

INTERURBAN



CATERING SERVICES

405.292.6600 | www.interurban.us

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

WE CREATE THE FOOD, YOU CREATE THE MEMORIES.

INTERURBAN CATERING

Gather 'round the table, let's eat!

A passion for food and all things beautiful is what drives Interurban's experienced catering staff. We provide personal style to craft each event for your individual needs.

And we mean individual. Business lunches and holiday parties, weddings and anniversaries or any other reason you can dream up to celebrate and dine with friends, we will find a way to meet your needs and your budget.

See our menu options below or send us an email. We will get back to you in one business day with no pressure, just helpful information.

SERVICED CATERING

We'll bring the food and the flare.

If you are looking for top-level service, décor and/or bar service, count us in. Our energetic and friendly staff will serve your guests second helpings with a smile or we can set up a buffet spread that looks and tastes delicious. When your event is complete we can tear down and take it away so clean up is a snap.

Interurban prides itself on being a premier event caterer for these events. Savory food, served on time.

NO FUSS CATERING

An easy solution for a special event.

Think drop-off, no hassle catering might be right for your event? Special events and corporate gatherings often don't require service or much setup. We'll do the cooking so you can focus on the other important details. We'll set up and head out so you can enjoy your event.

Let us bring food to the party and you do the rest. It's a low-cost solution that can be a great fit for the right event.

WEDDINGS

The biggest day of your life? Bring it on.

Simply put, we love weddings. Our catering team thrives on new and unique ideas, so you can imagine how excited we get with each unique bride.

Wedding catering is unique in the catering world. The meal you serve at your wedding should be an experience that mimics your style – laid back, elegant, funky, whatever you fancy. Brides have been trusting our catering team for years to bring their tastes to life. What can you imagine? What do you like? What's your style? We love hearing what our clients have dreamed up and helping them bring it to life.

Want a sampling of what we can do? Here is our catering menu to get you started and salivating. Print it off, show it to your trusted wedding squad and let the menu planning begin! Don't see what you want? Tell us your vision and our catering team along with our chef will create the perfect custom menu for you!

CATERING DESIGN

If you can dream it, we can do it!

Food with flair is just the beginning of your experience with Interurban Catering. While extraordinary food is our focus, we also offer catering design for weddings. Catering isn't just about great food when it comes to weddings, it's about the look and design as well. Our talented team can bring your style and personality to create an atmosphere that really reflects you and the event that you have always dreamed of.

We have many unique décor items that will help create your dream, whether it be a modern lounge style event or an elegant country chic event. Let us create the perfect wedding experience for you!

BREAKFAST CATERING

Prices include appropriate plates, flatware, napkins and serving utensils.

HOT SANDWICHES

Choice of country biscuits or burritos with scrambled eggs, melted cheddar and your choice of bacon, ham, or sausage.

\$4.99 per person | \$7.49 per person with fresh fruit

SOUTHWEST BREAKFAST

Scrambled eggs, cheddar and your choice of bacon, ham, or sausage wrapped inside a large flour tortilla. Salsa, sour cream, pico and jalapeños served on the side.

\$4.99 per person | \$7.49 per person with fresh fruit

Breakfast potatoes available for an additional \$1.99 per person.

THE BIG

Scrambled eggs, Southwest Eggs, breakfast potatoes, biscuits and gravy, choice of bacon or sausage, butter and jelly.

\$7.99 per person | \$9.99 per person with fresh fruit

THE BASIC

Scrambled eggs, bacon and blueberry muffins.

\$5.99 per person | \$7.99 per person with fresh fruit

CONTINENTAL

Warm blueberry muffins and assorted bagels, butter, jelly and cream cheese.

\$2.99 per person | \$3.99 with yogurt | \$5.99 with fresh fruit

Mini
Chicken
&
Waffles



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 10 orders**

FRESH FRUIT

Fresh, seasonal fruit, cut into bite size pieces.

\$2.99 per person

VEGETABLES WITH DIP

Garden fresh vegetables with honey mustard or ranch dressing.

\$2.50 per person

CHEESE TRAY

Assortment of cubed cheeses and crackers. **(4 oz. per person) \$2.50 per person**

COCKTAIL SANDWICHES

Turkey with swiss and ham with American on slider buns.

(2 per person) \$2.50 per person

BRUSCHETTA

Toast points topped with tomatoes, fresh basil, feta, olive oil and balsamic vinegar.

