

Thank you for choosing Goodies Catering for your event provisions. We realize you have other choices and we value your business. We endeavor to make your experience with us a delightful and smooth one while providing superior customer service. Please carefully review the following information regarding our business with you. Prices are subject to change.

General Costs

Consulting Fee: We will hold 1 free consultation and offer 1 free quote with you regarding the details of your event.

Delivery/Setup Costs: There is a \$30 delivery fee within the Greater Tulsa Area. Please consult with us for outside areas. There is a setup fee of \$250 plus Labor Costs to fully setup an event. There is a breakdown fee of \$250 plus Labor Costs to fully breakdown an event.

Server Costs: There is a \$25 per hour service fee for each server required. There is a \$35 per hour service fee for a Head Server (at least 1 head server for each event). An event scheduled on a holiday is \$50 per hour for a minimum of 6 hours. Drive-time hours will be charged for an event located outside the Greater Tulsa area.

Plated Service Costs: There is an extra \$4 per person charge for this service. We will prepare each plate and serve your guests personally. This includes cleanup service. Please provide us with any special requests in advance.

Taxes and Gratuity: The current tax rate for Tulsa, Ok is 8.517%. Please provide evidence if you're tax exempt. Our servers work very hard before, during, and after your events. Effective January 1, 2016, gratuities are automatically included at 15%. A 20% gratuity will be automatically charged for events scheduled outside of the Greater Tulsa Area, on holiday events, or at our discretion.

Specialized Menus: These menus are created and tailored for you. Please consult us to customize a menu.

Tastings: We provide Tastings for only \$125 (max 4 people and 4 menu items). We can bring the Tasting to you for an additional \$30 (if located in the Greater Tulsa Area), or you may schedule a date and time to meet us at our catering kitchen. A portion of the Tasting fee is then subtracted from your invoice once you book with us. Contact us for details.

Rental Costs: Tables, chairs, linens, and dinnerware may be provided by a party supply rental. The costs will be deferred to you and expressed separately on your invoice. We do not charge additional costs to arrange delivery and pickup for this service. At your request, we will help setup and arrange party rentals for your event for a Full-Service Fee.

Deposit: There is a \$300 non-refundable deposit to secure your event date. This fee will be deducted from your final bill with us. Please review your Catering Agreement for more details.

Bar Services: Beer: Domestic \$3/Import \$4, Wine: House \$4/Premium \$6. Bartender Service is \$35 per hour. Please request our Bar Packages Menu for bar service options.

Breakfast

Continental

*Fresh Fruits
Assorted Muffins
Croissants
Bagels and Cream Cheese
\$7.95 per person*

Menu B-I

*Fresh Fruit
Assorted Danishes
Coffee Cakes
Parfaits
\$8.95 per person*

Menu B-II

*Bacon
Sausage Links
Eggs
Biscuits and Gravy
Hash Browns
\$9.95 per person*

Breakfast Wraps

Includes eggs and cheese. Veggie Wraps include egg, potatoes, and cheese. Add \$.50 for peppers and onions.

*Bacon Wraps \$6.25
Sausage Wraps \$6.75
Veggie Wraps \$5.75*

Omelette

Add \$.50 each for Mushrooms, Avocado, Spinach, Peppers and Onions. Add \$1 each for Ham or Spicy Sausage.

*Egg and Cheese Omelette \$5.25
Bacon Omelette \$5.50
Sausage \$5.75*

QUICHE

\$4.95

Egg, Spinach, Mushrooms, and Cheese. Add \$1.00 for Bacon, Sausage, Ham, or Hashbrowns

Pancakes or Waffles

\$2.25

Add. \$.75 each for toppings: Caramel Chocolate Chips, Strawberries, Blueberries, Whipped Cream. Add \$3.95 for Chicken and Waffles w/Orange Honey Glazed Syrup.

Beverages

*Orange Juice, Cranberry Juice, Coffee, Assorted Teas
\$1.25 per person/per beverage*

Hors D'oeuvres Menu

All prices are per person and can be set up buffet-style, plated, or dropped off. There is a 20 person minimum per item. There is a limit of 4 items for guest counts under 100 people.

Heavy Items

- Pork Tenderloin \$4.95
- Beef Tenderloin \$7.95
- Chicken Drumettes w/Dip \$3.95
- Chicken Quesadillas w/sauce \$2.95
- Hogs n' Quilt w/3-mustard sauce \$2.95
- Mini Beef Wellingtons w/sauce \$4.95
- Bacon Wrap Shrimp w/sauce \$4.95
- Chicken and Waffle Kabobs \$3.95
- Chicken Kabobs or Tenders \$3.95
- Ready-To-Eat Shrimp \$4.95
- Wings w/Dip \$3.95
(Hot/Regular/Sweet)
- Handmade Meatballs \$3.95
(Brown/Chipotle/Italian/Swedish)

Petite Sandwiches

- Chicken Salad \$2.95
- Pork Sliders \$3.95
- Beef Sliders \$4.25
- Roast Beef \$3.95
- Roast Beef \$3.95
- Tuna Salad \$2.95
- Egg Salad \$2.95
- Ham \$3.25
- Turkey \$3.45
- BLT's \$3.95

Lite Items

- Petite Quiche \$2.95
- Crudités and Dip \$2.45
- Assorted Fresh Fruit \$2.95
- Poached Smoked Salmon \$4.95
- Goodies Artichoke Dip w/Pita \$3.95
- Roasted Red Pepper Hummus \$2.95
- Assorted Cheese and Crackers \$2.95
- Baked Brie w/raspberry or apricot puree \$2.95
- Stuffed Mushroom \$3.95
(Italian sausage/Blended Cheeses)
- Bruschetta and Baguettes \$3.95
- Goodies Canapés \$2.25

Dinner Menu

All prices are per person, and can be set up buffet-style or plated. 20 person minimum per entrée. Based on availability!

