



**Congratulations from all of us at Justin Thompson Catering on your upcoming wedding!**  
We know this is an extremely important time for you, and we take the responsibility of being your wedding caterer very seriously. We also recognize that every couple is different and has unique needs. This is why we offer a myriad of catering options to satisfy a variety of budgets and preferences.

Below you will find menus for hors d'oeuvres, food stations, buffet setups, and plated options to give you a sense of what we offer. Please feel free to take a look and get a general idea of what stands out to you and note any questions that you have for us. If it would be easier to let us know your budget and/or food preferences and get our recommendations from there, we're here to help!

**A few things to keep in mind:**

- We provide Full-Service Catering or Drop off / Pickup
- We provide setup and break down, set tables, and take care of all rental items for you when you utilize us for full-service catering services.
- We provide complimentary tastings for 2 guests once your event is confirmed. If you'd prefer you can opt to do a tasting prior to booking with us at the cost of food and this fee is deducted from your final bill if book us.
- Buffets start at \$27/person and plated dinners at \$29/person
- We have a variety of bar packages available to meet your needs.
- We can provide all necessary catering service staff including bartenders, chefs and servers and will help you calculate how many service staff are recommended based on your total guest count and menu options.

We have well established relationships with many of Tulsa's top wedding venues, vendors and planners and would be happy to make recommendations or introductions if you'd like!

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# HORS D'OEUVRES

Items served stationary in chafers or passed (unless otherwise indicated)  
price per piece | twenty pieces minimum order per item

*Tip: we recommend four to six pieces per person for a two-hour cocktail party or three to four pieces per person for a pre-dinner cocktail hour*

|  |     |
|--|-----|
| <b>STUFFED CREMINI MUSHROOM</b> - herbed cheese & polenta or Italian sausage & scallion                    | 2.5 |
| <b>PESTO CHICKEN SATAY</b> - minced roasted red bell pepper, goat cheese, herbs                            | 2.5 |
| <b>HERBED MEATBALL 'SUB'</b> - roasted pomodoro sauce, parmesan, puff pastry pillow                        | 3   |
| <b>BEEF WELLINGTON BITE</b> - veal demi-glace, whole grain mustard cream                                   | 4   |
| <b>RICOTTA FRITTER</b> - romesco, garlic herb aioli  | 2.5 |
| <b>BBQ PULLED PORK SLIDER</b> - brioche bun, jicama slaw, apricot bbq sauce                                | 3   |
| <b>RUBEN PRETZEL SAMMIE</b> - corned beef, swiss, whole grain mustard                                      | 3.5 |
| <b>SPICED BEEF EMPANADA</b> - chimichurri, cotija  | 3   |
| <b>SWEET CHILI GRILLED SHRIMP</b> - asian radish slaw, tortilla round                                      | 3.5 |
| <b>SPINACH &amp; ARTICHOKE DIP</b> (chafer only) - broiled parmesan, pita triangles, crackers, fresh bread | 2   |
| <b>SPICY SHRIMP DIP</b> (chafer only) - pita triangles, crackers, fresh bread                              | 2.5 |
| <b>ROASTED CORN &amp; CRAB DIP</b> (chafer only) - pita triangles, crackers, fresh bread                   | 3   |
| <b>CHORIZO &amp; CREAM CHEESE 'QUESO'</b> (chafer only) - cilantro, tortilla crisps, fresh salsa           | 2.5 |
| <b>CLASSIC DEVILED EGG</b> - dijon & paprika   | 2   |
| <b>TRUFFLE DEVILED EGG</b> - parmesan, smoked sea salt   | 2.5 |
| <b>JUMBO SHRIMP COCKTAIL</b> - cocktail sauce, lemon zest  | 3   |
| <b>PERFECT SIZED SOUP SHOOTER</b> - choose 2 - gazpacho, vichysoise, sweet carrot, tomato basil            | 2   |
| <b>LOBSTER TACO</b> - crispy wonton shell, pico de gallo, avocado mousse                                   | 5   |
| <b>ASIAN BBQ LAMB LOLLI POPS</b> - ginger, toasted sesame seed   | 4.5 |
| <b>CRAB &amp; SWEET CORN HOECAKE</b> - basil crème fraîche   | 3   |
| <b>CAPRESE BITES</b> - cherry tomato, fresh mozzarella, balsamic reduction, pesto                          | 2.5 |
| <b>BRIE BITES</b> - onion marmalade, granny smith apple, herbed crostini                                   | 2.5 |
| <b>JUMBO SHRIMP COCKTAIL</b> - cocktail sauce, lemon zest  | 3   |
| <b>SHRIMP CEVICHE BITE</b> - served on endive leaf   | 3   |
| <b>CHILLED BUFFALO CHICKEN BITE</b> - bleu cheese, toasted baguette  | 2   |