(2 pieces per person) \$2.99 per person

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. **(4 oz. per person) \$2.99 per person**

SPINACH AND ARTICHOKE DIP

Spinach and artichokes with parmesan. Served warm with your choice of sliced French bread or house made tortilla chips. **(4 oz per person) \$2.99 per person**

CAPRESE SKEWERS

Grape tomatoes, basil and mozzarella. **(1 skewer per person) \$1.99 per person**

STUFFED MUSHROOMS

Button mushrooms stuffed with sausage, cream cheese and herbs.

Topped with fresh parmesan. **(2 mushrooms per person) \$2.50 per person**

ROASTED RED PEPPER OR CREAMY GARLIC AND LEMON HUMMUS

Your choice of fresh crudité's or pita chip. **(add .50 for both) \$2.99 per person**

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. Available buffet style or plated full service. Dressing choices include ranch, bleu cheese, garlic parmesan, honey mustard, Linda's dressing, lemon caper vinaigrette, balsamic vinaigrette, thousand island and light Italian.

LINDA'S SPINACH SALAD

Spinach, grilled chicken, red onions, mushrooms, Monterey Jack, and cheddar. Served with Linda's dressing or your choice of dressing.

\$9.99 per person

SAINT HELENA SPRING SALAD

Mixed greens, grilled chicken, green apples, walnuts, cashews, pineapple, dried cranberries, bacon and strawberry garnish. Served with lemon chardonnay dressing or your choice of dressing.

\$9.99 per person

WEDGE SALAD

Romaine hearts, tomatoes, red onions, tomatoes, bleu cheese crumbles and cracked black pepper. Served with garlic parmesan dressing or your choice of dressing.

\$8.99 per person

With grilled chicken \$10.49 per person

With grilled salmon \$12.99 per person

With ahi tuna \$13.99 per person

RUSTY'S CHICKEN PASTA SALAD

Romaine, bow tie pasta, grilled chicken, tomatoes, black olives and parmesan. Served with light Italian dressing or your choice of dressing.

\$8.99 per person

CHICKEN CLUB SALAD

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

\$9.99 per person



Goat. Cheese
Cranberries
Fresh Greens



ENTRÉE BARS

Entrée bars are set up buffet style where each guest builds their own creation.

TACO BAR

Spicy ground beef, soft flour tortillas, tomatoes, cheddar, refried beans, Spanish rice, house made tortilla chips and salsa. \$8.99 per person

CHICKEN SANDWICH BAR

Grilled chicken breast, split top buns, honey pepper bacon, Monterey Jack cheese, honey mustard, lettuce, tomatoes, and potato chips.

Add ons \$0.50 each

\$8.99 per person

HAMBURGER BAR

Half pound burgers, split top buns, honey pepper bacon, American cheese, lettuce, tomatoes, red onions, pickle chips, ketchup, mayo, mustard and potato chips. Add ons \$0.50 each

\$8.99 per person

SLIDER BAR

Minimum order 50 per person

Honey Chicken \$3.50 per slider

Burger w/ American Cheese \$2.50 per slider

BBQ Pulled Pork \$2.50 per slider

MASHPATINI BAR

Mashed potatoes served in a martini glass topped with your choice of pulled pork, grilled chicken, fried chicken or beef tenderloin tips. Served with burgundy mushrooms, honey pepper bacon, cheddar, Monterey Jack, bleu cheese, corn salsa, pico de gallo, sour cream and chives. \$18.99 per person

MEXICAN ENTRÉES

Prices include refried beans, Spanish rice, chips and salsa. Available as buffet or plated full service.

FAJITAS

Grilled chicken, beef or mix with sautéed onions and bell peppers, lettuce, Monterey Jack, cheddar, pico de gallo, sour cream, sliced jalapeños and soft flour tortillas. \$15.99 per person

TRADITIONAL ENCHILADAS

Your choice of beef or cheese wrapped in corn tortillas topped with chili con carne and cheddar. \$9.99 per person

PULLED PORK ENCHILADAS

Pulled pork wrapped in corn tortillas topped with a sour cream tomatillo sauce, Monterey Jack and cheddar.

\$8.99 per person

VEGGIE ENCHILADAS

Sautéed seasonal veggies wrapped in corn tortillas topped with a red chili sauce and Monterey Jack.

