



INTERURBAN

since 1976

CATERING

WWW.INTERURBAN.US

405.292.6600

WE CREATE THE FOOD,
YOU CREATE THE MEMORIES. . . .





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

APPETIZERS

Available on party trays or full service, passed appetizers.
Minimum of 25 orders

FRESH FRUIT

Fresh, seasonal fruit, cut into bite size pieces.

VEGETABLES WITH DIP

Garden fresh vegetables with ranch dressing.

CHEESE TRAY

Assortment of cubed cheeses and crackers.

ESPINACA QUESO DIP

Spinach, tomatoes and onions in melted pepper jack with just a hint of spice. Served with house made tortilla chips and salsa.

STUFFED MUSHROOMS

Button mushrooms stuffed with sausage, cream cheese and herbs.
Topped with fresh parmesan.

HONEY PEPPER BACON SKEWERS

SLIDERS

Served on mini Brioche Bun
Add potato chips to slider bar for extra charge
Minimum of 50 order

CHEESE BURGER

Ground chuck mini burger with American cheese

HONEY CHICKEN

Grilled Chicken, jack cheese, honey mustard, honey pepper bacon

BBQ PULLED PORK

Pulled pork, BBQ Sauce, Dill relish

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

SALADS

Prices include muffin and cinnamon honey butter.

Dressing served on the side upon request.

CHICKEN CAESAR SALAD

Romaine, grilled chicken, parmesan cheese, croutons, caesar dressing

IU CHOPPED SALAD

Romaine, iceberg, grilled chicken, avocado, monterey jack, black beans, corn, cilantro, tomatoes, bbq ranch. Served with garlic parmesan dressing or your choice of dressing.

CHICKEN CLUB SALAD

Mixed greens, fried or grilled chicken, tomatoes, Monterey Jack, cheddar, and bacon. Served with your choice of dressing.

DRESSING CHOICES

ranch, bleu cheese, garlic parmesan, honey mustard, Linda's dressing, lemon caper vinaigrette, balsamic vinaigrette, thousand island and light Italian.

FAJITAS

includes rice and beans

Grilled marinated chicken or beef with onions, red and green peppers. Served with cheddar, jack, sour cream, pico de gallo and flour tortillas.

Chicken | Mixed | Beef

ENTRÉE BARS

BURGER | SANDWICH

Potato chips included

CHICKEN SANDWICH BAR

Grilled chicken breast, brioche buns, honey pepper bacon, jack cheese, honey mustard, lettuce, tomatoes.

HAMBURGER BAR

Ground chuck burgers, brioche buns, honey pepper bacon, American cheese, lettuce, tomatoes, red onions, pickle chips, ketchup, mayo, mustard.

SANDWICHES

SANDWICHES

Includes a side of potato chips

CALIFORNIA CLUB

Ham, turkey, honey pepper bacon, swiss, cheddar and avocado on ciabatta bread.

INTERURBAN CLUB

Ham, turkey, bacon, swiss and American on wheat berry bread.

SIDES

Prices are per person.

Fresh Fruit

Chocolate Chip Cookie

Fudge Brownie

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

PASTAS

Includes house salad with choice of two dressings, muffins and cinnamon honey butter.

DIXIELAND BOWTIE PASTA

Bowtie pasta, Cajun chicken, and tomatoes tossed in spicy alfredo sauce.

HEATHER'S MACARONI

AND CHEESE

Elbow macaroni and three cheeses with grilled chicken.

CAJUN SEAFOOD PASTA

Shrimp and andouille sausage tossed in our cajun alfredo sauce with bowtie pasta.

CLASSIC ENTRÉES

Includes house salad, choice of two dressings, muffins, cinnamon honey butter and choice of either garlic mashed potatoes, roasted red potatoes, wild rice, or green beans.

CHELSEA'S CHICKEN

Grilled chicken topped with honey pepper bacon, mushrooms, jack cheese and honey mustard.