Beef

Entrée served with Chef's choice of Salad, Starch, Vegetable, Bread, Dessert, and Iced Tea/Water

Seasoned Pot Roast \$15.95

Beef Kabobs \$16.95

Tender Roast Beef \$17.95

BBQ Roasted Brisket \$18.95

Beef Tenderloin \$29.95

Filet Mignon Medallion \$31.95

Prime Rib \$34.95

Pork

Entrée served with Chef's choice of Salad, Starch, Vegetable, Bread, Dessert, and Iced Tea/Water

Raspberry Chipotle or BBQ Pulled Pork \$12.95

Caribbean Jerk Marinated Pork Loin \$14.95

Baked Butterfly Pork Chops \$17.95

Pork Tenderloin \$21.95

Poultry

Entrée served with Chef's choice of Salad, Starch, Vegetable, Bread, Dessert, and Iced Tea/Water

Herbed Baked Chicken Breast \$12.95

Chicken Kabobs \$14.95

Chicken Piccata \$14.95

(with Chardonnay Sauce)

Chicken Marsala \$15.95

Chicken Parmesan \$15.95

Smoked Turkey \$19.95

Pasta

Entrée served with Chef's choice of Salad, Vegetable, Breadsticks, Dessert, and Iced Tea/Water

Juicy Grilled Chicken \$12.95

with Alfredo Sauce & Penne Pasta or Bow tie Pasta

Homemade Meatballs \$14.95

with Marinara & Penne Pasta

Fish

Entrée served with Chef's choice of Salad, Vegetable, Bread, Dessert, and Iced Tea/Water

Baked Tilapia \$16.95

Smoked Salmon \$18.95

Sautéed Shrimp \$18.95

Mexican

Served with Chef's choice of Salad, Ranch Style Beans, Mexican Rice, Dessert, and Iced Tea/Water

Chicken Fajitas \$14.95

Steak \$15.95 | Shrimp \$16.95

Combo Fajitas \$18.95

Sides

Salad Options

Chef's Garden Salad
Baby Spinach Salad
Caesar Salad

Starch Options

Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Goodies Mac and Cheese
Gold Medallion Potatoes
Goodies Rice Pilaf
Potato Salad
Yellow Rice
Brown Rice
Couscous
Quinoa
Orzo

Vegetable Options

Steamed Broccoli
Glazed Carrots
Buttered Corn
Fresh Spinach
Green Beans
Baked Beans
Roasted Veggies
(an assortment of yellow and zucchini squash, carrots, and mushrooms)
Onions & Peppers

Dessert Options

Baked Bread Pudding with Bourbon Sauce
Vanilla (Strawberry Laced) Cake
Chocolate Ganache Cake
Goodies Cheesecakes
Assorted Petite Desserts
(Blondies, Lemon Bars, and Brownies)
Goodies Chocolate Chip Cookies

Service Styles

Buffet Meals
Plated Meals
Full Service
On Site/Off Site
Action Stations
Pasta Station
Carving Stations
Fajita Station
BBQ Stations
Mashed Potato Bar
Sliders Bar

Gluten-Free Items

(Request Pricing)

Garden Fresh Salad

Fresh green and purple lettuce with sliced cherry tomatoes, cucumbers, and shredded carrots. Topped with feta cheese and mandarin orange slices our Italian herb dressing.

Herb-Grilled Salmon

Salmon filet brushed with Italian herbs and extra-virgin olive oil. Served with broccoli and red bell peppers.

Herb-Baked Chicken

All natural chicken breast brushed with Italian herbs and extra-virgin olive oil. Served with green beans, onions, and peppers.

Baked or Roasted Potato

Loaded with your favorite toppings.

Gluten Free Bread

Fresh Fruit Medley

Seasonal fruit with honey drizzle.



Budget Friendly Menus (for 100 or more guests)

(All menus below come with 3 buffet attendants (for 2 hours of Labor/Deposit required), a nice buffet setup, and disposable clear plates/flatware/napkins/Iced Tea/Water (Taxes/Gratuuity not included))

Menu I (Hors D'oeuvres) \$10.95 per guest

Raspberry Chipotle Meatballs
Goodies Canapés
Fruit/Crudités/Assorted Cheese and Crackers Display

Menu II (Hors D'oeuvres) \$10.95 per guest

Pulled Pork on Pita or Crostinis
Goodies Canapés
Fruit/Crudités/Assorted Cheese and Crackers Display

Menu III (Entree) \$11.95 per guest

(Meat portions 3-4 oz per guest)
Fresh Garden Salad
Herbed Baked Chicken w/Piccata Sauce
Garlic Mashed Potatoes
Homestyle Green Beans
Rolls

Menu IV (Entree) \$11.95 per guest

(Meat portions 3-4 oz per guest)
Fresh Garden Salad
Savory Pork Loin
Garlic Mashed Potatoes
Homestyle Green Beans
Rolls

Menu V (Entree) \$11.95 per guest

(Meat portions 3-4 oz per guest)
Fresh Garden Salad
Grilled Teriyaki Chicken
Yellow Rice
Homestyle Green Beans
Rolls

Menu VI (Entree) \$12.95 per guest

(Meat portions 3-4 oz per guest)
Fresh Caesar's Salad
Grilled Juicy Chicken
Penne Pasta w/Marinara and Alfredo Sauces
Homestyle Green Beans
Sliced Baguettes