\$8.99 per person

ADDITIONAL ITEMS

Crispy Beef Tacos \$2.99 each

Espinaca Queso (4 oz) \$2.99 per person

Guacamole (4 oz) \$1.99 each

Sour Cream (4 oz) \$0.50 per person

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

BOXED LUNCH

Prices include homemade potato chips, lettuce, tomato, pickle spear, condiments, plates, napkins, and flatware. Orders under 25 available in individual boxes upon request. Orders over 25 served on platters.

THE BASIC

Ham or turkey on wheat berry bread with American, swiss or pepper jack.

\$6.99 per person

CALIFORNIA CLUB

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

\$8.99 per person

HONEY CHICKEN

Grilled chicken, Monterey Jack, honey pepper bacon and honey mustard dressing.

\$8.99 per person

INTERURBAN CLUB

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

\$8.99 per person

SIDES

Prices are per person.

Fresh Fruit \$2.49

Soup of the Day Cup \$2.99

Coleslaw \$1.99

Pasta Salad \$1.99

Loaded Baked Potato \$3.99

Chocolate Chip Cookies (2) \$1.49

Fudge Brownie \$1.49

PASTAS

Prices include house salad with choice of two dressings, muffins and cinnamon honey butter. Available as buffet or plated full service. Dressing choices include ranch, bleu cheese, garlic parmesan, honey mustard, Linda's dressing, lemon caper vinaigrette, balsamic vinaigrette and light Italian.

DIXIELAND BOWTIE PASTA

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

\$9.99 per person

HEATHER'S MACARONI AND CHEESE

Elbow macaroni and three cheeses with grilled chicken.

\$9.99 per person

BAKED ZITI

Penne and bolognese sauce topped with mozzarella.

\$9.99 per person

WHOLE WHEAT PASTA

Whole wheat linguini, red and green bell peppers, zucchini, squash, carrots, mushrooms, onions and parmesan.

\$8.99 per person

With grilled chicken \$10.99 per person

CLASSIC ENTRÉES

Prices include house salad, choice of two dressings, muffins, cinnamon honey butter and choice of either garlic mashed potatoes, wild rice, cilantro lime rice or green beans. Available as buffet or plated full service. Dressing choices include ranch, bleu cheese, garlic parmesan, honey mustard, Linda's dressing, lemon caper vinaigrette, balsamic vinaigrette, thousand island and light Italian.

CHELSEA'S CHICKEN

Grilled chicken topped with honey pepper bacon, mushrooms, Monterey Jack and honey mustard.

\$10.99 per person

BARBEQUE CHICKEN

Grilled chicken topped with honey pepper bacon, tomatoes, pepper jack, cheddar and barbeque sauce.

\$10.99 per person

BBQ SMOKED PLATTER

Your choice of smoked turkey, brisket, hot links, BBQ pulled pork. Platter includes cole slaw, baked beans and a roll.

\$14.99 for a choice of two meats

\$16.99 for a choice of three meats

50 person minimum order

TERIYAKI CHICKEN

Grilled chicken and pineapple topped with teriyaki sauce.

\$10.99 per person

ROAST PORK LOIN

Pork Loin topped with a homemade rich demi glaze.

\$10.99 per person

TOP SIRLOIN

Certified Angus Beef seasoned and grilled to perfection.

\$13.99 per person

TENDERLOIN TIPS

Beef tenderloin tips sautéed in a mushroom demi-glaze.

\$12.99 per person

BEEF POT ROAST

Slow roasted beef pot roast with au jus.

\$12.99

GRILLED SALMON

Grilled salmon topped with lemon caper glaze.

\$14.99 per person

Jelly Bean
Bar



Strawberry
Cheesecake

Vanilla

Cinnamon

Salted Pea

Caramel
Apple

Juicy
Pear

Sour Patch

Lemon

Raspberry

SIDES

- Sautéed Green Beans (4 oz.) \$1.99 per person
- Sliced Steamed Carrots (4 oz.) \$1.99 per person
- Wild Rice (4 oz.) \$1.99 per person
- Garlic Mashed Potatoes (4 oz.) \$1.99 per person
- Roasted Red Potatoes (4 oz.) \$1.99 per person
- Macaroni and Cheese (4 oz.) \$2.99 per person

DESSERTS

PINEAPPLE AND RAISIN BREAD PUDDING

Bread pudding topped with a buttery tequila sauce and fresh lime.
A unique twist on a traditional dessert. \$1.99 per person

FRUIT COBBLER

Your choice of freshly baked apple, peach, cherry or blackberry cobbler. Served warm.
\$24 for pie (Serves 10-12)