|  |     |
|--|-----|
| <b>BRUSCHETTA POMODORO</b> - ricotta cheese, basil, crostini                                       | 2   |
| <b>SHAVED ROAST BEEF</b> - horseradish cream, toasted baguette                                     | 2.5 |
| <b>SALMON LOX ON EVERYTHING BAGEL CRISP</b> - chive cream cheese                                   | 2.5 |
| <b>ASIAN VEGETABLE SAUTÉE</b> - served on endive leaf  | 2   |
| <b>CRUDITÉ CUPS</b> - please choose one of the following - green goddess, hummus, buttermilk ranch | 2.5 |
| <b>EDAMAME HUMMUS</b> - marinated mushrooms, parmesan crisp  | 2   |
| <b>FRIED CHICKEN &amp; WAFFLE SLIDERS</b> - sriracha honey glaze                                   | 4   |
| <b>PEPPER JACK CHEESE &amp; CORN SALSA QUESADILLAS</b>   | 2.5 |
| <b>SHORT RIB SLIDERS</b> - horseradish sauce, red onion  | 4   |
| <b>CLASSIC BEEF SLIDERS</b> - american cheese, pickles, ketchup, mustard                           | 3.5 |
| <b>PEPPERONI PIZZA PINWHEELS</b>   | 2.5 |

## PRESENTATIONS & PLATTERS

items served stationary on platters or passed (unless otherwise indicated)  
price per person | minimum twenty-person order per item

|  |     |
|--|-----|
| <b>ANTIPASTO PRESENTATION</b> - salami, prosciutto, pepperoni, marinated mozzarella, parmesan,<br>cherry peppers, pepperoncini, artichokes, roasted red bell pepper, kalamata olives, crostini | 3.5 |
| <b>MEDITERRANEAN VEGETABLE PLATTER</b> - artichoke hearts, marinated mushrooms, olives,<br>roasted red bell peppers, asparagus, hummus, pita triangles   | 3   |
| <b>CAPRESE PLATTER</b> - fresh mozzarella, beefsteak tomatoes, fresh basil, balsamic reduction,<br>extra virgin olive oil, maldon salt, fresh ground pepper                                    | 3   |
| <b>CHEF'S CHEESE PRESENTATION</b> - three selections of local & import cheeses, seasonal berries,<br>nuts, honey, jams, crostini, breads   | 3.5 |
| <b>FRESH SEASONAL FRUIT PLATTER</b> - melon, citrus, berries, mint syrup drizzle   | 2.5 |
| <b>FRESH VEGETABLE CRUDITÉ &amp; DIPS</b> - traditional vegetable selections, hummus,<br>buttermilk ranch, house-made sweet corn pimento cheese, crackers & crostini                           | 2.5 |

# FOOD STATIONS

priced per person | twenty-five person minimum per order

**BRUSSELS SPROUT STATION** - bleu cheese, candied bacon, pickled shallots, pistachios, parmesan 5

**BUILD YOUR OWN SALAD STATION** 6

mixed greens shaved red onions, bleu cheese, ham, toasted walnuts, bacon, cheddar cheese, mozzarella, cucumbers, croutons, lemon thyme vinaigrette, ranch dressing, red wine vinaigrette