TENDERLOIN TIPS

Beef tenderloin tips with a choice of mushroom demi-glaze or peppercorn cream sauce.

GRILLED SALMON

Grilled salmon topped with lemon caper glaze.

BEEF POT ROAST

Slow roasted beef pot roast with au jus.

BONE-IN PORK CHOP

Grilled pork chop in a mild jalapeno marinade.



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

SIDES (priced per person)

Sautéed Green Beans

Macaroni and Cheese

Wild Rice

House or Caesar Salad

Garlic Mashed Potatoes

Potato Chips

Roasted Red Potatoes

DESSERTS

TURTLE CHEESECAKE

Creamy cheesecake topped with caramel, hot fudge, and pecans on a honey graham crust.

CHOCOLATE CAKE

Triple layer chocolate cake, frosted with deep chocolate icing, finished with hand piped rosettes and chocolate sprinkles.

TEQUILA BREAD PUDDING

Pineapple and raisin bread pudding topped with a buttery tequila sauce and fresh lime. A unique twist on a traditional dessert. \$

LEMON BAR

CHOCOLATE CHIP COOKIE

FUDGE BROWNIES

BEVERAGES (priced per person)

Full service includes cups, ice, sweetener, lemon wedges, creamer and sugars.

COFFEE

BOTTLED WATER

TEA OR SWEET TEA

LEMONADE

CANNED SODA





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

BAR SERVICE

There are many ways to do bar service. Our bar options can be tailored to your event to make your night extra special. We can set it up where it is priced per person, priced by what is consumed or host a cash bar for your guests.

OPEN BAR OPTIONS

PER PERSON PRICING

Pay a flat per person amount. Prices vary by selection.

Most popular selections:

BEER & WINE | BEER, WINE & A SIGNATURE COCKTAIL | FULL BAR

HOST TAB

Alcoholic beverages will be tallied throughout the event and paid by the client in full in the final bill. Customizable menus to fit any budget.

\$250 minimum.

CASH BAR

Guest pay for each drink ordered.

BARTENDERS

Interurban will gladly provide bar staff at an hourly rate of \$20.00 per hour per bartender. Additional gratuity is appreciated but never expected.

FULL BAR SERVICE

All bar catering services include setup and cleanup of bar, disposable glasses and cocktail napkins. Real glassware is available for an additional fee.

FAQ'S

Can I set up a meeting to discuss my event and to taste menu options?

Yes, we encourage you to meet with us and try the food to customize your menu for weddings and corporate events.

How do I know the cost of option?

When we put together a quote we will provide you with our best estimate of the cost, but due to the ever changing costs this estimate will not be finalized until 60 days prior to the event.

What is the difference between a drop and chafer service?

For a cater drop, we deliver the food in aluminum pans with disposables. Chafer service includes chafers with sternos to keep the food warmer longer, staff will be present to serve the food for an additional charge of \$20 per hour per staff.

What is the price and responsibility of the staff?

The price for staffing includes setting up, serving, replenishing the food, and cleaning up at the end of the day. The cost is \$20 per hour per staff.

Is there a minimum for deliveries?

Yes, the minimum is \$150 for deliveries. An alternative is ordering a pick up order or To-Go food through the restaurant, they can pack in bulk for easy access.

Do you provide plates, napkins and silverware?

The price includes disposable plates, flatware, napkins, cups and serving utensils for drops. For an additional price we provide china service.

What kind of bar services do you offer?

We do any kind of bar from beer and wine to a full cocktail menu.

Do you provide linen for the tables?

We can at an additional charge. We rent linens through a third party. Cost is per linen.

What is your cancellation policy?

We require a 48 hour cancellation for orders.

When do you need to know about a final headcount?

We need to know the final headcount a week prior to the cater.



CONTACT INTERURBAN CATERING:

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Download Catering Menu at www.Interurban.us

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Please contact a manager directly:

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