CHOCOLATE CHIP COOKIES \$1.49 for 2

FUDGE BROWNIES \$1.49 each

BEVERAGES

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

CAIN'S COFFEE \$13.99 (Serves 10)

ORANGE JUICE \$14.99 (Serves 10)

BOTTLED WATER (12 oz) \$1.40 per person

TEA OR SWEET TEA (1 gallon) \$8.99 (Serves 10-12)

LEMONADE (1 gallon) \$8.99 (Serves 10-12)

CANNED SODA (12oz) \$1.29 each

For non-full service beverages Tea, Sweet Tea or Lemonade \$6.99 (1 gallon)

BAR SERVICE

FULL BAR SERVICE

Interurban can provide full bar service, customizable to your event. This can include your choice of wine, beer, liquor, mixers, and/or specialty cocktails. Your catering coordinator is more than happy to provide specific pricing and options.

CASH BAR

Alcoholic beverages will be tallied throughout the event and paid by the client in full in the final bill. Additional wine and liquor selections available upon request.

DOMESTIC BEER

\$3.00 per bottle

PREMIUM BEER

\$5.00 per bottle

HOUSE WINE

(Chardonnay, Merlot and Cabernet Sauvignon)

\$30.00 per bottle and \$7.00 per glass

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.

HOSTED BAR

Hosted bars are supplied by the client. Cups, glasses or plastic ware and bar set-ups are available from Interurban for an additional charge, depending on the number of guests and supplies needed.



S'mores

S M O R E S

F I X I N S

NEW YORK

NEW YORK



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

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.

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.

DO YOU PROVIDE LINEN FOR THE TABLES?

Yes, we rent linens through a third party for \$3.00 per linen.

WHAT TYPE OF BAR SERVICE DO YOU PROVIDE?

We have a hosted bar which is supplied by the client. Cups, glasses or plastic ware and bar set-ups are available from Interurban at an additional charge. We also have an option for cash bar which Interurban will supply the alcohol, mixers and set-up. The alcoholic beverages will be tallied throughout the event and paid by the client in full in the final bill.

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.

If you would like prices on our custom catering items for weddings and special events similar to what you see in the pictures, call our catering team and they would be happy to give you a quote.

A rustic wooden sign on a post. The sign is made of light-colored wood and has a blackboard-like surface in the center. The text 'SWEETS & EATS' is written in white chalk. The sign is mounted on a wooden post and is set against a background of green foliage with small red flowers.

SWEETS & EATS

"I have only praise for the manner for the Interurban staff, who handled the catering services for my birthday party. Their attention to detail and their quick response to my online and telephone questions put me at ease." – Lorraine F.

"Thank you and the rest of the Interuban staff for making Gridiron such a success. The officers, student body, and faculty have all said fabulous things about the food and service. You were a pleasure to work with because you handled things with expertise and ease. We truly appreciate you!" - OU Law 2L Officers

"Thank you for everything you did for our wedding. Everything was delish! The Mashed Potato bar was an absolute hit. You did Fantastic! Thank you!" - Natalie and Jason (Bride and Groom)

"It was great, everything went amazing...even with all the last minutes changes because of the weather."
- Donna Bengé (Mother of the Bride)

"Everything was wonderful!! Thank you so much. I heard many compliments about the catering crew and the food- everything turned out wonderful! So glad we got to work together."
- Jonathan and Rachel Coulter (Bride and Groom)

"Thank you for the great food and service we received on the lunch you catered. The ease of ordering to the actual service of the food was great! We really appreciated the staff staying to replenish the food. That was a great help."
- Michelle (Norman North Band Boosters)

"I can't thank you guys enough for such WONDERFUL FOOD and SERVICE!!! Everything tasted great!! Our guests are STILL complimenting on our catering choice and saying how delicious the food tasted. I thank ten times over for being a part of our special day...I will definitely be recommending you guys to those in need of catering!!! Thanks again for ALL of your help!! Thanks for the plug-in with the chair cover lady as well...It was all appreciated!"
- Ebonie Harrison (Bride)

"I can't tell you how many people came up and told us that this was the best catered meal they have ever had. We are so blessed to know your team, and proud to tell anyone and everyone about the amazing job you did for us." – Chris and Susie G.



CONTACT INTERURBAN CATERING:

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Download Catering Menu interurban.us

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Please contact a manager directly:

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