**STREET TACOS STATION** - achiote roasted pork & green chile chicken 7

queso fresco, fresh cilantro, roasted tomato salsa, limes, corn tortillas

**CHIPS & DIP STATION** - green chile queso, fire roasted tomato salsa, avocado crème, corn tortilla chips 5

**MAC N' CHEESE STATION** - build your own mac n cheese, assorted toppings 6

## CHEF ATTENDED STATIONS

requires one chef per 50 guests for an additional fee | priced per person

**RISOTTO STATION** - seasonal selection of accompaniments, local cheeses, garnishments 6

**PASTA STATION** - linguini, penne, pesto, alfredo, marinara, parmesan, seasonal vegetables 7

## **DOLLAR ROLL CARVING STATIONS:**

dollar rolls, horseradish cream, whole grain mustard | priced per person

**ROASTED TURKEY BREAST CARVING STATION** 6

**PORK TENDERLOIN CARVING STATION** 7

**ROAST BEEF (TOP ROUND) CARVING STATION** 9

**ROASTED PRIME RIB CARVING STATION** 12.5

**BEEF TENDERLOIN CARVING STATION** 17.5

# PLATED & SERVED DINNERS

minimum 25 guests | price per person based upon entrée selection

**plated dinners include one salad, one entrée, two accompaniments, assorted rolls & butter**

## SALAD SELECTIONS

**SPINACH & KALE** - olives, marinated mushrooms, pine nuts, goat cheese, tapenade vinaigrette

**CAESAR SALAD** - parmesan, focaccia croutons, romaine lettuce

**BISTRO FRISÉE SALAD** - bacon, green apples, walnuts, bleu cheese, tarragon vinaigrette

**ICEBERG WEDGE SALAD** – bleu cheese dressing, walnuts, tomatoes, grapes

**FRESH BERRY SALAD** - arugula, spinach, strawberry, lemon thyme vinaigrette, goat cheese, pecans

## ENTRÉE SELECTIONS

**GARLIC HERB CHICKEN** - citrus pan jus 29

**STUFFED BREAST OF CHICKEN** - goat cheese, herbs, mushrooms 31

**APPLEWOOD SMOKED DUCK BREAST** - veal demi-glace 35

**ROSEMARY CHICKEN** - white wine butter sauce 29

**PORK TENDERLOIN MEDALLIONS** - dijon white wine cream 31

**GRILLED BONE IN PORK CHOP** - garlic apple compote 34

**FILET OF BEEF TENDERLOIN** - veal demi-glace 45

**RED WINE BRAISED BEEF SHORT RIBS** - fresh herbs 37

**ROAST OF PRIME RIB STEAK** - au jus, horseradish cream 42

**FILET OF KING SALMON** - champagne dill cream 35

**SEARED SEA BASS** - roasted red bell pepper sauce 39

**DUO ENTRÉE OPTION:** Filet of Beef Tenderloin Medallions & any Chicken or Seafood option 53

## ACCOMPANIMENTS

GARLIC SMASHED POTATOES

SAUTÉED PORTOBELLO MUSHROOMS

TRUFFLED PARMESAN POLENTA

ROASTED BRUSSELS SPROUTS

BASIL PESTO RISOTTO

SWEET CORN MAQUE CHOUX

PARMESAN POTATO HASH

GLAZED HEIRLOOM CARROTS

ROASTED YUKON POTATOES

ROOT VEGETABLE RIBBONS

HERBED PEARL PASTA

ROASTED BROCCOLINI

## ADDITIONAL ADD-ON COURSES FOR PLATED DINNERS...

### APPETIZERS

all appetizers price per person

|   |    |
|---|----|
| <b>SWEET CARROT SOUP</b> - fresno chili oil                                   | 6  |
| <b>LOBSTER BISQUE</b> - toasted baguette, rouille                             | 8  |
| <b>SHRIMP COCKTAIL</b> - hendrick's gin cocktail sauce                        | 12 |
| <b>ANTIPASTO PLATE</b> - assorted cured meats, cheeses, olives and vegetables | 11 |
| <b>ROASTED CORN BISQUE</b> - pesto garnish                                    | 6  |
| <b>TOMATO &amp; BASIL SOUP</b> - crostini & goat cheese                       | 6  |
| <b>CHEF'S BRUSCHETTA SELECTION</b> - 3 toppings on toasted focaccia bread     | 8  |

### DESSERTS

all desserts price per person

|  |   |
|--|---|
| <b>LAVENDER POUND CAKE</b> - balsamic strawberries, whipped cream                        | 7 |
| <b>BROWNIE FUDGE TORTE</b> - chocolate ganache, shaved dark chocolate                    | 8 |
| <b>CARROT CAKE</b> - cream cheese frosting, pecans, raisins                              | 7 |
| <b>MAPLE CINNAMON BREAD PUDDING</b> - sweet bourbon sauce, candied walnuts               | 7 |
| <b>SPICED LOCAL HONEY CAKE</b> - fig compote, crème anglaise, pistachio crumble          | 8 |
| <b>JUSTIN'S FAVORITE CHOCOLATE PIE</b> - oreo crust, chocolate mousse, chocolate ganache | 9 |
| <b>FRESH FRUIT TARTE</b> - shortbread crust, lemon curd                                  | 8 |
| <b>VANILLA BEAN CHEESECAKE TARTE</b> - graham cracker crust, macerated berries           | 7 |

# BUFFET DINNERS

minimum 25 per order | price per person based upon entrée selection  
**buffet dinners include one entrée, three accompaniments, assorted rolls & butter**

