresh baked fruit cobbler serves 10-12 / **\$14.99**

Turtle cheese cake / **\$3.29 per person**

Chocolate chip cookies / **2 for \$1.00**

Fudge brownies / **\$1.00 each**

Cheesecake Petites
/ **4 petites per \$2.69**

Sheet Cake / red velvet, chocolate, vanilla, or carrot cake
/ **\$2.00 per person**