## ENTRÉE SELECTIONS

|  |    |
|--|----|
| <b>ROSEMARY CHICKEN</b> - white wine butter sauce  | 29 |
| <b>GARLIC HERB CHICKEN</b> - citrus pan jus  | 29 |
| <b>STUFFED BREAST OF CHICKEN</b> - goat cheese, herbs, mushrooms                               | 31 |
| <b>CHICKEN PICATTA</b> - capers, lemon white wine cream  | 27 |
| <b>HERB CRUSTED SALMON</b> - white wine citrus sauce   | 28 |
| <b>HONEY GLAZED PORK LOIN</b> - pear & mustard compote   | 27 |
| <b>ROASTED PORK SHOULDER</b> - apple & sweet onion compote                                     | 25 |
| <b>ROASTED DUCK BREAST</b> - apple slaw, sweet potato puree                                    | 33 |
| <b>SKIRT STEAK GORGONZOLA</b> - balsamic reductions, crushed walnuts                           | 32 |
| <b>TENDERLOIN FILET MEDALLIONS</b> - herbed butter & veal demi-glace                           | 39 |
| <b>PRIME RIB CARVING STATION</b> - horseradish cream, au jus                                   | 37 |
| <b>HOUSE MADE LASAGNA</b> - pomodoro sauce, parmesan, mozzarella, fresh pasta                  | 24 |
| <b>DUO ENTRÉE OPTION</b> - Filet of Beef Tenderloin Medallions & any Chicken or Seafood option | 53 |

## ACCOMPANIMENTS

|                                  |                                     |
|----------------------------------|-------------------------------------|
| MIXED GREENS SALAD               | CAESAR SALAD                        |
| FIELD GREENS SALAD               | SPINACH & KALE SALAD                |
| SLICED TOMATO & FRESH MOZZARELLA | GRILLED VEGETABLES W/BALSAMIC GLAZE |
| GARLIC SMASHED POTATOES          | SAUTÉED PORTOBELLO MUSHROOMS        |
| PARMESAN POLENTA                 | ROASTED BRUSSELS SPROUTS            |
| MUSHROOM RISOTTO                 | SWEET CORN MAQUE CHOUX              |
| MAC N' CHEESE GRATIN             | GLAZED CARROTS                      |
| ROASTED BROCCOLINI & MUSHROOMS   | ROASTED VEGETABLE MEDLEY            |

## SWEET TREAT TRAY

additional selection of chef's choice petit fours +3/person

## ADDITIONAL ADD-ON COURSES FOR BUFFET DINNERS:

### APPETIZERS

all appetizers price per person

|   |    |
|---|----|
| <b>SHRIMP COCKTAIL</b> - hendrick's gin cocktail sauce                        | 12 |
| <b>ANTIPASTO PLATE</b> - assorted cured meats, cheeses, olives and vegetables | 11 |
| <b>CHEF'S BRUSCHETTA SELECTION</b> - 3 toppings on toasted focaccia bread     | 8  |

### DESSERTS

all desserts price per person

|  |   |
|--|---|
| <b>BROWNIE FUDGE TORTE</b> - chocolate ganache, shaved dark chocolate                    | 8 |
| <b>CARROT CAKE</b> - cream cheese frosting, pecans, raisins                              | 7 |
| <b>MAPLE CINNAMON BREAD PUDDING</b> - sweet bourbon sauce, candied walnuts               | 7 |
| <b>JUSTIN'S FAVORITE CHOCOLATE PIE</b> - oreo crust, chocolate mousse, chocolate ganache | 9 |
| <b>VANILLA BEAN CHEESECAKE TARTE</b> - graham cracker crust, macerated berries           | 7 |

# SIGNATURE SWEETS & TREATS

all desserts priced per person

## DESSERTS

|  |    |
|--|----|
| <b>LAVENDER POUND CAKE</b> - balsamic strawberries, whipped cream  | 7  |
| <b>BROWNIE FUDGE TORTE</b> - chocolate ganache, shaved dark chocolate  | 8  |
| <b>CARROT CAKE</b> - cream cheese frosting, pecans, raisins  | 7  |
| <b>MAPLE CINNAMON BREAD PUDDING</b> - sweet bourbon sauce, candied walnuts                                       | 7  |
| <b>SPICED LOCAL HONEY CAKE</b> - fig compote, crème anglaise, pistachio crumble                                  | 8  |
| <b>JUSTIN'S FAVORITE CHOCOLATE PIE</b> - oreo crust, chocolate mousse, chocolate ganache                         | 9  |
| <b>FRESH FRUIT TARTE</b> - shortbread crust, lemon curd  | 8  |
| <b>VANILLA BEAN CHEESECAKE TARTE</b> - graham cracker crust, macerated berries                                   | 7  |
| <b>CUPCAKES</b> (per dozen) - chocolate, vanilla, espresso, lemon, red velvet                                    | 36 |
| <b>OLD FASHIONED COOKIES</b> (per dozen) -<br>peanut butter, oatmeal, chocolate chip, snickerdoodle, brown sugar | 18 |
| <b>CHEESECAKE BITES</b> (per dozen) - espresso, fruit, chocolate, dolce de leche, original                       | 24 |
| <b>SWEET TREAT TRAY</b> (25 pieces per order) - Chefs assortment of petit fours                                  | 50 |



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